

# Dining at Avalon at Buhl Park

BOGART'S • HAVANA • LARGO'S

## APPETIZERS

### CHICKEN WINGS 18

Nine plump and juicy chicken wings tossed in your choice of sauce  
Barbecue • Bayou Barbecue  
Dry Ranch • Garlic Parmesan  
Garlic • Buffalo • Hot  
Add celery or carrots 1.50 each

### SHRIMP COCKTAIL 14

Served with cocktail sauce

### CALAMARI 14

Lightly battered with housemade tomato sauce and spicy aioli

### QUESO DIP 11

Blue corn tortilla chips, warm queso and fresh housemade pico de gallo

Add grilled chicken 5

Add grilled steak 9

### AVALON'S HOT PEPPERS IN OIL 9.50

A club classic served with warm Italian and rye bread

### MOZZARELLA STICKS 9

Battered mozzarella served with housemade tomato sauce

### ITALIAN GREENS 8.50

Served with a Hungarian hot pepper

### HOUSEMADE CHIPS AND DIP 7

Served with housemade french onion dip

## SOUPS

### Chicken Chili

Bowl 6 • Cup 4

### Beef Chili

Bowl 6 • Cup 4

### Soup du jour

Bowl 4 • Cup 2.50

## BUILD YOUR OWN PIZZA

Traditional 12-inch cheese pizza with your choice of housemade tomato sauce or white sauce 9.50

### PIZZA TOPPINGS 1.50 EACH

Pepperoni • Sausage • Mushrooms  
Onions • Bell Peppers • Extra Cheese  
Avalon's Hot Peppers in Oil

## SALADS

Salads available in half sizes

### TACO BOWL 14

Traditional taco meat or smoked chicken with romaine, tomato, red onion, jalapeño, cheddar and sour cream in a freshly fried tortilla bowl

### THE HEPBURN 13

Iceberg and Arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

### THE GRILLED SALAD 13

Iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing

### THE CAESAR 12

Romaine, parmesan and croutons tossed in Caesar dressing

### THE SPINNING BOWL 11

Iceberg lettuce, sliced hard-boiled egg, crumbled bleu and croutons tossed in creamy Italian dressing served with fresh pita

### THE DUO SALAD 11

A scoop of chicken and tuna salad served with fresh vegetables and a croissant // Single scoop with vegetables and a croissant 8

### ADD TO ANY SALAD .....

Steak 9 • Salmon 9 • Ahi Tuna 9 • Shrimp 8 • Chicken 5 • Portabella 4

## SANDWICHES

Served with housemade chips. All sandwiches available in half a sandwich and cup of soup (excluding The Avalon Burger)

### REUBEN GRILLER 13

Shaved corned beef, sauerkraut, Swiss and thousand island on grilled marble rye bread

### THE CLUB 11.50

Turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

### PEPPER AND EGG 9

Sautéed red and green bell peppers, scrambled eggs and provolone on grilled Italian bread

### BUILD YOUR OWN BURGER 11.50

8oz Angus burger with lettuce, tomato and onion on a Kaiser bun

### AVALON BURGER ADDITIONS

Italian Greens	3.25	Sautéed Peppers	1
Avocado	2.25	Sautéed Mushrooms	1
Avalon's Hot Peppers in Oil	1.75	Sautéed Onions	1
Crumbled Bleu	1.75	Fried Egg	0.75
Applewood Bacon	1.50	Cheese	0.75

### ADD TO ANY SANDWICH .....

Onion Rings 6 • Sweet Potato Fries 5.50 • Fresh-Cut Fries 3.75

Waffle Fries 3.75 • Apple Sauce 1.75

All fried items are cooked with peanut oil. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

## PRIME BEEF SELECTION

Served with a garden salad and accompaniment

### 6OZ FILET

Market Price

### 8OZ FILET

Market Price

### 14OZ RIBEYE

Market Price

## STEAK ADDITIONS

Crab and Bleu	6
Shrimp Scampi	5
Crumbled Bleu	2.50
Sautéed Mushrooms	2
Sautéed Peppers	2
Sautéed Onions	2
Gorgonzola Cream Sauce	2
Red Wine Sauce	1.50

## SELECT ENTREES

Served with a garden salad

### GRILLED RACK OF LAMB 38

Served with mint jelly and your choice of accompaniment

### CEDAR PLANK MAPLE SALMON 25

Grilled cedar plank salmon drizzled with maple pecan glaze and your choice of accompaniment

### RED SNAPPER 24

Blackened snapper over wild rice with Cajun cream sauce

### PASTA YOUR WAY 14

Your choice penne, cavatelli or linguine with housemade tomato sauce // Substitute Alfredo \$2 upcharge

### PASTA YOUR WAY ADDITIONS

Shrimp 8 • Grilled Chicken 5 • Portabella 4  
Meatballs 3.50 • Italian Greens 3

## ACCOMPANIMENTS

\*Available after 5pm

Charred Asparagus	4.50
Loaded Baked Potato*	4.50
Penne with Red Sauce	3.50
Baked Potato*	3
Yukon Mashed Potatoes	3
Steamed Broccoli	3
Jasmine Rice	3
Glazed Baby Carrots	3
Roasted Brussels Sprouts	3

## CHEF'S SEASONAL SELECTION

### APPETIZERS

#### PROSCIUTTO WRAPPED SCALLOPS 23

Prosciutto wrapped pan seared scallops on a bed of fresh baby spinach tossed in a housemade lemon pepper vinaigrette

#### CHARCUTERIE BOARD 18

Salami, pepperoni, prosciutto, calabrese, assorted imported cheeses, Avalon's hot peppers in oil and crostini

#### FRIED GREEN TOMATOES 15

Fried green tomatoes, crab, gorgonzola sauce, balsamic reduction and green onion

#### BUTTER CRUNCH TUNA WRAP 15

Pan seared ahi tuna with housemade kimchi, fried wonton strips, wrapped in red butter crunch

#### STUFFED PEPPERS 12

Hot Hungarian peppers stuffed with housemade sausage and smothered with mozzarella in a hearty tomato sauce

### SALADS

#### SEAFOOD COBB 17

Lobster, shrimp, crab, bacon, egg, gorgonzola crumble, tomato, arugula, avocado and cracked pepper with hollandaise and chili oil

#### SPINACH BERRY SALAD 14

Baby spinach with seasonal berries, pecans, crumbled goat cheese, pickled shallot, and a tart cherry and orange vinaigrette

### SMALL PLATES

Sandwiches served with housemade chips

#### SPICY PHILLY CHEESE STEAK 14

Ribeye, ghost pepper cheddar sauce, onions and mushrooms served on a rustic hoagie roll

#### ROAST BEEF GRILLER 14

Roast beef, caramelized onions, smoked horseradish sauce, and Swiss on sourdough

#### "HOT TAKIS" BREADED CHICKEN 13

A crispy "hot takis" breaded chicken sandwich on a honey brioche roll with butter pickles and housemade ranch dressing

#### QUICHE LORRAINE AND FRUIT CUP 10

Swiss, bacon, onion and spinach quiche with a cup of fruit

### ENTREES

Served with a garden salad and your choice accompaniment

#### SUMMER SEA BASS 33

Pan seared sea bass with caulilini, cremini mushrooms, white wine, orange, and pepper

#### CHAR-SIU SHORT RIB 27

Braised short rib with a sweet and salty Asian sauce, housemade kimchi and wasabi micro greens

#### JERK RUBBED MAHI MAHI 25

Mahi mahi with a housemade jerk rub and coconut rum sauce

#### CILANTRO LIME GRILLED CHICKEN 24

Two grilled chicken breasts with cilantro lime butter with a strawberry, mango, and avocado salsa

#### BEEF SIZZLER 23

Marinated beef tips, bell peppers, onions, mushrooms, tomatoes and asparagus in a teriyaki glaze

#### CAPRESE PASTA 18

Bowtie pasta, olive oil, mozzarella balls, heirloom grape tomatoes, garlic and basil, served with a garden salad only

