



AVALON AT BUHL PARK

country club dining



APPETIZERS

Charcuterie Board 20
imported meats and cheeses, Avalon's hot peppers in oil and crostinis

Chicken Wings 21
nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlic parmesan, garlic, buffalo or hot
add celery or carrots 1.50 each

Shrimp Cocktail 15
served with cocktail sauce

Calamari 14
crispy fried calamari with house made tomato sauce and spicy aioli

Build-Your-Own Pizza 14
traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce

toppings 1.5 each: pepperoni, sausage, mushrooms, onions, bell peppers, extra cheese, or Avalon's hot peppers in oil

Loaded Nachos 13
smoked chicken, pico de gallo, fried jalapeños, green onion and pepper jack queso blanco

Avalon's Hot Peppers in Oil 13
a club classic with warm Italian and rye bread

Stuffed Hot Peppers 12
hot hungarian peppers stuffed with house made sausage and smothered with mozzarella in a hearty tomato sauce

Mozzarella Sticks 9
served with house made tomato sauce

Italian Greens 8.5
served with a hungarian hot pepper

House Made Chips 7
served with buffalo dip

Chicken Chili
bowl 7 • cup 5

Beef Chili
bowl 6.5 • cup 4.5

Soup du jour
bowl 4 • cup 2.5

SALADS

all salads available in half sizes

The Hepburn 15
iceberg and arcadian lettuce blend, 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 and fresh-cut fries

The Caesar 13
romaine, parmesan, and croutons tossed in caesar dressing

ENHANCE YOUR SALAD WITH A GRILLED ADDITION

steak 9 • salmon 9 • ahi tuna 9 • shrimp 8

grilled chicken 5 • blackened chicken 5 • portobello 4

SANDWICHES

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 13
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

Pepper & Egg 11
sautéed red and green bell peppers, scrambled eggs and provolone on grilled Italian bread

Build-Your-Own Burger 11.5
8oz angus burger with lettuce, tomato and onion on a kaiser bun

BURGER ADDITIONS

Italian greens 3.25	sautéed peppers 1
avocado 3	sautéed mushrooms 1
applewood bacon 2.5	sautéed onions 1
Avalon's hot peppers in oil 2	fried egg 1
crumbled bleu 1.75	cheese 1

ADD A SIDE TO ANY SANDWICH

onion rings 6 • sweet potato fries 5.5 • waffle fries 3.75
fresh-cut fries 3.75 • house made chips 3 • apple sauce 1.75

= Avalon favorites

*split plate charge applied: sandwiches \$2, entrées \$5

MAIN COURSES

PRIME BEEF SELECTION

served with a garden salad and accompaniment

6oz Filet	Market Price
8oz Filet	Market Price
16oz Ribeye	Market Price
20oz Bone-In Ribeye	70

UPGRADE YOUR PRIME BEEF

shrimp scampi	7
crumbled bleu	2.5
sautéed peppers	2
sautéed mushrooms	2
sautéed onions	2
gorgonzola cream sauce	2
creole cream sauce	2

SELECT ENTRÉES

served with a garden salad

Cedar Plank Maple Salmon	28
grilled cedar plank salmon drizzled with maple pecan glaze and your choice of accompaniment	
Red Snapper	27
blackened red snapper over wild rice with creole cream sauce	
Hot N Smoky Pork Chop	23
hot and smoky seasoned 10oz pork chop served with peach chutney and your choice of accompaniment	

ACCOMPANIMENTS

Charred Asparagus	4.5
Loaded Baked Potato*	4.5
Maple Pecan Brussels Sprouts	3.5
Penne with Red Sauce	3.5
Baked Potato*	3
Yukon Mashed Potatoes	3
Steamed Broccoli	3
Jasmine Rice	3

*available after 5pm

CHEF'S SEASONAL SELECTION

APPETIZERS

Scallops	27
cumin dusted scallops served over sweet corn puree, topped with bacon jam and micro chives	
Shrimp Tacos	17
three shrimp tacos with avocado salsa, crumbled cotija cheese and sliced radish	
Jalapeño Bacon Jam Bruschetta	12
grilled ciabatta with jalapeño pimento cheese spread, topped with bacon jam and micro chives	

SALADS

Apple Mango Salad	13
spinach, mango, apple, prosciutto and toasted almonds, served with honey chili citronette	
Strawberry Caprese	12
heirloom tomatoes, fresh mozzarella and strawberries, topped with sweet basil mint crystals and drizzled with chocolate balsamic dressing	

SMALL PLATES

Lobster Roll	18
lobster salad served on a bánh mì roll	
Korean Lettuce Wrap	18
marinated flank steak, jasmine rice, pineapple, bell pepper, carrots and peanuts on bib lettuce	
Hot Honey Chicken Sandwich	12
honey glazed fried chicken thigh on a brioche bun with moody bleu cheese and hot pickle sauce	

ENTRÉES

served with a garden salad	
Ruby Red Trout	27
pan seared ruby red trout with smoky tomato dressing, served with succotash	
Jerk Chicken	21
sous vide then grilled chicken quarters, side of mango coconut rice and fried plantain chips	

PASTAS

served with a garden salad	
Creole Seafood Pasta	23
linguine tossed in creole cream sauce with sautéed shrimp, bay scallop and andouille sausage	
Summer Squash Pasta	18
paccheri pasta tossed in lemon brown butter with sautéed zucchini and squash, topped with herbed ricotta	
Baked Ziti	18
ziti tossed in our house made tomato sauce and Italian sausage baked with a three-cheese blend and ricotta	
Broccoli Bolognese	18
broccoli bolognese with orecchiette pasta, bacon, sundried tomatoes with baked white cheddar	