



AVALON GOLF AND COUNTRY CLUB BOGART'S | HAVANA

AT BUHL PARK

STARTERS

CHARCUTERIE BOARD 35
Chef's selection of domestic and imported meats and cheeses, accompaniments and crackers

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 \$1.5

SHRIMP COCKTAIL 15
served with cocktail sauce and lemon wedges

FRIED CALAMARI 14
with house made tomato sauce and spicy aioli

STUFFED HOT PEPPERS 14
hot Hungarian peppers stuffed with house made sausage

AVALON'S HOT PEPPERS IN OIL 13
a club classic with warm Italian and rye bread

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

SALADS

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 onions, black olives and fresh-cut fries

CAESAR 13
romaine, parmesan, and croutons tossed in caesar dressing

SALAD ADDITIONS
grilled steak 9 | grilled salmon 9 | ahi tuna 9 | shrimp 8 | grilled or blackened chicken 5 | grilled portobella 4

SOUP AND CHILI

CHICKEN CHILI CUP 5 | BOWL 7

CLASSIC CHILI CUP 4.5 | BOWL 6.5

SOUP DU JOUR CUP 2.5 | BOWL 4

BUILD YOUR OWN PIZZA

TRADITIONAL 14
traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce

PIZZA TOPPINGS

PEPPERONI 1.5

SAUSAGE 1.5

MUSHROOMS 1.5

ONION 1.5

BELL PEPPERS 1.5

EXTRA CHEESE 1.5

AVALON'S HOT PEPPERS & OIL 2

HANDHELDS

REUBEN GRILLER 13
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

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

PEPPER AND EGG 11
sautéed red and green bell peppers, scrambled eggs and provolone cheese 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...3.5 Avocado...3
- Applewood Bacon...2.5
- Avalon Hot Peppers in Oil...2
- Crumbled Bleu Cheese...1.75
- Sauteed Peppers...1 Sauteed Onions...1
- Sauteed Mushrooms...1 Fried Egg...1
- Choice of Cheese...1
- AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

SANDWICH SIDES

ONION RINGS 6 | SWEET POTATO FRIES 5.5 | FRESH CUT FRIES OR WAFFLE FRIES 3.75 | HOUSE CHIPS 3 | APPLE SAUCE 1.75

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

PRIME STEAKS

served with a garden salad and accompaniment

20 OZ DRY AGED RIBEYE	70
bone-in ribeye dry-aged for 40-days offers a truly rich and flavorful steak experience	
16 OZ RIBEYE	58
8 OZ FILET	56
6 OZ FILET	46

PRIME ENTREE ADDITIONS

- shrimp scampi...7
- sauteed bell peppers...2
- sauteed mushrooms...2
- sauteed onions...2
- crumbled bleu...2.5
- gorgonzola cream sauce...2
- garlic confit...4

STEAK DIANE **38**
 twin beef medallions and cremini mushrooms
 with a creamy cognac dijon sauce

ENTREE ACCOMPANIMENTS

- *loaded baked potato...4.5
- charred asparagus...4.5
- creamy mushroom risotto...4
- shaved brussels sprouts...4
- penne with red sauce...3.5
- *baked potato...3
- steamed broccoli...3
- yukon mashed potatoes...3

*available after 5pm

BUHL SIGNATURE ENTREES

served with a garden salad

ROASTED PORK SHANK **28**
 served with white bean ragout

CEDAR PLANK MAPLE SALMON **28**
 grilled atop a cedar plank and drizzled with pecan maple glaze,
 served with your choice of accompaniment

SEASONAL SELECTIONS

APPETIZERS

STUFFED SHRIMP	26
crab and lobster stuffed shrimp in corn chowder with chili and herb oils	
GARLIC CONFIT DRUMSTICKS	18
frenched chicken drumsticks with housemade garlic confit and fresh shaved parmesan	
CRAB AND ARTICHOKE DIP	18
baked gruyere, crab and artichoke dip in a boule served with fried pita chips	
JUMBO PRETZEL TRIO	12
10 ounce jumbo pretzel with ghost pepper cheese sauce, beer mustard and chocolate sauce	

SALADS

DELICATA AND PISTACHIO	15
mixed greens with roasted delicata squash, thin sliced shallot, pistachios, roasted pepitas, hazy goat cheese, pomegranate seeds and honey mustard dressing	
WINTER SALAD	15
mixed greens, sous vide beets, dried cranberries, pecans, buttermilk bleu cheese and white balsamic dressing	

SALAD ADDITIONS

- grilled steak 9 | grilled salmon 9
- ahi tuna 9 | shrimp 8
- grilled or blackened chicken 5
- grilled portobella 4

HANDHELDS

DELI PASTRAMI SANDWICH	18
10 ounces of housemade pastrami, gruyere cheese, pickled onions, beer mustard on seeded rye TRY THE CLASSIC - WARM PASTRAMI PILED ON TOASTED SEEDED RYE WITH SWISS CHEESE 16	
POT ROAST SANDWICH	14
horseradish cheese and bourbon caramelized onions on potato bread	

ENTREES

served with a garden salad and accompaniment

PISTACHIO HERB CRUSTED LAMB CHOP	38
lightly crusted lamb chops with drizzled pomegranate molasses sauce	
SEARED SEABASS	32
pan seared seabass either way VELOUTE - WITH CURRY VELOUTE SAUCE, ROASTED RED PEPPER PUREE AND SHREDDED COCONUT CITRUS POACHED - WITH LEMON AND ANISE	
BLUE MOON CHICKEN	21
skin on bone-in chicken breast brined in Blue Moon Belgian White, roasted and served with Blue Moon au jus	

PASTA

served with a garden salad

BEEF STROGANOFF	24
seared tenderloin with a creamy mushroom sauce over egg noodles	
PASTA ALLA GRICIA	22
ziti tossed in a black pepper romano cream sauce with fried guanciale	
SUNDAY GRAVY	21
braised beef and pork in a rich tomato sauce with rigatoni	
BEEF CHEEK RAMEN	18
ramen bowl with braised beef cheeks, soft boiled egg, scallions, fresno chili, carrot and radish in veal broth	