



AVALON AT BUHL PARK

country club dining



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, or hot
add celery or carrots 1.50 each

Shrimp Cocktail 14
served with cocktail sauce

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

Stuffed Hot Peppers 11
hot hungarian peppers stuffed with house made sausage and smothered with mozzarella in a hearty tomato sauce

 **Avalon's Hot Peppers in Oil** 9.5
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 french onion dip

Chicken Chili
bowl 6 • cup 4

Beef Chili
bowl 6 • cup 4

Soup du jour
bowl 4 • cup 2.5

PIZZA

Build Your Own Pizza 9.5
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

 = Avalon favorites

SALADS

all salads available in half sizes

 **The Hepburn** 13
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 12
romaine, parmesan, and croutons tossed in caesar dressing

The Spinning Bowl 11
iceberg lettuce, hard-boiled egg, crumbled bleu and croutons in creamy italian dressing served with fresh pita

UPGRADE YOUR SALAD

steak 9 • salmon 9 • ahi tuna 9 • shrimp 8
grilled chicken 5 • blackened chicken 5 • portabella 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** 11.5
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 11.5
8oz angus burger with lettuce, tomato and onion on a kaiser bun

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 .75
applewood bacon 1.5	cheese .75

ADD A SIDE TO ANY SANDWICH

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

*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

14oz Ribeye Market Price

UPGRADE YOUR STEAK

crab and bleu	6
shrimp scampi	5
crumbled bleu	2.5
sautéed mushrooms	2
sautéed peppers	2
sautéed onions	2
gorgonzola cream sauce	2
creole cream sauce	2

SELECT ENTRÉES

served with a garden salad

NEW! Lamb Shank 28

roasted lamb shank with port pan jus and your choice of accompaniment

Cedar Plank Maple Salmon 25

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

NEW! Walleye Marsala 23

pan seared walleye, roasted red peppers, spinach, mushrooms, marsala demi-glace and your choice of accompaniment

Pasta Your Way 14

your choice penne, cavatelli or linguine with house made tomato sauce

Substitute Alfredo \$2 up charge

PASTA YOUR WAY ADDITIONS

shrimp 8 • grilled chicken 5 • portabella 4
meatballs 3.5 • Italian greens 3.25

ACCOMPANIMENTS

Charred Asparagus 4.5

Loaded Baked Potato* 4.5

Penne with Red Sauce 3.5

Baked Potato* 3

Yukon Mashed Potatoes 3

Steamed Broccoli 3

Jasmine Rice 3

NEW! Roasted Root Vegetables 3

NEW! Maple Bacon Brussels Sprouts 3.5

*available after 5pm

CHEF'S SEASONAL SELECTION

APPETIZERS

Seared Scallops 25

espresso dusted scallops, crispy pork belly, kahlua black peppercorn glaze, over sweet potato puree

Tuna Taco 15

autumn spiced tuna, habanero cranberry sauce, sliced asian pear, fried sage, blue corn tortilla shell

Brie Brûlée 12

creamy brie wheel, caramel apple sauce, toasted walnut, fresh blueberries served with sugared pita

Loaded Nachos 12

smoked chicken or beef, pico, fried jalapeno, green onion, jalapeno queso blanco

SALADS

Harvest Cobb 15

deli chicken, ham, egg, bacon, cranberry, diced pears and apples, goat cheese, candied pecans and choice of dressing

Apple Walnut Frisée 13

apple, walnut, cranberry, white cheddar and apple vinaigrette

SMALL PLATES

Three Little Pigs 15

pork belly, ham, pulled pork, caramelized apples, smoked gouda, dijonaise spread on sourdough

Italian Pressed Steak 15

ribeye, peppers, onions, provolone, roasted garlic and basil aioli and marinara

California Chicken 13

roasted deli chicken, avocado, bacon, gorgonzola aioli on multi-grain bread

The "Everyone Has a Chicken Sandwich" 9

butter milk marinated chicken thighs, our original crispy recipe served on a brioche bun with lettuce, tomato and onion

ENTRÉES

served with a garden salad and your choice accompaniment

Autumn Sea Bass 35

seared, cinnamon honey butter, over sautéed swiss chard with garlic white wine sauce

Pork Sizzler 18

pulled pork, apples, onions, sweet potatoes, cheddar, onion frizzles and bbq sauce

Pheasant Pot Pie 23

rich and savory creamed pheasant topped with crisp baked pastry

Five Spiced Blood Orange Chicken 23

five spiced chicken, blood orange soy glaze, broccolini, red bell peppers, red onions, sesame seeds

Sweet and Smoky Pork Chop 18

sweet and smoky seasoned pork chop with an apple chutney

Pumpkin Gnocchi 18

house made pumpkin gnocchi, Italian sausage, shiitake mushrooms, Swiss chard, browned butter and ricotta