

AVALON AT BUHL PARK

LARGO'S | BOGART'S | HAVANA

CHEF'S SEASONAL APPETIZERS

- SNOW CRAB CAKES.** 24
two seared crab cakes served with sweet Cajun butter
- SHRIMP SCAMPI.** 18
eight shrimp sauteed in scampi sauce served with a grilled baguette
- SHRIMP TACO.** 18
three shrimp tacos with avocado, pickled red cabbage and pineapple topped with cilantro jalapeno lime crème

- HONEY HOT BREADED PRETZELS.** 14
slightly spicy, breaded pretzel bites, stuffed with pimento cheese served with hot honey dipping sauce
- PEACH AND MOZZARELLA FLATBREAD.** 13
fire roasted peaches, fresh mozzarella, wildflower honey drizzle and fresh basil leaves
- FRIED FALAFEL.** 12
served with lemon mint tahini dip
*vegan friendly

STARTERS

- CHARCUTERIE BOARD.** 24
Chef's selection of domestic meats and cheeses, hot pepper's in oil, fruit jams 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
- FRIED CALAMARI.** 15
with house-made tomato sauce and spicy aioli
- AVALON'S HOT PEPPERS IN OIL.** 13
a club classic with warm ciabatta and rye bread
- QUESO DIP.** 11
house-made pepper jack queso served with blue corn tortillas and pico de gallo.
- MOZZARELLA STICKS.** 9
served with house-made tomato sauce
- ITALIAN GREENS.** 9
served with a Hungarian hot pepper
- HOUSE-MADE CHIPS.** 7
served with buffalo dip

SALADS

- THE HEPBURN.** 16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette
- CAESAR.** 14
romaine, parmesan, and croutons tossed in caesar dressing
- THE GRILLED SALAD.** 13
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

• SEASONAL HIGHLIGHT •

- CRISPY SHRIMP SALAD.** 18
popcorn shrimp, Arcadian lettuce blend, sliced avocado, chili lime corn salad and tortilla strips served with creamy avocado dressing
- ROASTED CHICKEN COBB.** 17
romaine lettuce, roasted and pulled white and dark chicken meat, cherry tomatoes, hard-boiled egg, avocado and gorgonzola cheese served with bacon vinaigrette

SALAD ADDITIONS

grilled steak 9 | grilled salmon 9 | ahi tuna 9 | shrimp 8
grilled or blackened chicken 5 | grilled portabella 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.** 1.5
pepperoni | sausage | mushrooms | onion | bell peppers extra cheese
- PREMIUM TOPPINGS.** 2.0
Avalon's hot peppers in oil

SOUP AND CHILI

- CHICKEN CHILI.** CUP 5 | BOWL 7
- CLASSIC CHILI.** CUP 4.5 | BOWL 6.5
- SOUP DU JOUR.** CUP 3.5 | BOWL 5
- ADDITIONAL FRESH BAKED BREADS.** 7
select appetizers, entrees and salads are served with fresh baked bread • additional baskets available upon request

* SPLIT PLATE CHARGE APPLIED: SANDWICHES \$2 | ENTREES \$5*

AVALON SIGNATURE HANDHELDS

- REUBEN GRILLER. 14**
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 | Sautéed Peppers 1
- Sautéed Onions 1 | Sautéed Mushrooms 1
- Fried Egg 1 | Choice of Cheese 1
- AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

SEASONAL HANDHELDS

- WAGYU SMASH BURGER. 18**
Japanese Wagyu beef, caramelized onions and white American with lettuce, tomato and onion
- STEAKHOUSE ROAST BEEF. 17**
deli sliced roast beef, white cheddar, balsamic onion jam and arugula on a rosemary ciabatta
- WESTERN TURKEY CLUB. 15**
turkey, bacon, avocado, lettuce, onion, tomato, Colby-Jack cheese and jalapeno mayo on multi-grain bread
- CAPRESE PESTO SANDWICH. 13**
salami, pesto and fresh mozzarella on ciabatta
- TUNA MELT. 13**
tuna salad and cheddar cheese on your choice of rye, sourdough or wheat bread

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

PRIME STEAKS

served with a garden salad and accompaniment

- 16 OZ RIBEYE. 65**
- 8 OZ FILET. 58**
- 6 OZ FILET. 48**

PRIME ENTREE ADDITIONS

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

CHICKEN CAPRESE. 26

seared chicken breast with cherry bomb tomatoes, basil, garlic and fresh mozzarella paired with a dressed arugula salad and served with your choice of accompaniment

ENTREE ACCOMPANIMENTS

- charred asparagus 4.5
- penne with red sauce 3.5
- jasmine rice 3
- *baked potato 3 | *loaded baked potato 4.5
- steamed broccoli 3
- yukon mashed potatoes 3
- garlic parmesan green beans 3
- *available after 5pm

PASTA AND BOWLS

served with a garden salad

- WILD MUSHROOM PASTA. 26**
sautéed wild mushrooms and filet tips tossed in a gruyere cream sauce with paccheri pasta
- TANDOORI CHICKEN BOWL. 21**
Tandoori spiced chicken, assorted fresh vegetables, cashew rice and grilled naan
- LIMA BEAN GNOCCHI. 20**
asparagus tips, brown butter, lima bean gnocchi, arugula and sun dried tomatoes
- PASTA PRIMAVERA. 20**
penne pasta, zucchini, squash, carrots and red onion sautéed and tossed in olive oil and garlic

BUHL SIGNATURE SALMON

served with a garden salad and accompaniment

- HERB CRUSTED SALMON. 32**
served with dill cream sauce and feta cheese

ENTREES

- SCALLOPS AND PANCETTA. 32**
over split pea risotto
served with a garden salad
- MEYER LEMON BARRAMUNDI. 32**
seared Barramundi with a Meyer lemon beurre blanc and broccolini served with a garden salad
- RASPBERRY JALAPENO PORK CHOPS. 21**
grilled chops with raspberry jalapeno barbecue sauce served with a garden salad and accompaniment

ALL FRIED ITEMS ARE COOKED WITH PEANUT OIL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.