



AVALON AT BUHL PARK

LARGO'S | BOGART'S | HAVANA

CHEF'S SEASONAL APPETIZERS

SHRIMP SCAMPI. 18

eight shrimp sauteed in scampi sauce served with a grilled baguette

SMOKED CHICKEN NACHOS. 15

blue corn tortilla chips, smoked chicken, pepper jack queso, seasoned corn and black beans, pico de gallo and pickled jalapenos served with sour cream

BLOOD ORANGE TUNA. 17

grilled Ahi Tuna, blood orange sauce and Thai cucumber salad

MISO MUSSELS. 13

a dozen mussels steamed in miso broth, served with lime and grilled baguette

FRIED ZUCCHINI. 13

served with chipotle ranch

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 •

WATERMELON GAZPACHO. 15

fresh watermelon gazpacho, cocktail shrimp, diced watermelon, blueberries, and feta

BLACKBERRY PEACH SALAD. 14

Arcadian lettuce blend, fresh blackberries and peaches, cucumbers, avocado, roasted walnuts, golden balsamic

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

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 | Sauteed Peppers 1
 Sauteed Onions 1 | Sauteed 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

PHILLY CHEESE STEAK. 18

shaved ribeye, sharp cheddar cheese sauce, grilled onions and mushrooms on a hoagie roll

CARNE ASADA TACOS. 15

marinated flank steak, avocado, radish, cilantro, white cheddar and lime on flour tortillas

LOADED GRILLED CHEESE. 14

Applewood smoked bacon, three cheeses and pepper jam on sourdough

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
 sauteed bell peppers 2
 sauteed mushrooms 2
 sauteed onions 2
 gorgonzola cream sauce 2

CHICKEN PICATTA. 26

seared chicken breast topped with mushrooms and a smooth lemon butter caper sauce, served with your choice of accompaniment and garden salad

ENTREE ACCOMPANIMENTS

penne with red sauce 3.5
 jasmine rice 3
 *baked potato 3 | *loaded baked potato 4.5
 yukon mashed potatoes 3
 steamed broccoli 3 | vegetable medley 3
 shaved brussels sprouts 3 | charred asparagus 4.5
 *available after 5pm

PASTA AND BOWLS

served with a garden salad

CHICKEN BACON RANCH PASTA. 24

penne tossed in cheddar ranch cream sauce with bacon, sundried tomatoes and spinach, topped with grilled chicken

RICOTTA SACCHETTI. 22

ricotta stuffed sacchetti tossed in vodka sauce with baby tomatoes and basil, topped with asiago

TANDOORI CHICKEN BOWL. 21

Tandoori spiced chicken, assorted fresh vegetables, cashew rice and grilled naan

BUHL SIGNATURE SALMON

served with a garden salad

CALIFORNIA SALMON. 30

grilled Verlasso salmon over sushi style rice and cream cheese, topped with fried nori and avocado. Served with light soy glaze.

ENTREES

ROJO SHORTRIB AND CORN BREAD. 30

braised short rib, elote salad and kiwi-chili sauce served with an accompaniment and a garden salad

ISLAND MAHI. 30

seared Mahi Mahi rubbed with Hawaiian teriyaki and served with tropical fruit salsa served with an accompaniment and a garden salad

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