

AVALON FIELD CLUB

Country Club Dining

FOR THE TABLE

Charcuterie Board
chef's selection of domestic and imported meats, cheeses, and accompaniments, Youngstown Club cheese spread and artisan crackers 35
serves 2 to 4 people

Deep-Fried Smelts
lightly breaded and fried crispy smelts served with house-made cocktail sauce 14
serves 2 to 4 people

Avalon's Hot Peppers in Oil
served with locally sourced, fresh baked Italian and rye bread
serves up to 3 people 13
serves up to 6 people 26

House-Made Chips
served with buffalo ranch dip 7
serves 2 to 4 people

SMALL PLATES

Crispy Pork Belly with Gruyere Polenta
house-cured crispy pork belly with apricot-apple cider glaze, creamy gruyere polenta and fried brussels sprouts 14

Braised Mushrooms and Danish Bleu
cremini, oyster, and shiitake mushrooms braised in a rich burgundy sauce with creamy danish bleu cheese and toasted baguette 14

Avalon's Eggplant Bruschetta
tempura-fried, thinly-sliced eggplant topped with salad of tomato, arugula, fresh mozzarella and golden balsamic dressing 14

Ricotta Stuffed Meatball
8oz meatball stuffed with herbed ricotta and Avalon's hot peppers in oil baked with house-made tomato sauce, served with warm Italian and rye bread 12

Italian Greens
with a roasted Hungarian hot pepper 8.5

BAR BITES

Chicken Wings
nine breaded chicken wings tossed in your choice of sauce: bbq, bayou bbq, dry ranch, dry cajun, garlic parmesan, buffalo, mild, hot 21

Crispy Pork Belly Tacos
fried house-cured pork belly, plum sauce, crumbled goat cheese and bok choy slaw with pickled carrots and onions, served on three fried flour tortillas 14

Smoked Chicken Nachos
blue corn tortilla chips, smoked chicken, pepper jack queso, tomato salsa with corn and black beans, avocado crema and fried jalapeños 14

Mozzarella Sticks
with house-made tomato sauce 9

New Castle Chili Cheese Dog
grilled quarter-pound hot dog, house-made New Castle style chili sauce, shredded cheese, grilled onions and stadium mustard served on a Mancini's roll 8

PIZZA YOUR WAY

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

PIZZA TOPPINGS 1.5 EACH
pepperoni, sausage, mushrooms, onions, bell peppers, extra cheese, Avalon's hot peppers in oil

SALADS

AVAILABLE IN HALF SIZES

The Hepburn
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette 15

Roasted Beet and Pear
roasted red and golden beets, Bosc pears poached in mulled red wine and sherry, candied walnuts, goat cheese with fennel pollen and lavender, charred leek salt, and walnut vinaigrette 15

Roasted Vegetable Panzanella
roasted butternut squash, brussels sprouts, red onion, grilled focaccia croutons, red and green apple, dried cranberries, golden raisins, and toasted pumpkin seeds, tossed with kale and frisee in a maple-cider vinaigrette 15

The Grilled Salad
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onion, black olives and fresh-cut fries 13

Caesar
romaine, parmesan and croutons tossed in caesar dressing 13

ADD A GRILLED ADDITION TO YOUR SALAD

- steak 9 •salmon 9 •grilled chicken 5 •blackened chicken 5 •ahi tuna 9
- four grilled shrimp 8 •grilled portabella 4 •falafel 4

HOT SOUPS

Soup du Jour | bowl 4 • cup 2.5

Beef Chili | bowl 6.5 • cup 4.5 **Chicken Chili** | bowl 7 • cup 5

SANDWICHES

Chicken and Waffles

fried buttermilk chicken thigh tossed with pure maple syrup and honey, sharp white cheddar cheese, and applewood bacon between two crispy Belgian waffles 15

Field Club Patty Melt

two seared 4oz smash burgers, house-made bacon jam, Youngstown club cheese, swiss, and sautéed onions on grilled Mancini's seeded rye 13

Joseph's Italian Sausage

locally sourced hot garlic sausage patty, house-made red sauce, sautéed peppers and onions with provolone cheese on a grilled Mancini's hoagie roll 13

Reuben Griller

shaved corn beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled Mancini's marble rye 13

The Club

turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted Mancini's home-style bread 13

Pepper and Egg

sautéed red and green bell peppers, scrambled eggs and provolone on grilled Mancini's Italian bread 11

Build-Your-Own Burger

8oz angus burger with lettuce, tomato and onion on a Mancini's Kaiser roll 11.5

BURGER ADDITIONS

Italian greens	3.25	sautéed mushrooms	1
avocado	3	sautéed onions	1
crumbled bleu	1.75	fried egg	1
applewood bacon	2.5	cheese	1
sautéed peppers	1	•American •provolone	
		•pepper jack	

SANDWICH SIDES

- Onion Rings 6
- Sweet Potato Fries 5.5
- Waffle Fries 3.75
- House-Made Chips 3
- Fresh-Cut Fries 3.75
- Apple Sauce 1.75

PREMIUM STEAKS

premium steaks are served with a house salad and accompaniment

16oz Ribeye

Market Price

8oz Filet

Market Price

6oz Filet

Market Price

UPGRADE YOUR STEAK

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

Elysian Fields Pure-Bred Lamb

half rack of locally sourced, naturally grain-fed lamb, char-grilled and basted with garlic, thyme and rosemary butter 70

served with a house salad and accompaniment

SELECT ENTRÉES

Pan-Roasted Venison ♦served with a garden salad

juniper and spice rubbed venison loin, tart cherry and black currant compote, purple sweet potato puree and braised kale 37

Wester Ross Salmon ♦served with a garden salad

char-grilled sustainably raised Scottish salmon, caramelized fennel and Yukon potato cake, pistachio horseradish butter, and red beet gastrique 30

Cod Saltimbocca ♦served with a garden salad

cod fillets wrapped in crispy prosciutto and sage, Anna potatoes, sautéed spinach, and lemon cream sauce 30

Berbere Chicken Thigh with Apricot Yogurt

♦served with a garden salad and accompaniment
boneless chicken thigh rubbed with warm spices and pan seared in a sauce of sherry and house-made apricot jam, finished with Greek yogurt and chopped pistachio 23

Montana Style Walleye

♦served with a garden salad and accompaniment
pan seared walleye, brushed with olive oil, lemon, fresh herbs and smoked paprika and finished with whole butter 23

Chicken Milanese

♦served with a garden salad and accompaniment
pan-fried chicken breasts, sauced with white wine, lemon, butter, and fresh thyme 23
A Classic Club Favorite!

ACCOMPANIMENT

Charred Asparagus 4.5

Roasted Rainbow Carrots with Rosemary 4.5

Penne with Red Sauce 3.5

Yukon Mashed Potatoes 3

Baked Potato* 3 Loaded Baked Potato* 4.5

Jasmine Rice 3

Steamed Broccoli 3

SPECIALTY PASTAS

SERVED WITH A HOUSE SALAD

Oxtail Ragout with Porcini Sacchetti

tender oxtail braised with onions, porcini and cheese sacchetti pasta, sun dried tomatoes, fried shiitakes, and shaved parmesan 26

Sausage Arrabbiata

locally-sourced hot garlic crumbled sausage, spicy tomato sauce with dried chilies, broccoli rabe, Hungarian hot peppers, pappardelle pasta and fresh ricotta 21

Ricotta Gnocchi

house-made ricotta gnocchi, crispy pancetta, asparagus, white wine, cream, fresh grated parmesan, chives, scallions and lemon zest 21

Parsnip Campanelle

campanelle pasta tossed in parsnip cream sauce with white wine and lemon zest, crispy pancetta, roasted brussels sprouts, caramelized pearl onions and fried leeks 21

Spaghetti Squash with Harissa

roasted spaghetti squash, house-made harissa, fried tofu, blistered red and gold tomatoes, kalamata olives and bell pepper, finished with Greek yogurt and topped with a soft poached egg 19

Home-Style Spaghetti and Meatballs

fresh spaghetti, two house-made rustic meatballs, tomato sauce and fresh grated parmesan 18

*available after 5pm

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