

AVALON FIELD CLUB



AVALON GOLF AND COUNTRY CLUB

BAR BITES

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

BOOM BOOM SHRIMP TACOS. 17
fried shrimp tossed in spicy Boom Boom sauce, cabbage and cilantro slaw and crumbled gorgonzola on three warm flour tortillas

CHICKEN AND BLACK BEAN QUESADILLA. 14
smoked chicken, braised black beans, pepper jack cheese blend, and fried jalapenos folded in a crisp flour tortilla served with house-made chipotle salsa and guacamole

MOZZARELLA STICKS. 9
served with house made tomato sauce

NEW CASTLE CHILI CHEESE DOG. 9
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

YOUNGSTOWN CLUB CHEESE. 7
port wine and horseradish cheese spread served with crackers

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

SANDWICH SPLIT PLATE CHARGE \$2
ENTREE SPLIT PLATE CHARGE \$5

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

STARTERS

ARTISAN CHEESE BOARD. 30
Chef's selection of domestic and imported cheeses and accompaniments

TUNA TATAKI BOWL. 20
marinated and pan-seared rare tuna, chilled jasmine rice, napa cabbage, carrots, cucumber, avocado, edamame, radish, pickled ginger and scallions with miso-citrus vinaigrette and toasted sesame seeds

FRIED GREEK CHEESE. 15
Pan-fried Greek kefalograviera cheese flamed with Sambuca, served with honeycomb, pistachios, and spiced fried pita

DEEP FRIED SMELTS. 15
One pound of breaded and deep fried smelts served with cocktail sauce and lemon wedge

EGGPLANT BRUSCHETTA. 14
battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic

PORK AND VEGETABLE EGG ROLLS. 13
house made egg rolls with pork, carrots, napa cabbage and onions served with cucumber sweet chili and ponzu sauces

RICOTTA STUFFED MEATBALL. 13
8oz meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house made red sauce - great for sharing

AVALON'S HOT PEPPERS IN OIL. 13
a club classic served with Chef Greg's assorted fresh baked breads

ITALIAN GREENS. 9
served with a Hungarian hot pepper

HOUSE MADE CHIPS. 7
served with buffalo dip

SALADS

TOMATO AND BURRATA. 18
heirloom tomatoes, burrata cheese, pesto vinaigrette, balsamic glaze, asiago crisps, coarse sea salt and fresh cracked black pepper

STONE FRUIT AND BERRY. 17
fresh seasonal stone fruit and berries, spinach, arugula, frisee, shaved shallots, dried black currants, spicy candied walnuts, toasted quinoa and lime vinaigrette

THE HEPBURN. 15
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. 13
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

SALAD ADDITIONS

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

HANDHELDS

FRIED BOLOGNA AND BEER CHEESE	17
shaved all-beef German bologna, house made Guinness cheese sauce, sautéed onions, fried pickles and stadium mustard on a croissant sandwich roll	
BIG NASHVILLE CHICKEN	16
spicy buttermilk battered 8 ounce chicken breast fried and brushed with hot and smoky chili paste on a Mancini's brioche bun with dill pickle slaw	
REUBEN GRILLER	13
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread	
JOSEPH'S ITALIAN SAUSAGE	13
locally sourced hot garlic sausage patty, house-made red sauce, sautéed peppers and onions and provolone cheese on a grilled Mancini's hoagie roll	
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	

SANDWICH SIDES

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

PRIME STEAKS

served with a garden salad and accompaniment

16 OZ RIBEYE	65
8 OZ FILET	65
6 OZ FILET	55

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

FIELD CLUB PASTA

served with a garden salad

SEAFOOD MAC AND CHEESE	33
shrimp, bay scallops, crawfish, and jumbo lump crab seasoned with Old Bay, campanelle, Cotswold cheese sauce, leeks, and toasted breadcrumbs	
PORCINI SACCHETTI	26
sacchetti pasta filled with porcini mushrooms and four cheeses, roasted wild mushrooms, pearl onions, peas, and grana padano cheese	
SAUSAGE ARRABBIATA	22
locally-sourced hot garlic crumbled sausage, spicy tomato sauce with dried chilies, broccoli rabe, Hungarian hot peppers, pappardelle pasta, and fresh ricotta	

ENTREE ACCOMPANIMENTS

*loaded baked potato...4.5 | charred asparagus...4.5
roasted rainbow cauliflower...4.5 | penne with red sauce...3.5
jasmine rice...3 | *baked potato...3 | steamed broccoli...3
yukon mashed potatoes...3
*available after 4pm

BURGERS

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

FIELD CLUB PATTY MELT 15

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

SOUP AND CHILI

CHICKEN CHILI	CUP 5 BOWL 7
CHILI	CUP 4.5 BOWL 6.5
SOUP DU JOUR	CUP 2.5 BOWL 4

SIGNATURE ENTREES

served with a garden salad

ELYSIAN FIELDS PURE-BRED LAMB	70
half rack of locally sourced, naturally grain-fed lamb, char-grilled and basted with garlic, thyme, and rosemary butter served with choice of accompaniment	
WESTER ROSS SALMON	35
char-grilled sustainably raised Scottish Salmon, saffron risotto with broccoli rabe, tomato and fennel consommé and sun-dried tomato butter	
SWORDFISH SICILIANO	35
char-grilled swordfish, eggplant and zucchini caponata, orzo with chickpeas and herbs and fava bean puree	
APPLEWOOD SMOKED PORK CHOP	34
brined and dry rubbed pork chop, smoked with applewood and char-grilled served with loaded potato croquette, collard greens and potlicker BBQ sauce	
MONTANA STYLE WALLEYE	26
pan seared walleye, brushed with olive oil, lemon, fresh herbs, and smoked paprika and finished with whole butter served with choice of accompaniment	
CHICKEN MILANESE	24
pan-fried chicken breasts, with white wine lemon butter sauce, and fresh thyme served with choice of accompaniment	

ADDITIONAL FRESH BAKED BREADS 7
select appetizers, entrees and salads are served with fresh baked bread • additional baskets available upon request