

AVALON FIELD CLUB

AVALON GOLF AND COUNTRY CLUB

SIGNATURE STARTERS

GORGONZOLA FILET TIPS. 21	AVALON'S HOT PEPPERS IN OIL. 15
filet tips sautéed with asparagus and tossed in gorgonzola cream sauce	a club classic served with Avalon's assorted fresh baked breads
DEEP FRIED SMELTS. 19	FIRE BREAD. 13
breaded and deep fried smelts served with cocktail sauce and lemon wedge	house-made dough with fresh garlic, roasted red pepper flakes and fresh basil, stuffed with mozzarella cheese and sliced pepperoni, served with fire oil and house-made red sauce
RICOTTA STUFFED MEATBALL. 18	CHEESY BREAD. 11
eight-ounce meatball stuffed with ricotta cheese and topped with Avalon's hot peppers in oil and house-made red sauce served with fresh baked bread	house-made dough topped with Avalon's hot peppers in oil and melted mozzarella cheese, sliced into shareable sticks served with house-made red sauce
CHICKEN WINGS. 15	MOZZARELLA STICKS. 10
one dozen jumbo wings, lightly breaded and tossed in your choice of house-made wing sauce, served with celery and carrots: bbq hot and smokey bbq mild buffalo hot buffalo buffalo ranch dry ranch garlic parmesan	six sticks served with house-made red sauce
CHICKEN TENDER BASKET. 15	FRIED ARTICHOKEs. 8
lightly breaded chicken tenders served with fresh-cut fries and your choice of ranch or barbecue	hand-breaded artichokes fried to a golden crisp, tossed with Parmesan-Reggiano and served with lime aioli
	HOUSE MADE CHIPS. 7
	served with buffalo dip

SIGNATURE SALADS

BBQ CHICKEN SALAD. 18	SALAD ADDITIONS
iceberg and chopped romaine tossed with ranch dressing, topped with house-made barbecue fried chicken and waffle fries, with Roma tomatoes, English cucumbers, bacon crumbles and shredded cheddar	FILET TIPS 9*
THE HEPBURN. 16	GRILLED OR BLACKENED SALMON 9*
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette	GRILLED SHRIMP 8
CAESAR. 15	GRILLED OR BLACKENED CHICKEN 5
romaine, parmesan, and croutons tossed in caesar dressing	SOUP AND CHILI
THE GRILLED. 13	CHILI CUP 4.5 BOWL 6.5
iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries	SOUP DU JOUR CUP 3.5 BOWL 5

BUILD-YOUR-OWN PIZZA

TRADITIONAL 14	PIZZA TOPPINGS 1.5
house-made 12-inch pizza crust topped with mozzarella cheese and your choice of house-made red sauce or garlic and oil	pepperoni sausage bell peppers onions mushrooms extra cheese
	+AVALON'S HOT PEPPERS & OIL 2

SIDES

ONION RINGS 7.5

FRESH CUT FRIES 5.5

WAFFLE FRIES 5.5

HOUSEMADE CHIPS 3

CREAMY COLESLAW 2.5

APPLESAUCE 1.75

HANDHELD

FRENCH DIP. 19

shaved ribeye topped with caramelized onions, melted Swiss chees and garlic aioli served on toasted ciabatta bread with a side of house-made au jus

REUBEN GRILLER. 16

shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

JOSEPH'S SAUSAGE. 14

8oz hot garlic sausage patty, sautéed bell peppers and onions, house-made red sauce and provolone cheese on a toasted hoagie roll

ITALIAN WEDGE. 13

fresh baked Italian hoagie stuffed with thinly sliced pepperoni, capicola, and turkey, with shredded lettuce, Roma tomatoes, onions, creamy Italian dressing and melted provolone cheese

FRIED CLUB BOLOGNA. 13

thick-cut all beef bologna, seared and topped with melted provolone and American cheese, hot peppers, and a fried egg, served on a toasted brioche bun with roasted garlic aioli

PULLED PORK. 13

braised pulled pork simmered in house-made BBQ sauce, topped with creamy coleslaw, melted pepper jack cheese and crispy fried jalapenos, served on a toasted brioche bun with sweet and hot pickle chips

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*. 13

8oz angus burger with lettuce, tomato and onion on a toasted Kaiser roll

BURGER ADDITIONS.

Applewood bacon 2.5 | Avalon's hot peppers in oil 2.25 | crumbled bleu cheese 1.75

sautéed peppers 1.5 | sautéed onions 1.5 | sautéed mushrooms 1.5 | fried egg 1.5

choice of cheese 1

AMERICAN, PEPPER JACK, SWISS OR PROVOLONE

SIGNATURE ENTREES

FIELD CLUB PASTA AND BOWLS

served with a garden salad

SHRIMP SCAMPI. 24

seven tiger shrimp sauteed in a white wine lemon butter sauce with fresh herbs and garlic tossed with linguini pasta and served with toasted garlic herb and cheese crostini

PAD THAI. 23

sautéed broccoli, mushrooms, julienned carrots and red onions and sesame seeds tossed with Asian noodles in a Korean teriyaki sauce topped with crushed cashews and yum-yum stripes

choice of filet tips or grilled chicken

ENTRÉE ACCOMPANIMENTS

loaded mashed potatoes 4

charred asparagus 5 | steamed broccoli 3.5

glazed carrots 3.5 | yukon mashed potatoes 3

parmesan risotto 5

PRIME STEAKS

served with a garden salad and accompaniment

*6OZ FILET \$38 | *8OZ FILET \$45

perfectly prepared, finished with herbed butter

STEAK ADDITIONS

shrimp scampi 7

crumbled bleu 2.5 | gorgonzola cream sauce 2

sauteed bell peppers 2 | sauteed mushrooms 2

sautéed onions 2

served with a garden salad and accompaniment

BLACKENED COD. 30

fresh Atlantic cod seared in Cajun spices served with a lemon wedge and house-made tartar and cocktail sauce

CHICKEN MARSALA. 25

chicken breasts sautéed with white mushrooms, fresh spinach, garlic and rosemary in a marsala cream sauce served on a bed of parmesan risotto