THE GRILLE | GREAT ROOM

AVALON FIELD CLUB

AVALONGCC.COM | 511 COUNTRY CLUB DRIVE

AVALON STARTERS

DEEP FRIED SMELTS 19
breaded and deep fried smelts served with cocktail sauce and lemon wedge

SMOKED NACHOS . . . . . **CHICKEN 18 | PULLED PORK 18**
fried tortilla chips topped with smoked gouda bacon cheese sauce, pickled jalapeño, pico de gallo, BBQ drizzle, sour cream, scallions

DRUNKEN SHRIMP 18
sauteed blackened shrimp in a wine garlic butter sauce served with grilled bread

CHICKEN WINGS 17
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 | buffalo bleu

CHICKEN TENDER BASKET 15
lightly breaded chicken tenders served with fresh-cut fries and your choice of ranch or barbecue

SHRIMP TEMPURA 15
eight tempura-battered shrimp drizzled with sweet Thai chili and sweet soy sauce

AVALON'S HOT PEPPERS IN OIL 15
a club classic served with Avalon's assorted fresh baked breads

GREENS AND CHEESE 12
two whole roasted banana peppers atop braised escarole tossed in garlic and asiago served with Italian bread

MOZZARELLA STICKS 9
served with house-made tomato sauce

HOUSE MADE CHIPS 7
served with buffalo dip

FROM THE PIZZA OVEN

12 INCH PIZZA

WHITE PIZZA 16
garlic parmesan sauce, mozzarella, Avalon's hot peppers in oil

BRIER HILL 16
red sauce, bell peppers, Romano cheese

BUILD-YOUR-OWN PIZZA 14
red sauce, mozzarella cheese blend

BUILD-YOUR-OWN-CALZONE 13
housemade dough folded and stuffed with red sauce, mozzarella cheese and choice of one topping

PIZZA TOPPINGS 1.5
pepperoni | sausage | mushrooms onions | bell peppers | extra cheese

PREMIUM TOPPINGS 2.0
Avalon's hot peppers in oil

SOUPS

CLASSIC CHILI cup 4.50 | bowl 6.50

SOUP DU JOUR cup 3.50 | bowl 5.00

SALADS

THE HEPBURN 16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

CAESAR 15
romaine, parmesan, and croutons tossed in Caesar dressing

THE WEDGE 15
iceberg wedge, cherry tomatoes, red onion, bacon and gorgonzola cheese with your choice of dressing

THE GRILLED SALAD 13
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

SALAD ADDITIONS . . . . .
filet tips 10 | grilled salmon 9 | shrimp 8 | grilled or blackened chicken 6

FLAME GRILLED

AFC SMASH BURGER 15
two thin patties seared and topped with American cheese served on a Brioche bun with dill pickles, lettuce, tomato, onion and AFC special sauce

JALAPEÑO POPPER MELT 15
two four-ounce smash burger patties, cream cheese, cheddar cheese, applewood smoked bacon, fried jalapeños, and a raspberry sauce served on a brioche bun

PATTY MELT 15
two four-ounce smash burger patties, caramelized onions, American cheese, provolone cheese and AFC sauce on toasted marble rye

BUILD-YOUR-OWN-BURGER . . 14
8oz angus burger with lettuce, tomato and onion on a kaiser bun

ADDITIONS

applewood bacon 2.5
Avalon's 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
PROVOLONE

HANDHELDS

SOUTHWEST PHILLY **18**
smoked and shaved ribeye, sautéed banana peppers, bell peppers and onions, topped with provolone cheese and chipotle aioli

REUBEN GRILLER **16**
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye

CUBAN WEDGE **16**
fresh-baked hoagie stuffed with smoked pulled pork, shaved ham, sliced pickles, Swiss cheese and whole grain mustard

THE AVALON CLUB **14**
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club 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

PIZZA SAUSAGE SPLASH **14**
eight ounce Joseph's hot garlic sausage stuffed between two slices of thick house-made pizza topped with red sauce and melted mozzarella cheese

BLT **12**
thick-cut toasted Italian bread, applewood smoked bacon, fried green tomatoes, lettuce and garlic sriracha aioli

PEPPER AND EGG **11**
sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread

SANDWICH SIDES

onion rings 6 | fresh cut fries or waffle fries 3.75
house-made chips 3

PASTAS AND BOWLS

served with a garden salad

BEEF TIPS OVER NOODLES **24**
braised beef filet tips with mushrooms and onions tossed in a creamy beef gravy over egg noodles

CHICKEN BROCCOLI ALFREDO **23**
half pound of cavatappi tossed in a house-made alfredo sauce topped with a grilled chicken breast and broccoli

BBQ MAC AND CHEESE **22**
cavatappi pasta tossed in a smoked gouda bacon cheese sauce topped with crumbled bacon and choice of smoked chicken or pulled pork, drizzled with bbq sauce and scallions

CHICKEN PARMESAN **21**
half pound of spaghetti tossed in our house-made red sauce topped with a breaded and fried chicken breast topped with red sauce and provolone cheese

STEAK ENTREES

served with a garden salad

***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

12 OUNCE SMOKED RIBEYE 45
slow smoked then finished on the grill

SIGNATURE ENTREES

served with a garden salad and choice of accompaniment

BLACKENED SALMON **30**
eight-ounce seared blackened salmon over Italian greens

COD FRANCIASE **29**
eight ounce prime-cut cod battered with egg, asiago cheese and parsley seared and topped with a garlic white wine lemon butter sauce

CHICKEN MARSALA **25**
twin seared chicken breast, sautéed mushrooms in a marsala wine

PRIME ADDITIONS

shrimp scampi 7 | crumbled bleu 2.75
gorgonzola cream sauce 2.75
sauteed bell peppers 2 | sauteed mushrooms 2
sautéed onions 2

ACCOMPANIMENTS

charred asparagus 4.5
loaded mashed potatoes 4.5
steamed broccoli 3
mashed potatoes 3

all fried items are cooked with beef tallow | consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness | allergens such as milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy and sesame are used as ingredients in this facility