

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 meats and cheeses and accompaniments
- SMOKED PEKING DUCK. 23**
five-spice marinated smoked duck breast, pan seared and served with Mandarin pancakes, cucumber, pickled carrot, cantaloupe, scallions, and hoisin sauce
- 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
- 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

- BLT SALAD. 16**
sliced heirloom tomatoes, baby leaf lettuce, chopped bacon, creamy olive oil dressing, fresh cracked black pepper, and coarse sea salt, served with a sourdough baguette with roasted garlic and chive spread
- STONE FRUIT AND BERRY. 16**
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

FILET ON SOURDOUGH 18

sliced, roasted beef tenderloin, chimichurri, and roasted garlic aioli on a toasted sourdough roll

CHICKEN BRUSCHETTA 14

char-grilled, marinated chicken thigh, fresh mozzarella, tomato relish, arugula, balsamic drizzle, and basil pesto on a house-made garlic knot

CHICKEN SALAD "GONE BANANAS" 13

chicken salad with dried cherries, coconut cream cheese, and arcadian lettuce on house-made banana bread

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. 32

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 14

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. 34

char-grilled sustainably raised Scottish Salmon, saffron risotto with broccoli rabe, tomato and fennel consommé and sun-dried tomato butter

SWORDFISH YUCATAN. 34

char-grilled, marinated swordfish, cilantro-lime hominy, braised black beans, poblano cream, and papaya salsa

CITY CHICKEN. 26

country-breaded and fried pork shoulder skewers, red skin potato and corn hash, collard greens, and potlicker jus

ROASTED GARLIC CHICKEN THIGH. . . 26

boneless chicken thigh, marinated in garlic and herbs, sautéed with yukon potatoes, haricot vert, and leeks, with roasted garlic cream 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. 23

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