

# AVALON FIELD 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

### BURNT END TACOS 15

pork burnt ends, chipotle BBQ, shredded colby-jack, coleslaw and onion frizzlies on three warm flour tortillas

### FIELD CLUB DOG 9

grilled all beef hot dog, house-made New Castle style chili sauce, shredded cheddar-jack, chopped Vidalia onion and stadium mustard on a toasted split-top roll

### MOZZARELLA STICKS 9

served with house made tomato sauce

### 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

## SOUP AND CHILI

CHICKEN CHILI CUP 5 | BOWL 7

CHILI CUP 4.5 | BOWL 6.5

SOUP DU JOUR CUP 3.5 | BOWL 5

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

### CHARCUTERIE BOARD . . . . . 27

chef's selection of domestic and imported meats, cheeses and accompaniments

### BAKED BRIE . . . . . 16

strawberry-rhubarb jam, house-made black pepper-rosemary biscotti

### DEEP FRIED SMELTS . . . . . 15

breaded and deep fried smelts served with cocktail sauce and lemon wedge

### ASPARAGUS TEMPURA . . . . . 13

fresh asparagus lightly battered and fried with shaved parmesan and lemon zest, served with lemon-dill aioli and horseradish cream

### 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

### SPRING VEGETABLE SALAD . . . . . 17

watercress, Arcadian lettuce, blanched snow peas, shaved rainbow carrots, fennel and shallots, roasted fingerling potatoes, honey cashews, whole grain mustard vinaigrette

### THE HEPBURN . . . . . 16

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

# HANDHELD

|   |    |
|---|----|
| <b>BOSTON LOBSTER ROLL</b> . . . . .  | 19 |
| cold lobster salad with mayo, lemon, celery and herbs on a buttered and toasted New England style roll with lettuce and tomato                                  |    |
| <b>HOUSE-MADE GYRO</b> . . . . .  | 17 |
| house-made lamb gyro meat and pita with tzatziki, feta, tomato, red onion and shredded romaine lettuce  |    |
| <b>VEGAN SSAMBAP</b> . . . . .  | 17 |
| plant-based Korean BBQ, bibb lettuce, sushi rice, kimchi, toasted chickpeas, scallions and sesame seeds   |    |
| <b>BEST DARN CHICKEN SANDWICH</b> . . . . .   | 16 |
| buttermilk marinated and cornmeal breaded 8oz chicken breast, butter lettuce, Roma tomato, Vidalia onion and parmesan-peppercorn sauce on a toasted brioche bun |    |
| <b>REUBEN GRILLER</b> . . . . .   | 14 |
| shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread  |    |
| <b>JOSEPH'S ITALIAN SAUSAGE</b> . . . . .   | 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              |    |
| <b>THE AVALON CLUB</b> . . . . .  | 13 |
| turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread  |    |
| <b>PEPPER AND EGG</b> . . . . .   | 11 |
| sautéed red and green bell peppers, scrambled eggs and provolone cheese on grilled Italian bread  |    |

## SANDWICH SIDES

|                                     |      |
|-------------------------------------|------|
| <b>ONION RINGS</b> . . . . .        | 6    |
| <b>SWEET POTATO FRIES</b> . . . . . | 5.5  |
| <b>FRESH CUT FRIES</b> . . . . .    | 3.75 |
| <b>WAFFLE FRIES</b> . . . . .       | 3.75 |
| <b>HOUSEMADE CHIPS</b> . . . . .    | 3    |
| <b>APPLE SAUCE</b> . . . . .        | 1.75 |

# BURGERS

|   |      |
|---|------|
| <b>BUILD-YOUR-OWN-BURGER</b> . . . . .  | 11.5 |
| 8oz angus burger with lettuce, tomato and onion on a kaiser bun   |      |
| <b>BURGER ADDITIONS</b>   |      |
| Italian Greens 3.5   Avocado 3   Applewood Bacon 2.5  |      |
| Avalon 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 OR PROVOLONE  |      |
| <b>FIELD CLUB PATTY MELT</b> . . . . .  | 15   |
| two seared 4oz smash burgers, house-made bacon jam, Youngstown club cheese, swiss, and sautéed onions on grilled Mancini's seeded rye |      |

## SIGNATURE ENTREES

served with a garden salad

|  |    |
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| <b>WESTER ROSS SALMON</b> . . . . .  | 37 |
| char-grilled sustainably raised Scottish Salmon, roasted fingerling potatoes, grilled Chinese eggplant and leeks with citrus chimichurri and sweet pea puree |    |
| <b>LAMB ON A ROD</b> . . . . .   | 34 |
| char-grilled lamb skewers brushed with olive oil, lemon and fresh herbs  |    |
| served aside wild rice with orzo and peas, garlic and pepper sauces and house-made pita  |    |
| <b>MONTANA STYLE WALLEYE</b> . . . . .   | 31 |
| pan seared walleye, brushed with olive oil, lemon, fresh herbs, and smoked paprika and finished with whole butter  |    |
| served with choice of accompaniment  |    |
| <b>CARIBBEAN PORK CHOP</b> . . . . .   | 29 |
| pan-roasted, jerk spiced pork loin chop served with coconut rice and black-eyed peas, swiss chard and grapefruit caramel                                     |    |
| <b>CHICKEN MILANESE</b> . . . . .  | 25 |
| pan-fried chicken breasts, with white wine lemon butter sauce and fresh thyme  |    |
| served with a choice of accompaniment  |    |

## FIELD CLUB PASTA

served with a garden salad

|  |    |
|--|----|
| <b>LOBSTER BUCATINI</b> . . . . .  | 39 |
| bucatini, lobster claw and knuckle meat, cauliflower-tarragon cream sauce, shiitake mushrooms, leeks and lemon zest                                      |    |
| <b>SAUSAGE GNOCCHI</b> . . . . .   | 27 |
| house-made ricotta gnocchi, Joseph's hot garlic sausage, crushed plum tomatoes, greens, cannellini beans, mozzarella and basil                           |    |
| <b>VEGGIE LOVERS</b> . . . . .   | 23 |
| zucchini, carrot, golden beets, purple potatoes, broccoli and daikon noodles with swiss chard, heirloom tomatoes and snow peas in a lemon chickpea sauce |    |

## ENTREE ACCOMPANIMENTS

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

## PRIME STEAKS

served with a garden salad and accompaniment

|                               |    |
|-------------------------------|----|
| <b>16 OZ RIBEYE</b> . . . . . | 65 |
| <b>8 OZ FILET</b> . . . . .   | 58 |
| <b>6 OZ FILET</b> . . . . .   | 48 |

## PRIME ENTREE ADDITIONS

|                        |     |
|------------------------|-----|
| shrimp scampi          | 7   |
| sautéed bell peppers   | 2   |
| sautéed mushrooms      | 2   |
| sautéed onions         | 2   |
| crumbled bleu          | 2.5 |
| gorgonzola cream sauce | 2   |

## ADDITIONAL FRESH BAKED BREADS

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