

AVALON FIELD CLUB

STARTERS

nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlic parmesan, garlic, buffalo or hot

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

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 quacamole

served with house made tomato sauce

port wine and horseradish cheese spread served
with crackers

traditional 12-inch cheese pizza with your choice
of house made tomato sauce or white sauce

AVALON'S HOT PEPPERS & OIL 2

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

chef's selection of domestic and imported
cheese, house-made country pate, dried
sausage, prosciutto and accompaniments

Pan-fried Greek kefalograviera cheese
flamed with Sambuca, served with
honeycomb, pistachios, and spiced fried
pita

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

battered eggplant, arugula, tomato, fresh mozzarella and golden balsamic

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

a club classic served with Chef Greg's
assorted fresh baked breads

served with a Hungarian hot pepper

served with buffalo dip

SALADS

mixed greens with kale and radicchio,
shaved brussels sprouts, green apple,
golden beets, dried cranberries, wild rice
and toasted almonds with mulled cider
vinaigrette

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

- romaine, parmesan, and croutons tossed in caesar dressing

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

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

HANDHELDS

MISSISSIPPI CHEESESTEAK.	16
Mississippi pot roast braised with pepperoncini topped with sautéed onions, sweet peppadew peppers and muenster on a Mancini's hoagie roll	
BUFFALO CHICKEN SLOPPY JOE.	15
ground chicken in a house-made buffalo sauce topped with a carrot, celery and bleu cheese slaw, on a toasted Mancini's Kaiser roll	
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	

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	

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 a choice of accompaniment	
WESTER ROSS SALMON.	36
char-grilled sustainably raised Scottish Salmon, wild rice with kale and shiitakes, pomegranate-glazed acorn squash and chestnut-sage butter	
APPLE BUTTER PORK SHANK.	34
braised pork shank with house-made apple butter demi, shaved brussels sprout and russet potato colcannon	
MONTANA STYLE WALLEYE.	28
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.	25
pan-fried chicken breasts, with white wine lemon butter sauce and fresh thyme	
served with a choice of accompaniment	

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	

SANDWICH SIDES

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

FIELD CLUB PASTA

served with a garden salad	
MUSHROOM PAPPARDELLE.	27
a ragu of roasted portabella and porcini mushrooms, pappardelle, roasted tomatoes and sautéed spinach	
PUMPKIN RIGATONI.	26
pumpkin goat cheese cream sauce, rigatoni, sautéed kale, shaved cippolini onions and bacon topped with crumbled goat cheese and fried sage	
TUNA PUTTANESCA.	25
puttanesca with olive oil-poached tuna, tomatoes, kalamata olives and capers with bucatini pasta, fresh basil and shaved parmesan	

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

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