

SQUAW CREEK

SEASONAL MENU ALLERGY INFORMATION



NOTATES DAIRY FREE ITEMS



NOTATES VEGAN AND VEGETARIAN ITEMS



NOTATES GLUTEN FREE ITEMS

...STARTERS...

BAKED BRIE 18
 accompanied with fall inspired fruits gluten-free bread

AVALON'S HOT PEPPERS IN OIL 13
 a club classic with warm gluten-free bread

...SMALL PLATES...

AU POIVRE FILET TIPS 18
 peppercorn-dusted filet tips smothered with cremini mushroom brandy cream sauce

KOFTA 18
 Turkish inspired, seasoned wagyu beef grilled on skewers and served with Naan bread and tomato and onion tahini salad

MEZZE PLATE 13
 seasonal-inspired hummus served with veggies, falafel, spanakopita and naan

TUNA TATAKI 13
 sesame crusted Ahi tuna sliced thin, served on a bed of arugula, watermelon radish and scallions topped with sesame ginger glaze



...STREET TACOS...

three hand made tacos in CORN tortillas

BLACKENED SNAPPER 17

blackened snapper, pickled red onion, shaved cabbage, fresno peppers and lime crema

SMOKED BRISKET 14

smoked brisket, shaved cabbage, crunchy fried tortilla, green chiles, cheddar cheese topped with horseradish bbq

CARNITAS 13




pork carnitas, salsa verde, chili sauce, cotijas cheese, cabbage and sour cream

CHICKEN 13

marinated chicken and black bean salsa topped with queso and fritos

ALL LISTED SIGNATURE SALADS CAN BE MADE DAIRY FREE, VEGETARIAN, OR GLUTEN WITH THE REQUEST OF NO DAIRY AND NO GLUTEN



SIGNATURE SALADS

-  **PEAR AND APPLE** 18
 grilled apples and pears, toasted pine nuts and herb goat cheese on a bed of kale and romaine served with pomegranate vinaigrette
-  **THE HEPBURN** 15
 iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette
-  **THE GRILLED** 13
 iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

PREMIUM PASTA AND BOWLS

served with a garden salad

  **HARVEST STUFFED CHICKEN** 22
 sauteed chicken breast stuffed with sauteed brussels sprouts, sweet potato, grape tomatoes and pancetta served with an accompaniment

  **STIR FRY**
 your choice of meat and vegetables with jasmine rice and ginger soy sauce

 **WITH ROASTED CHICKEN THIGHS 22 | BRISKET 27**
STIR FRIED PORK 27 | SAUTEED SHRIMP 26

ENTICING ENTREES

served with a garden salad and accompaniment

 **DILL LEMON SALMON** 28
 blackened Wester Ross salmon topped with dill lemon aioli

 **PRIME STEAKS**
 served with a garden salad and accompaniment

 **8 OZ FILET** 65
 **6 OZ FILET** 55

PRIME ENTREE ADDITIONS

shrimp scampi...7
 sauteed bell peppers, mushrooms or onions...2

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

SANDWICH SPLIT PLATE CHARGE \$2 | ENTREE SPLIT PLATE CHARGE \$5