



AVALON AT SQUAW CREEK

Country Club Dining

APPETIZERS

Chicken Wings

nine plump and juicy chicken wings tossed in your choice of sauce: barbecue, bayou barbecue, dry ranch, garlic parmesan, garlic, buffalo or hot 21
add celery or carrots / 1.50 each

Loaded Nachos

fried tortilla chips topped with smoked chicken, pepper jack queso, pico de gallo, green onion and sour cream 14

Seafood Basket

breaded and fried bay scallops, cod and shrimp served with hush puppies and fries 20

Burnt BBQ Pork Ends

pork ends cooked crispy topped with a sweet and spicy bbq sauce and served with garlic bread 17

Grilled White Pizza

garlic parmesan sauce with Avalon's hot peppers in oil and melted mozzarella 14

Avalon's Hot Peppers in Oil

a club classic with warm Italian and rye bread 13

Mozzarella Sticks

served with house made tomato sauce 9

Italian Greens

served with a hungarian hot pepper 8.5

House Made Chips

served with buffalo ranch dip 7

Chili

bowl 6.5 • cup 4.5

Soup du jour

bowl 4 • cup 2.5

SANDWICHES

French Dip

slow roasted top round topped with shredded mozzarella on a hoagie roll and served with au jus 15

Reuben Griller

shaved corned beef, sauerkraut, swiss and thousand island on grilled marble rye bread 13

The Club

turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread 13

Pepper and Egg

sautéed red and green bell peppers, scrambled eggs and provolone on grilled Italian bread 11

ADD SIDE TO ANY SANDWICH

onion rings 6 • sweet potato fries 5.5 • fresh-cut fries 3.75
waffle fries 3.75 • house made chips 3

SALADS

salads available in half sizes

The Hepburn

our signature salad with iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and house made golden balsamic vinaigrette 15

The Grilled Salad

iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onion, black olives, and fresh-cut fries 13

The Caesar

romaine, parmesan and croutons tossed in caesar dressing 13

The Spinning Bowl

iceberg lettuce, hand made croutons and chopped egg tossed in a creamy house made Italian dressing 13

ENHANCE YOUR SALAD WITH A GRILLED ADDITION

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

BURGERS

Cannonball

8oz angus burger, smoked brisket, applewood smoked bacon, smoked cheddar, onion rings cannonball barbecue sauce, lettuce, tomato, pickle and onion 16

Jalapeño Crunch

blackened burger topped with jalapeños, pepper jack cheese, onion frizzlies and tobasco aioli on a kaiser bun 15

Italian Sausage Hoagie

homemade Italian sausage patty topped with greens, red and green bell peppers and Avalon's hot peppers in oil topped with house made tomato sauce and provolone served on a hoagie roll 13

Build-Your-Own Burger

8oz angus burger with lettuce, tomato and onion on a kaiser bun 12

BURGER ADDITIONS

Italian greens 3.25	sautéed mushrooms 1
Avalon's hot peppers in oil 2	sautéed onions 1
crumbled bleu 1.75	fried egg 1
applewood bacon 2.5	cheese 1
sautéed peppers 1	

split plate charge applied: sandwiches \$2, entrées \$5

 = Avalon favorites

All fried items are cooked with soybean oil. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

MAIN COURSES

PRIME BEEF SELECTION

served with a garden salad and accompaniment

20oz Dry-Aged Bone-In Ribeye

20oz prime bone-in ribeye dry-aged for 31-days and offers a truly rich and flavorful steak experience

MARKET PRICE

6oz Filet MARKET PRICE	8oz Filet MARKET PRICE	16oz Ribeye MARKET PRICE
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UPGRADE YOUR STEAK

shrimp scampi	7
crumbled bleu	2.5
sautéed mushrooms	2
sautéed peppers	2
sautéed onions	2
gorgonzola cream sauce	2
red wine reduction	1.5

SELECT ENTRÉES

served with a garden salad and accompaniment

Garlic Butter Filet Medallions

8oz of filet tenderloins pan seared and drizzled with butter garlic sauce 55

Smokehouse Combo Platter*

Pick Four \$40 / Pick Three \$35 / Pick Two \$30
enjoy your choice of in house smoked meats: pulled pork, brisket, quarter rack of ribs, grilled sweet and smokey chicken breast served with a buttery ear of corn and your choice of an additional accompaniment
*unable to split plate

Cod Francaise

egg-battered cod sautéed and topped with lemon wine sauce 32

Ember Char Salmon

fresh salmon filet pan seared with ember char seasoning and served with a wild mushroom cream sauce 28

Steak Fajita Sizzler

marinated and grilled steak topped with sautéed peppers, onions, cojita cheese served with salsa, roasted corn salsa and sour cream, lettuce, warm tortillas and a side of jasmine rice 28
served with a salad only

Pork Tenderloin

with pear and apple chutney 25

ACCOMPANIMENTS

Grilled Asparagus 4.5

Loaded Baked Potato* 4.5

Penne with Red Sauce 3.5

Brussels Sprouts with Bacon 3.5

Chef's Special 3.5

Baked Potato* 3

Smashed Red Skins 3

Steamed Broccoli 3

Jasmine Rice 3

*available after 4pm

CHEF'S SEASONAL SELECTION

A P P E T I Z E R S

Charcuterie Board

cheeses: hatch chile, red fox leicester, fontina, port wine and sage derby; meats: prosciutto, soppressata and rosmarina ham served with house made crostinis 38

Charcuterie Starter

sample two selections of your choice from the charcuterie board served with house made crostinis 17
add additional meat or cheese for \$4

Turkey Poutine

turkey slow roasted and then sautéed in duck fat, served over top of smashed fingerling potatoes, fried cheese curds and topped with hollandaise and turkey gravy 16

Smoked Chicken Tots

tater tots topped with smoked chicken, pepper jack queso, enchilada sauce, sour cream and green onions 14

S A L A D S

Chef's Salad

ham, turkey, American cheese, bacon, tomato, cucumber, egg, black olives and red onion on a bed of romaine 16

Nicoise Salad

arcadian, romaine, fingerling potatoes, green beans, kalamata olives, grape tomato, hardboiled egg, drizzled with tarragon vinaigrette and served with ahi tuna cooked to the temperature of your liking 16

S A N D W I C H E S

Peach Bourbon Pulled Pork

in-house smoked pulled pork, waffle fries and sweet and spicy pickles topped with peach bourbon bacon bbq sauce, served on an 8-inch hoagie 15

Fall Cuban Sandwich

piled high ham and turkey, swiss cheese, cranberry sauce, pickles and mustard on a hoagie roll 15

Beer Cheese Chicken

house made guinness beer cheese smothered on a breaded fried chicken breast on a kaiser roll 13

P A S T A

served with a garden salad

Chicken Parmesan

breaded chicken breast over penne topped with house made red sauce and provolone cheese 21

Chicken Bacon Alfredo

penne pasta tossed with chicken, bacon and alfredo 20

E N T R É E S

served with a garden salad and your choice accompaniment

Stuffed Meatloaf Dinner

ground beef and pork meatloaf stuffed with Italian greens and three cheeses, served with mashed potato, garlic bread and your choice of red sauce or gravy 18