



**CLASSIC APPETIZERS**

**SMALL PLATES**

**SALADS AND SOUP**

**CHARCUTERIE BOARD..... 28**

Chef's selection of meats and cheeses, olives and spreads with assorted crackers

**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**

**HOT PEPPERS IN OIL..... 13**

an Avalon club classic with warm ciabatta and rye bread

**MOZZARELLA STICKS..... 9**

served with house-made tomato sauce

**HOUSE-MADE CHIPS..... 7**

served with buffalo dip

**CHICKEN CHILI**

cup 5 | bowl 7

**CLASSIC CHILI**

cup 4 | bowl 6.5

**SOUP DU JOUR**

cup 3.5 | bowl 5

**TERIYAKI FILET TIPS..... 19**

pan seared medium rare filet tips, charred tri-color sweet peppers and red onion on a bed of Frisee lettuce with teriyaki glaze

**SHRIMP SAMBUCA..... 18**

sauteed jumbo shrimp, roasted tomatoes in sambuca cream sauce finished with pickled fennel and served with naan dippers

**CRUNCHY TUNA..... 18**

thinly sliced, rare Ahi tuna served with an avocado salad, fried wonton strips, wasabi cream and Thai dipping sauce

**HUMMUS PLATTER..... 18**

Chef's selection of hummus with seasonal vegetables and crispy naan dippers

**CHORIZO DIP..... 18**

house-made smoked chorizo baked with queso, topped with pickled fresno peppers and served with avocado, pico de gallo and crispy naan dippers

**SIGNATURE APPETIZER**

**BBQ BURNT ENDS..... 18**

house-smoked burnt pork ends smothered in sweet and spicy BBQ sauce, topped with pickled red onion and served with garlic bread

**THE HEPBURN..... 16**

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

**CAESAR..... 15**

romaine, parmesan, and croutons tossed in Caesar dressing

**THE GRILLED SALAD..... 13**

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

**SEASONAL SALADS**

**ITALIAN CHOPPED..... 18**

heirloom tomatoes, Kalamata olives, artichokes, chickpeas, pepperoncini, salami, pepperoni, pepitas and aged provolone tossed in Italian vinaigrette on a bed of spring mix

**HALF SIZE AVAILABLE \$9**

**ARTISANAL RANCH WEDGE... 14**

whole head of baby iceberg lettuce, ranch dressing, diced bacon, gorgonzola cheese and heirloom tomatoes, finished with fresh cracked black pepper

**SALAD ADDITIONS.....**

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

**FROM THE PIZZA OVEN**

	12 inch	Flatbread
<b>MICHAEL'S PICKLE PIZZA</b> pickles, bacon and ranch sauce topped with mozzarella, provolone and cheddar	16	8
<b>CHICKEN BACON RANCH</b> ranch sauce, grilled chicken, bacon, house cheese blend	16	12
<b>TRADITIONAL</b> traditional cheese pizza with your choice of house made tomato sauce or white sauce	14	10
<b>TRADITIONAL WHITE</b> garlic parmesan sauce, Avalon's hot peppers in oil and mozzarella	14	10
<b>PEPPERONI BRIAR HILL</b> red sauce, sweet peppers, pepperoni, and romano cheese	13	10

**PIZZA TOPPINGS 1.5**

pepperoni | sausage | mushrooms | onions | bell peppers | extra cheese

**PREMIUM TOPPINGS 2.0**

Avalon's hot peppers in oil

**SQUAW CREEK**

**STREET TACOS**

three tacos each in flour tortillas

**BLACKENED WALLEYE..... 17**

green cabbage, pickled red onion, fresno peppers and cilantro lime crema

**CHORIZO..... 15**

potato, sautéed peppers and onions, avocado, cotija cheese and salsa verde

**CHICKEN ACHIOTE..... 15**

queso cheese, black bean corn salsa, avocado and Frito chips

**VEGETARIAN TACO..... 13**

black bean corn salsa, chili roasted potato, avocado, cotija cheese, chipotle mayo, pickled red onion

## SIGNATURE HANDHELDS

all handhelds are served with house-made chips

- PRIME RIB CHEDDAR** ..... 21  
shaved prime rib, cheddar cheese, zesty BBQ and onion frizzies on an onion bialy bun served with a side of horseradish sauce
- SOUTHWEST PANINI WRAP** ..... 16  
oven roasted chicken, red onion, black bean corn salsa and cheddar cheese wrapped in a tortilla with avocado jalapeno ranch finished in the panini press
- SUNRISE SANDWICH** ..... 16  
sautéed peppers, scrambled egg, ham, Applewood bacon, American cheese and mustard aioli on thick cut sourdough bread
- PULLED PORK** ..... 15  
Huli pulled pork, coleslaw and pickle chips on a brioche bun  
**PULLED PORK IS WRAPPED INSIDE BANANA LEAVES AND SMOKED IN-HOUSE SERVED WITH A TRADITIONAL HUL-HULI SAUCE**
- REUBEN GRILLER** ..... 15  
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread
- TRIPLE DECKER BOLOGNA** ..... 15  
thin sliced smoked all beef bologna, lettuce and tomato, cheddar cheese and mustard aioli on jalapeno cheddar bread
- THE AVALON CLUB** ..... 13  
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

### FAJITA BOWLS

all bowls are served with yellow rice, black bean corn salsa, pico de gallo, cilantro lime crema, avocado, pickled onion, and queso cheese sauce

- SIRLOIN** ..... 26
- SHRIMP** ..... 24
- CHICKEN ACHIOTE** ..... 21
- CHORIZO** ..... 21
- VEGGIE** ..... 18

PEPPERS, ONIONS AND POTATO

## BURGERS

all burgers are served with house-made chips

- BISTRO BURGER** ..... 18  
eight ounce steak burger, gorgonzola cheese, caramelized onions, bacon, lettuce, tomato and roasted red pepper garlic aioli on a brioche bun
- FRISCO SMASHBURGER** ..... 17  
house-made blend of pork and beef smash burger, American and Swiss cheese, Friso sauce and caramelized onions on Texas toast
- BUILD-YOUR-OWN-BURGER** ... 12  
eight ounce steak burger with lettuce, tomato and onion on a brioche bun

### BURGER ADDITIONS

- applewood bacon 2.5
- Avalon's hot peppers in oil 2
- crumbled bleu cheese 1.75
- sautéed peppers, onions or mushrooms 1
- fried egg 1
- choice of cheese 1
- AMERICAN | PEPPER JACK | SWISS | CHEDDAR**
- PROVOLONE**

### SANDWICH SIDES

- onion rings 6
- sweet potato fries 5.5
- fresh cut fries 5
- waffle fries 3.75
- house-made chips 3
- apple sauce 1.75

## SIGNATURE ENTREES

served with a garden salad

- WHISKEY GARLIC SURF AND TURF** ..... 29  
filet tips and jumbo shrimp pan seared and drizzled with whiskey garlic cream sauce and crispy fried onions served with rice pilaf
- LEMON CHICKEN** ..... 25  
breaded and pan-fried chicken breasts, asparagus and roasted tomato in lemon beurre blanc sauce with herbed linguine
- FISH AND CHIPS** ..... 25  
Penguin City beer-battered Lake Erie walleye, fried golden brown and served with waffle fries and coleslaw
- FARMERS BASKET PASTA** ..... 22  
chef's selection of fresh in-season vegetables, sauce and pasta

ASK YOUR SERVER FOR TODAY'S FRESH SELECTIONS

- TERIYAKI SALMON** ..... 28  
cedar plank roasted, fresh-cut Norwegian salmon glazed with teriyaki sauce, served with grilled asparagus and rice pilaf

## PRIME ENTREES

served with an accompaniment and garden salad

- 8 OZ FILET** ..... 53
- 14 OZ BONE-IN STRIP** ..... 36  
grilled to perfection with house-made demi-glace and garlic compound butter

### PRIME ENTREE ADDITIONS

- shrimp scampi 7 | crumbled bleu 2.75
- gorgonzola cream sauce 2.75
- sautéed bell peppers 2 | sautéed mushrooms 2
- sautéed onions 2

### ENTREE ACCOMPANIMENTS

- \*baked potato 3 or \*loaded baked potato 4.5
- charred asparagus 4.5
- shaved brussels sprouts with bacon 4
- penne with red sauce 3.5 | steamed broccoli 3
- redskin mashed potatoes 3 | rice pilaf 3.5
- \*INDICATES AVAILABLE AFTER 4PM\*

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness  
allergens such as milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy and sesame are used as ingredients in this facility | allergy menu available upon request