



AVALON AT SQUAW CREEK

country club dining

APPETIZERS

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 / 1.50 each

Loaded Nachos 14

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

Mediterranean Mezze Plate 24

homemade hummus and dip, fresh fruits, vegetables, olives, feta cheese, grilled pita and Isreali salad

Butterfly Shrimp Basket 12

six butterflied fried shrimp served in a basket with hushpuppies

Burnt BBQ Pork Ends 12

crispy pork ends topped with a sweet and spicy BBQ sauce and served with garlic bread

Grilled White Pizza 14

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

Avalon's Hot Peppers in Oil 13

a club classic with warm Italian and rye bread

Mozzarella Sticks 9

served with house made tomato sauce

Italian Greens 8.5

served with a hungarian hot pepper

House Made Chips 6

served with buffalo ranch dip

Soup du jour

bowl 4 • cup 2.5

SANDWICHES

Guinness Bleu Steak Sandwich 18

thinly sliced top round slow roasted in Guinness and au jus, topped with portabella mushrooms, aged bleu cheese, lettuce, red onion, zesty mayo on a grilled 8-inch hoagie bun

Reuben Griller 13

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

The Club 13

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

Fajita Vegetable Tacos 12

three soft tortilla shells, black beans, corn, peppers, onions, mushrooms, enchilada sauce and your choice of cheddar or vegan cheddar cheese

Pepper and Egg 10

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

SALADS

salads available in half sizes

The Hepburn 15

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

The Grilled Salad 12

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

The Caesar 13

romaine, parmesan and croutons tossed in caesar dressing

Ranchy Wedge 11

wedge of iceberg lettuce topped with bleu cheese, bacon, cherry tomatoes and smothered in ranch dressing

UPGRADE YOUR SALAD

steak 9 • salmon 9 • ahi tuna 9 • shrimp 8

grilled or blackened chicken 5 • portabella 4

BURGERS

Squaw Bison Burger 21

8oz fresh bison burger, caramelized onions, American cheese, lettuce, tomato, onion, and pickle, served with chips

Cannonball 15

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

Boom Burger 14

8oz angus steak burger, pepper jack cheese, sweet and spicy pickles, boom boom sauce lettuce, tomato, onion and pickle

Italian Sausage Burger 13

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 kaiser roll

Build Your Own Burger 12

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

Substitute a Bison Burger to Any Burger 9

BURGER ADDITIONS

Italian greens 3.25

avocado 3

Avalon's hot peppers in oil 2

crumbled bleu 1.75

applewood bacon 1.5

sautéed peppers 1

sautéed mushrooms 1

sautéed onions 1

fried egg 1

cheese 1

ADD A 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

MAIN COURSES

PRIME BEEF SELECTION

served with a garden salad and accompaniment

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 55
8oz of filet tenderloins pan seared and drizzled with butter garlic sauce
Grilled Frenched Pork Chop 38
sous vide then grilled 12oz frenched pork chop with warm corn salsa and crispy pancetta planks and topped with crispy prosciutto
Snapper with Tomato Relish 34
sautéed snapper with garlic and caper white wine over top warm heirloom tomato relish
Sweet Soy Grilled Salmon 32
grilled salmon served on a maple plank with sautéed bok choy, mushrooms, broccoli and drizzled with sweet soy glaze
Gyro or Chicken Kabob 30
your choice of sous vide lamb or chicken with tzatziki sauce served over rice with a side of pita and grilled tomatoes and onion *served with a salad only*
Steak Fajita Sizzler 28
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 *served with a salad only*
Pepper Parma Chicken 26
sautéed twin chicken breasts topped with peppers, pomodoro sauce and melted parmesan
Fonduta Tortellacci 23
Fonduta (cheese blend) stuffed tortellacci topped with our in house made tomato sauce and meatballs *served with a salad only*

ACCOMPANIMENTS

Grilled Asparagus 4.5
Loaded Baked Potato* 4.5
Penne with Red Sauce 3.5
Brussels Sprouts with Bacon 3.5
Smoked Gouda Mac and Cheese 3.5
Baked Potato* 3
Yukon Mashed 3
Steamed Broccoli 3
Jasmine Rice 3

*available after 4pm

CHEF'S SEASONAL SELECTION

APPETIZERS

Charcuterie Board 31
chef selected meats and cheeses, seasonal fruit and crostinis
Fried Shrimp Peach Salsa Pita 14
two grilled pita stuffed with boom boom fried shrimp and topped with fresh peach salsa

SALADS

Duo Salad 13
chicken and tuna salad served with fresh vegetables and a croissant
Meyer Lemon Salad 16
spring mix and romaine lettuce, radish, heirloom tomato, chickpeas, fresh mint, cucumber, feta cheese, candied pecans, meyer lemon slices and served with meyer lemon vinaigrette

SANDWICHES

Tangy Turkey Wrap 12
thinly sliced turkey breast, applewood smoked bacon, pepper jack cheese, lettuce, tomato, onion, with spicy ranch wrapped in a grilled flour tortilla

PASTA

served with a garden salad
Bone-In Veal Chop Parm 39
bone-in 12oz veal chop pounded thin and breaded, fried and served with angel hair and topped with heirloom tomato sauce and asiago cheese
Spring Flare Pasta 26
roasted tomato, asparagus tips, fresh basil and fresh mozzarella in a white wine garlic red sauce served over angel hair

ENTRÉES

served with a garden salad and your choice accompaniment
Chicken & Shrimp Pineapple Boat 30
blackened chicken breast and shrimp, sautéed peppers, onions and pineapple tossed in homemade teriyaki glaze and served in a pineapple boat
Grilled Shrimp Peach Skewers 30
eight shrimp grilled on skewers and drenched in garlic butter, served over jasmine rice and topped with fresh peach salsa *served with a salad only*

ASK ABOUT
OUR NEW
DESSERTS!