



HANDHELDS

- REUBEN GRILLER.** 13
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread
- 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

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

SOUP AND CHILI

- CHICKEN CHILI.** CUP 5 | BOWL 7
- CLASSIC CHILI.** CUP 4.5 | BOWL 6.5
- SOUP DU JOUR.** CUP 2.5 | BOWL 4

SANDWICH SIDES

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

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

STARTERS

- CHARCUTERIE BOARD.** 35
Chef's selection of domestic and imported meats and cheeses, petite toast, olives, orange fig spread and whole grain mustard
- 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
- SEAFOOD BASKET.** 20
breaded and fried bay scallops, cod and shrimp served with hush puppies and fries
- BBQ BURNT ENDS.** 17
pork ends cooked crispy topped with a sweet and spicy bbq sauce and served with garlic bread
- LOADED NACHOS.** 14
fried tortilla chips topped with smoked chicken, pepper jack queso, pico de gallo, green onion and sour cream
- 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.** 7
served with buffalo dip

SALADS

- 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
- CAESAR.** 13
romaine, parmesan, and croutons tossed in caesar dressing
- SPINNING BOWL.** 13
iceberg lettuce, hand made croutons, crumbled bleu cheese and chopped egg tossed in a creamy house made Italian dressing

SALAD ADDITIONS

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

PRIME STEAKS

served with a garden salad and accompaniment

16 OZ RIBEYE	58
8 OZ FILET	56
6 OZ FILET	46

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

GARLIC BUTTER FILET MEDALLIONS 38
 8oz of filet tenderloins pan seared and drizzled with butter garlic sauce

ENTREE ACCOMPANIMENTS

- *loaded baked potato...4.5
- charred asparagus...4.5
- jasmine rice...4
- shaved brussels sprouts...4
- penne with red sauce...3.5
- *baked potato...3
- steamed broccoli...3
- redskin mashed potatoes...3

*available after 4pm

SQUAW CREEK SIGNATURE SEAFOOD

served with a garden salad and accompaniment

COD FRANCAISE	32
egg-battered cod sautéed and topped with lemon wine sauce	
EMBER CHAR SALMON	28
fresh salmon filet pan seared with ember char seasoning and served with a wild mushroom cream sauce	

SALADS

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

- SALAD ADDITIONS**
- grilled steak 9 | grilled salmon 9
 - ahi tuna 9 | shrimp 8
 - grilled or blackened chicken 5
 - grilled portobella 4

HANDHELDS

PEACH BOURBON PULLED PORK 15
 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

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

ENTREES

served with a garden salad

CHICKEN BACON ALFREDO 20
 penne pasta tossed with chicken, bacon and alfredo

STUFFED MEATLOAF DINNER 18
 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

BUILD YOUR OWN PIZZA

TRADITIONAL 14
 traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce

GRILLED WHITE PIZZA 14
 garlic parmesan sauce, Avalon's hot peppers in oil and mozzarella

ADDITIONAL PIZZA TOPPINGS

PEPPERONI 1.5

SAUSAGE 1.5

MUSHROOMS 1.5

ONION 1.5

BELL PEPPERS 1.5

EXTRA CHEESE 1.5

AVALON'S HOT PEPPERS & OIL 2

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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 SEASONAL SELECTIONS