

SQUAW CREEK

AVALON

COUNTRY CLUB

Brunch Menu available every Saturday and Sunday 11am-3pm
ALLERGY MENU WITH INDICATORS AVAILABLE UPON REQUEST

CLASSIC APPETIZERS

SMALL PLATES

- 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

SIGNATURE APPETIZER

SHORT RIB POUTINE 21
slow roasted short-rib, fried fingerling potatoes, house-made demi glace, peppadew cheddar and scallions

- SMOKED CHEESE FONDUE..... 21
served with Chef's selection of seasonal vegetables, apples, cured meats and a pretzel braid
- DEMI FILET TIPS..... 19
pan-seared medium-rare filet tips over roasted asparagus, cremini mushrooms and tri-colored bell peppers, drizzled with blood orange balsamic
- BOURSIN SHRIMP BOWL..... 17
sauteed shrimp in a Boursin cream sauce finished with crispy fried Brussels sprouts in a baked bread bowl
- TUXEDO TUNA..... 17
sesame-crusted, thin-sliced Ahi tuna, served rare and chilled, atop cauliflower-carrot ginger puree and a bed of Bok Choy and daikon radish, lightly drizzled with sweet soy and topped with fried Brussels sprouts

SALADS

SALAD ADDITIONS

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

- 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

CHICKEN CHILI CLASSIC CHILI SOUP DU JOUR
cup 5 | bowl 7 cup 4 | bowl 6.5 cup 3.5 | bowl 5

FROM THE PIZZA OVEN

	12 inch	Flatbread
TRADITIONAL traditional cheese pizza with your choice of house made tomato sauce or white sauce	14	10
TRADITIONAL WHITE garlic parmesan sauce, Avalon's hot peppers in oil and mozzarella	14	10
PEPPERONI BRIAR HILL red sauce, sweet peppers, pepperoni, and romano cheese	13	10
CHICKEN BACON RANCH ranch sauce, grilled chicken, bacon, house cheese blend	16	12

PIZZA TOPPINGS 1.5

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

PREMIUM TOPPINGS 2.0

Avalon's hot peppers in oil

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

SIGNATURE HANDHELDS

BURGERS

- all *handhelds are served with house-made chips

***TURKEY MELT.**..... 16
roasted turkey breast, slab maple-bacon plank, cranberry sauce, apple mustard and Gruyere on toasted Italian bread topped with baked Gruyere

***SUNRISE SANDWICH.**..... 16
sautéed peppers, scrambled egg, ham, Applewood bacon, American cheese and mustard aioli on thick cut sourdough bread

***REUBEN GRILLER.**..... 15
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

***THE AVALON CLUB.**..... 15
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread
- all burgers are served with house-made chips

MOZZA SMASH BURGER 18
Carney's 100% Japanese Wagyu smash burger, house-made red sauce, Avalon hot peppers in oil and mozzarella cheese blend on garlic toast

BUILD-YOUR-OWN-BURGER 12
eight ounce steak burger with lettuce, tomato and onion on a brioche bun

PRIME RIB DINNER SANDWICH 21
shaved prime rib, fried mashed potatoes, arugula and house-made AI gravy, served open-faced on Texas toast

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

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**

SIGNATURE ENTREES

all entrees are served with a garden salad

- SAGE CREAM SNAPPER.**..... 28
herb and potato crusted snapper sauteed and finished with a sage cream sauce and served with fried fingerling potatoes and baby carrots
- MAPLE DIJON SALMON.**..... 27
fresh-cut Norwegian salmon with a maple Dijon glaze, served with jasmine rice and broccoli rappini
- HARVEST CHICKEN.**..... 23
twin grilled chicken breast with root vegetable hash over mashed potatoes topped with mushroom cream sauce
- POT ROAST.**..... 22
slow roasted chuck roast over mashed potatoes, smothered in gravy and white cheddar, served with garlic toast

SIGNATURE PASTAS

served with a garden salad

- CHICKEN CACIO E PEPE 23**
sauteed heirloom tomatoes, lightly breaded and fried chicken breast, sliced thin and served atop bucatini in a butter Romano sauce with fresh cracked pepper
- FRA DIAVOLO TORTELLINI**
sauteéd bell and hot peppers in house-made red sauce over cheese tortellini served with garlic toast
- ITALIAN SAUSAGE 19 | GRILLED CHICKEN 21
SAUTEED SHRIMP 23 | SIRLOIN 27**

SIGNATURE STEAKS

- 8OZ PRIME FILET 53**
served with an accompaniment and garden salad
- 14 OZ BONE-IN STRIP 36**
charcoal seasoned and grilled to perfection, served with broccoli rappini and a garden salad
- PRIME ENTREE ADDITIONS**
shrimp scampi 7 | crumbled bleu 2.75
gorgonzola cream sauce 2.75
sauteed bell peppers 2 | sauteed mushrooms 2
sautéed onions 2

ENTREE ACCOMPANIMENTS

- *BAKED POTATO 3 *LOADED 4.5 | CHARRED ASPARAGUS 4.5 | SHAVED BRUSSELS SPROUTS WITH BACON 4
PENNE WITH RED SAUCE 3.5 | STEAMED BROCCOLI 3 | GLAZED CARROTS 3 | MASHED POTATOES 3 | JASMINE RICE 3
- *INDICATES AVAILABLE AFTER 4PM*