

SQUAW CREEK **AVALON** COUNTRY CLUB

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

**CLASSIC 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 \$1.5
- DOMESTIC CHEESE PLATE.** ..... 19  
 assorted cheese and meats, served with mustard, fig jam, Avalon's hot peppers in oil and crackers
- BBQ LOADED NACHOS.** ..... 15  
 smoked and pulled chicken, pepper-jack queso, pico de gallo, roasted corn, black beans, jalapenos and bbq sauce
- LOADED POTATO SKINS.** ..... 13  
 traditional bacon, cheddar and chive potato skins and chicken, bacon and ranch potato skins, served with assorted dipping sauces
- HOT PEPPERS IN OIL.** ..... 13  
 an Avalon club classic with warm ciabatta and rye bread
- FRIED DEVEILED EGGS.** ..... 9  
 hard boiled egg halves breaded and fried, filled and drizzled with sriracha and a pickled jalapeno
- MOZZARELLA STICKS.** ..... 9  
 served with house-made tomato sauce
- HOUSE-MADE CHIPS.** ..... 7  
 served with buffalo dip

**CHICKEN TENDER BASKET 16**  
 Avalon's signature breaded chicken tenders and fries served with dipping suace

**SMALL PLATES**

- LOLLIPOP LAMB CHOPS.** ..... 24  
 New Zealand lamb chops marinated and grilled, served with mixed berry mint compote
- SESAME CRUSTED TUNA.** ..... 19  
 soy sauce and ginger marinated, sesame crusted ahi tuna, pan seared to rare and sliced thin, served with avocado, cucumber and micro greens drizzled with sweet soy
- GARLIC BUTTER FILET TIPS.** .... 19  
 pan seared Montreal seasoned filet tips with blistered grape tomato and asparagus finished in garlic compound butter
- SHRIMP SCAMPI.** ..... 18  
 jumbo shrimp sauteed in a white wine lemon butter sauce served with cheesy garlic baguette
- SIGNATURE BRUSCHETTA.** ..... 11  
 topped with herbed ricotta, cucumber and grape tomato with a balsamic glaze drizzle

**MEDITERRANEAN FISH TACO 14**  
 seared Cobia filet topped with Mediterranean salsa and Feta cheese on grilled tortillas

**SIGNATURE SALADS**

- GYRO SALAD.** ..... 18  
 sliced lamb served with kalamata olives, grape tomatoes, cucumber, red onions, and feta cheese over a bed of romaine lettuce with tzatziki dressing
- THE HEPBURN.** ..... 16  
 iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette
- BERRY BLISS.** ..... 15  
 blackberries, raspberries, blueberries and Cajun-dusted almonds on a bed of romaine, served with poppy seed dressing
- CAESAR.** ..... 15  
 romaine, parmesan, and croutons tossed in Caesar dressing
- RANCHY WEDGE.** ..... 14  
 wedged iceberg lettuce topped with grape tomatoes, bleu cheese, chopped bacon, and hard-boiled egg, drizzled with ranch dressing
- THE GRILLED SALAD.** ..... 13  
 iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries

**SOUPS AND CHILI**

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

**SALAD ADDITIONS**

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

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

all \*handhelds are served with house-made chips

- CAPRESE CHICKEN**..... 16  
grilled chicken, fresh mozzarella, tomato and spinach with pesto and balsamic glaze on ciabatta
- \*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
- WESTERN TURKEY GRILLER**..... 15  
smoked turkey breast, avocado, bacon, Colby-jack cheese, tomato and red onion with jalapeno mayo on wheat bread
- GYRO**..... 15  
choice of lamb or chicken sliced thin with lettuce, tomato, red onion, Feta cheese and Tzatziki sauce on Naan bread
- CHICAGO PEPPER AND EGG**..... 14  
bell peppers and egg topped with provolone cheese and giardiniera on a toasted hoagie roll
- THE ELVIS**..... 14  
Elvis loved this sandwich and so will you! Peanut butter, bacon and choice of strawberry or grape jelly on toasted multi-grain bread

## FLAME GRILLED BURGERS

all burgers are served with house-made chips

- CANNONBALL BURGER**..... 19  
8oz steak burger, bacon, pulled pork, onion rings, and cannon BBQ sauce on a corn-dusted bun
- WAGYU BUTTER BURGER**..... 19  
Carney's Wagyu smash burger cooked in butter with cheddar cheese on a butter-toasted bun
- OKLAHOMA ONION BURGER**..... 17  
ground beef atop onion and bacon smashed and topped with pickles and mustard on a corn-dusted bun
- 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

## FROM THE PIZZA OVEN

12 INCH | FLAT BREAD

12 INCH | FLAT BREAD

12 INCH | FLAT BREAD

- LOADED** 21 | X  
red sauce, sausage, bacon, pepperoni, mushrooms, sweet and hot peppers, olives and onion with house cheese blend
- BBQ CHICKEN** 18 | 13  
smoked and pulled chicken, BBQ sauce, green chilis, red onion and house cheese blend

- CHICKEN BACON RANCH** 16 | 12  
ranch sauce, grilled chicken, bacon, house cheese blend
- TRADITIONAL WHITE** 14 | 10  
garlic parmesan sauce, Avalon's hot peppers in oil and mozzarella

- PIZZA TOPPINGS 1.5**  
pepperoni | sausage | mushrooms  
onions | bell peppers | extra cheese

- TRADITIONAL** 14 | 10  
traditional cheese pizza with your choice of house made tomato sauce or white sauce
- PEPPERONI BRIAR HILL** 13 | 10  
red sauce, sweet peppers, pepperoni, and romano cheese

- PREMIUM TOPPINGS 2.0**  
Avalon's hot peppers in oil

## SIGNATURE ENTREES

served with a garden salad

- LAKE ERIE WALLEYE**..... 29  
seared and topped with a spicy roasted tomato puree on a bed of jasmine rice and grilled asparagus
- CILANTRO LIME-HONEY SALMON**..... 27  
salmon filet prepared with a Mexican spice blend and topped with cilantro lime-honey glaze served with jasmine rice and broccolini
- PULLED PORK PLATTER**..... 22  
house-smoked pulled pork with choice of sauce, cheddar cheese, sour cream, jalapenos, and onion frizzies, served with mashed potatoes, broccolini and garlic bread
- CANNONBALL | SWEET AND SPICY SWEET BABY RAYS ORIGINAL**

served with a garden salad

- 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
- WHISKEY SURF AND TURF**..... 29  
jumbo grilled shrimp and filet tips sauteed and deglazed with Jim Beam and topped with whiskey cream sauce over a bed of rice

### PRIME ENTREE ADDITIONS

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

served with a garden salad

- SHAWARMA** . Chicken 21 | Steak 29  
marinated flat-iron steak or marinated chicken breast sliced thin and served on a bed of rice with cucumber-tomato salad, sauteed peppers and onions and naan bread
- SOUTHWEST CHICKEN BOWL** . 24  
smoked chicken, cotija cheese, avocado, eggs, roasted corn, sauteed peppers, onions, and black beans drizzled with a southwest crema on a bed of cilantro lime rice
- SPRING FLARE PASTA**..... 24  
grape tomato and asparagus sauteed in a garlic-infused oil finished with house-made tomato sauce, torn basil, and shaved cheese blend over penne pasta

- BUCATINI AGLIO**..... 17  
zucchini, yellow squash, sun-dried tomatoes and tri-color sweet peppers in a white wine, olive oil sauce topped with Romano cheese on a bed of bucatini pasta

### 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 | MASHED POTATOES 3

JASMINE RICE 3 \*INDICATES AVAILABLE AFTER 4PM\*