

THE GRILLE | HEPBURN'S

AVALON AT SQUAW CREEK

AVALONGCC.COM | 330-539-5008 | 761 YOUNGSTOWN-KINGSVILLE RD.

AVALON STARTERS

- CHICKEN WINGS. 21

nine plump and juicy chicken wings tossed in your choice of sauce:
BARBECUE, BAYOU BARBECUE, DRY RANCH, HOT BACON,
GARLIC PARMESAN, GARLIC, BUFFALO OR HOT
ADD CELERY OR CARROTS \$1.5
- GARLIC BUTTER FILET TIPS. 19

pan seared Montreal seasoned filet tips with blistered grape tomato and
asparagus finished in garlic compound butter
- DOMESTIC CHEESE PLATE. 19

assorted cheese and meats, served with mustard, fig jam,
Avalon's hot peppers in oil and crackers
- 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

FROM THE PIZZA OVEN

12 INCH PIZZA | FLATBREAD

- TRADITIONAL WHITE 14 | 10

garlic parmesan sauce,
Avalon's hot peppers in oil and mozzarella
- TRADITIONAL 14 | 10

red sauce, mozzarella cheese blend
- PEPPERONI BRIAR HILL 13 | 10

red sauce, sweet peppers, pepperoni,
and Romano cheese
- PIZZA TOPPINGS 1.5

pepperoni | sausage | mushrooms
onions | bell peppers | extra cheese
- PREMIUM TOPPINGS 2.0

Avalon's hot peppers in oil

SIGNATURE SMALL PLATES

- LOBSTER DIP 17

lobster in a creamy cheese sauce, baked and served with crispy naan dippers
- STUFFED HOT PEPPERS 12

Hungarian peppers stuffed with a four-cheese blend,
baked and served with pesto and red sauce

SOUPS

- CHICKEN CHILI cup 5.00 | bowl 7.00
- CLASSIC CHILI cup 4.50 | bowl 6.50
- SOUP DU JOUR cup 3.50 | bowl 5.00

SALADS

- 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
- SALAD ADDITIONS.

grilled steak 10 | grilled salmon 9 | ahi tuna 9 | shrimp 8 | grilled or blackened chicken 6

HANDHELDS

all handhelds are served with fresh cut chips

- SQUAW PHILLY DIPPER. 17

slow roasted beef cooked in au jus topped with pepper, onions
and provolone cheese on a hoagie roll
with a cup of au jus for dipping
- FIRESIDE CHICKEN CLUB. 16

sliced deli chicken, bacon, arugula, tomato, herb garlic aioli,
gruyere cheese, on sourdough bread
- REUBEN GRILLER. 15

shaved corned beef, sauerkraut, Swiss cheese and
thousand island on grilled marble rye
- THE AVALON CLUB. 13

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

SANDWICH SIDES

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

FLAME GRILLED

all flame grilled sandwiches are served with fresh cut chips

BUILD-YOUR-OWN-BURGER. 12
8oz angus burger with lettuce, tomato and onion on a kaiser bun

BURGER ADDITIONS

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

SIGNATURE ENTREES

served with a garden salad

MAPLE BOURBON SALMON. 28
fresh grilled salmon, oven finished on a cedar plank, topped with maple bourbon glaze and candied pecans, served with Brussels sprouts and sweet potato mash

CHICKEN MADEIRA *FAN FAVORITE* 22
sauteed twin chicken breasts with mushrooms and peppers deglazed in madeira wine sauce, served over mashed potato

PRIME BEEF ENTREES

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 ADDITIONS

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

PASTAS AND BOWLS

served with a garden salad

BRACIOLE LINGUINE. 28
sous vide steak filled with cheese, red peppers, and herbs, grilled and sliced thin over a bed of linguine with pesto and red sauce

NEPTUNE'S HARVEST. 24
scallops, shrimp and mussels sauteed and served over farfalle with white clam sauce and garlic bread

SHEPHERD'S PIE. 19
ground lamb and beef with vegetables in beef gravy, topped with mashed potatoes and cheese, baked to a golden brown

ACCOMPANIMENTS

indicates available after 4pm
*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

all fried items are cooked with beef tallow | 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