



# AVALON AT SQUAW CREEK

country club dining

## APPETIZERS

**Chicken Wings** 18  
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*

**NEW! Loaded Nachos** 14  
fried tortilla chips topped with smoked chicken, pepper jack queso, pico de gallo, green onion and sour cream

**NEW! Meatball Appetizer** 13  
three house made meatballs, red sauce, avalon's hot peppers in oil and shredded mozzarella

**Calamari** 13  
crispy fried calamari with sweet thai chili sauce and sweet soy sauce

**Tomato Goat Cheese Dip** 13  
house made chunky tomato sauce, avalon's hot peppers in oil and goat cheese with grilled crostinis

**Grilled White Pizza** 11  
garlic parmesan sauce with Avalon's hot peppers in oil and melted mozzarella

**Avalon's Hot Peppers in Oil** 9.5  
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 ranch dip

## SOUPS

**Chicken Chili**  
bowl 6 • cup 4

**Soup du jour**  
bowl 4 • cup 2.5

= Avalon favorites

\*split plate charge applied:  
sandwiches \$2, entrées \$5

## SALADS

salads available in half sizes

**NEW! Apple Cran Walnut Salad** 13  
honey crisp apples, craisins, roasted walnuts and feta cheese on top of a bed of romaine with apple vinaigrette dressing

**The Hepburn** 13  
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

**The Grilled Salad** 13  
iceberg and arcadian lettuce blend, cherry tomatoes, cucumbers, red onion, black olives, and fresh-cut fries

**The Caesar** 12  
romaine, parmesan and croutons in caesar dressing

**NEW! Ranchy Wedge** 9  
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 chicken 5 • blackened chicken 5 • portabella 4

## SANDWICHES

all sandwiches available in half a sandwich and cup of soup  
\*excluding the avalon burger

**NEW! Meatball Sandwich** 15  
three house made meatballs, avalon's hot peppers in oil, red sauce and shredded mozzarella on a bánh mì bun

**NEW! French Dip** 14  
shaved steak and shredded mozzarella on a bánh mì bun and side of au jus

**NEW! Fajita Vegetable Tacos** 11  
three hard taco shells, black beans, corn, peppers, onions, mushrooms, enchilada sauce and your choice of cheddar or vegan cheddar cheese

**Reuben Griller** 13  
shaved corned beef, sauerkraut, swiss and thousand island on grilled marble rye bread

**The Club** 11.5  
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread

**Pepper and Egg** 9  
sautéed red and green bell peppers, scrambled eggs and provolone on grilled Italian bread

**Build Your Own Burger** 11.5  
8oz angus burger with lettuce, tomato and onion on a kaiser bun

### BURGER ADDITIONS

Italian greens 3.25

avocado 2.25

Avalon's hot peppers in oil 1.75

crumbled bleu 1.75

applewood bacon 1.5

sautéed peppers 1

sautéed mushrooms 1

sautéed onions 1

fried egg .75

cheese .75

### ADD A SIDE TO ANY SANDWICH

onion rings 6 • sweet potato fries 5.5 • house made chips 3

fresh-cut fries 3.75 • waffle fries 3.75

## MAIN COURSES

### PRIME BEEF SELECTION

served with a garden salad and accompaniment

**6oz Filet** Market Price

**8oz Filet** Market Price

**16oz Ribeye** Market Price

#### UPGRADE YOUR STEAK

crab and bleu	6
shrimp scampi	5
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

**NEW! Rosemary Filet Medallions** 55  
two 4oz filet medallions with a rosemary demi-glace

**NEW! Hazelnut Seared Scallops** 42  
seared scallops, roasted brussels sprouts and roasted hazelnuts with a hazelnut vinaigrette

**NEW! Mediterranean Snapper** 34  
red snapper with a lemon herb crust, sea foam crema, olives, capers, tomatoes and white wine sauce

**NEW! Salmon in the Sun** 28  
salmon, zucchini, squash, and carrots with a roasted red pepper sauce

**NEW! Honey Fried Buttermilk Chicken** 26  
four piece fried chicken with drizzled honey

**NEW! Pollo Saltado** 23  
two grilled chicken breasts, jasmine rice, red and green peppers, mushroom, saltado sauce and cilantro

**NEW! Pasta Your Way** 14  
your choice penne, fettuccine or cavatappi with house made tomato sauce and served with a garden salad only  
*substitute alfredo \$2 up charge or a la vodka \$1 up charge*

PASTA YOUR WAY ADDITIONS  
shrimp 8 • grilled chicken 5 • portabella 4

### ACCOMPANIMENTS

**Grilled Asparagus** 4.5

**Loaded Baked Potato\*** 4.5

**Chef's Risotto** 4

**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

**Beer Cheese Pretzels** 8  
three pretzel sticks with house made guinness beer cheese

**Fall Charcuterie** 31  
chef selected meats and cheeses, fresh honeycrisp apples and crustinis

**Chili and Cornbread** 6  
house made chili and fresh cornbread

#### SANDWICHES

**Golden Turkey** 12  
sliced turkey, brie cheese, cranberry apple jam and arugula served on multigrain bread

**Beer Cheese and Chicken** 13  
fried chicken breast, bacon, onion frizzles, guinness beer cheese on a pretzel bun

#### ENTRÉES

served with a garden salad and your choice accompaniment

**Cranberry Blackened Halibut** 34  
seared blackened halibut with a cranberry orange compote

**Harvest Chicken** 26  
two seared chicken breasts, sweet potato, brussels sprouts, honeycrisp apple, bacon with a spiced rum sauce

**Maple Smoked Pork Chop** 30  
center cut pork chop smoked, topped with a maple bourbon demi on a sugar maple plank

**Double Boned Elk Chop** 39  
double boned elk chop, cherry demi-glace

ASK ABOUT  
OUR NEW  
DESSERTS!