

Dining at Avalon at Squaw Creek

HEPBURN'S • THE GRILLE ROOM • HEMINGWAY'S

APPETIZERS

SUMMER CHARCUTERIE 28

Variety of international meat and cheeses served with Avalon's hot peppers in oil and crostinis

CHICKEN WINGS 18

Nine plump and juicy chicken wings tossed in your choice of sauce
Barbecue • Bayou Barbecue
Dry Ranch • Garlic Parmesan
Garlic • Buffalo • Hot
Add celery or carrots 1.50 each

LOADED NACHOS 14

Fried tortilla chips topped with chili lime smoked pork, pepper jack queso, pico de gallo, green onion and sour cream

TOMATO GOAT CHEESE DIP 13

Housemade chunky tomato sauce with hot peppers and goat cheese served with grilled crostinis served in a sizzling cast iron skillet

GRILLED WHITE PIZZA 11

Garlic parmesan sauce with Avalon's hot peppers in oil and melted mozzarella

STUFFED HOT PEPPERS 11

Breaded and fried Hungarian hot pepper stuffed with housemade sausage stuffing, topped with tomato sauce and provolone cheese

AVALON'S HOT PEPPERS IN OIL 9.50

A club classic served with warm Italian and rye bread

MOZZARELLA STICKS 9

Battered mozzarella served with housemade tomato sauce

ITALIAN GREENS 8.50

Served with a Hungarian hot pepper

HOUSEMADE CHIPS 7

Served with buffalo ranch dip

SOUPS

Chicken Chili

Bowl 6 • Cup 4

Soup du jour

Bowl 4 • Cup 2.50

SALADS

Salads available in half sizes

THE HEPBURN 13

Iceberg and Arcadian lettuce, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette

THE GRILLED SALAD 13

Iceberg and Arcadian lettuce, cherry tomatoes, cucumbers, red onion, black olives, fresh-cut fries and your choice of dressing

THE CAESAR 12

Romaine, parmesan and croutons tossed in Caesar dressing

THE SPINNING BOWL 11

Iceberg lettuce, hard-boiled egg, crumbled bleu, croutons and creamy Italian dressing with fresh pita

THE DUO SALAD 11

Scoop of chicken and tuna salad with fresh vegetables and a croissant
Single Scoop 8

ADD TO ANY SALAD

Steak 9 • Salmon 9 • Ahi Tuna 9 • Shrimp 8 • Chicken 5 • Portabella 4

SQUAW'S SANDWICH SHOP

The Reuben Griller, the Club and the Pepper and Egg available in a half sandwich and cup of soup.

SMOKED CHICKEN TACOS 16

Smoked chicken cooked in a mango habanero sauce, topped with grilled pineapple salsa and lime crème fraiche, served with chips and salsa
Try it with Mahi Mahi 21

SMOKEHOUSE PORK 15

Chili lime smoked pork, ghost pepper cheese sauce and fried sweet and spicy pickles on a banh mi bun, served with chips

SAUSAGE HOAGIE 14

Grilled sausage with chunky housemade tomato sauce, peppers, onions and provolone on a hoagie roll

REUBEN GRILLER 13

Shaved corned beef, sauerkraut, Swiss and thousand island on grilled marble rye bread

WESTERN TURKEY GRILLER 12

Turkey, applewood bacon, colby jack, avocado, lettuce, tomato, onion and jalapeño mayo on grilled wheatberry bread

THE CLUB 11.50

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

GYRO SANDWICH 10

Gyro meat topped with lettuce, tomato, onion and tzatziki on grilled pita

PEPPER AND EGG 9

Sautéed red and green bell peppers, scrambled eggs and provolone on grilled Italian bread

BUILD YOUR OWN BURGER 11.50

8oz Angus burger with lettuce, tomato and onion on a Kaiser bun

AVALON BURGER ADDITIONS

Italian Greens	3.25	Sautéed Peppers	1
Avocado	2.25	Sautéed Mushrooms	1
Avalon's Hot Peppers in Oil	1.75	Sautéed Onions	1
Crumbled Bleu	1.75	Fried Egg	0.75
Applewood Bacon	1.50	Cheese	0.75

ADD TO ANY SANDWICH

Sweet Potato Fries 5.50 • Onion Rings 6 • Housemade Chips 3

Fresh-Cut Fries 3.75 • Waffle Fries 3.75 • Apple Sauce 1.75

PRIME BEEF SELECTION

Served with a garden salad and accompaniment

6OZ FILET

Market Price

8OZ FILET

Market Price

14OZ STRIP STEAK

Market Price

STEAK ADDITIONS

Crab and Bleu	6	Sautéed Peppers	2
Shrimp Scampi	5	Sautéed Onions	2
Crumbled Bleu	2.50	Gorgonzola Cream Sauce	2
Sautéed Mushrooms	2	Red Wine Reduction	1.50

SELECT ENTREES

Served with a garden salad

ASIAN BEEF KABOB	29
Grilled steak tips with grilled veggies, served with teriyaki sauce over jasmine rice	
SEAFOOD SCAMPI	28
Seared scallops and shrimp sautéed with tomatoes in a scampi sauce over fettuccine	
PEACH SALMON	28
Grilled salmon over a smoky sugar maple plank, topped with caramelized peaches and brown sugar bourbon syrup and your choice of accompaniment	
LEMON HERB SNAPPER	26
Herb seasoned snapper, topped with garlic white wine butter sauce with jasmine rice	
BRISKET BURRITO BOWL	26
Barbecue smoked brisket, jasmine rice, corn, black beans, lettuce, tomatoes, red onion, avocado, cilantro, sour cream and lime	
TROPICAL MAHI MAHI	25
Jerk seasoned grilled Mahi Mahi, served with mango chutney and your choice of accompaniment	
TEX MEX CHICKEN	23
Seasoned grilled chicken topped with corn, black beans, and peppers, with sharp white cheddar and topped with housemade enchilada sauce and lime crème fraiche and your choice of accompaniment	
VEGETABLE AGLIO	19
Sautéed squash and zucchini with spinach, sundried tomatoes and broccoli, tossed in a garlic olive oil sauce with fettuccine	
CHICKEN PARMESAN	18
Breaded chicken breast over angel hair pasta tossed in housemade tomato sauce topped with melted provolone	

ACCOMPANIMENTS

*Available after 5pm

Loaded Baked Potato*	4.50	Smoked Gouda Mac 'n Cheese	3.50
Grilled Asparagus	4.50	Baked Potato*	3
Chef's Risotto	4	Yukon Mashed Potatoes	3
Shaved Brussels Sprouts with Bacon	3.50	Steamed Broccoli	3
Penne with Red Sauce	3.50	Jasmine Rice	3

All fried items are cooked with peanut oil. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.