



# AVALON AT SQUAW CREEK

country club dining

## APPETIZERS

### Mediterranean Mezze Plate 24

homemade hummus and dip, fresh fruits, vegetables, olives, feta cheese, grilled pita and Israeli salad

### Chicken Wings 21

nine plump and juicy chicken wings tossed in your choice of sauce: bbq, bayou bbq, dry ranch, garlic parmesan, garlic, buffalo or hot add celery or carrots / 1.50 each

### Loaded Nachos 14

fried tortilla chips topped with smoked chicken, pepper jack queso, pico de gallo, green onion and sour cream

### Grilled White Pizza 14

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

### Avalon's Hot Peppers in Oil 13

a club classic with warm Italian and rye bread

### Butterfly Shrimp Basket 12

six butterflied fried shrimp served with hushpuppies

### Burnt BBQ Pork Ends 12

crispy pork ends topped with a sweet and spicy bbq sauce served with garlic 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

### Soup du jour

bowl 4 • cup 2.5

## SANDWICHES

### Guinness and Bleu Steak Sandwich 18

top round slow roasted in guinness and au jus sliced thin, topped with portabella mushrooms, aged bleu cheese, lettuce, red onion, zesty mayo on a grilled hoagie bun

### Reuben Griller 13

shaved corned beef, sauerkraut, swiss and thousand island on grilled marble rye bread

### The Club 13

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

### Pepper and Egg 11

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

## SALADS

salads available in half sizes

### Meyer Lemon Salad 15

mix of spring mix and romaine lettuce, radish, heirloom tomato, chickpeas, fresh mint, cucumber, feta cheese, candied pecans and meyer lemon slices served with meyer lemon vinaigrette

### The Hepburn 15

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 13

romaine, parmesan and croutons tossed in caesar dressing

### Ranchy Wedge 11

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 or blackened chicken 5 • portabella 4

## BURGERS

### Squaw Bison Burger 21

8oz fresh bison burger, caramelized onions, American cheese, lettuce, tomato, onion, and pickle, served with chips

### Cannonball 15

8oz angus burger, smoked brisket, applewood smoked bacon, smoked cheddar, onion rings cannonball barbecue sauce, lettuce, tomato, pickle and onion

### Boom Burger 14

8oz angus burger, pepper jack cheese, sweet and spicy pickles, boom boom sauce lettuce, tomato, onion and pickle

### Italian Sausage Burger 13

homemade Italian sausage patty topped with greens, red and green bell peppers and Avalon's hot peppers in oil topped with house made tomato sauce and provolone served on a kaiser roll

### Build Your Own Burger 12

8oz angus burger with lettuce, tomato and onion on a kaiser bun

### Substitute a Bison Burger to Any Burger 9

## BURGER ADDITIONS

Italian greens 3.25

avocado 3

applewood bacon 2.5

Avalon's hot peppers in oil 2

crumbled bleu 1.75

sautéed peppers 1

sautéed mushrooms 1

sautéed onions 1

fried egg 1

cheese 1

## ADD A SIDE TO ANY SANDWICH OR BURGER

onion rings 6 • sweet potato fries 5.5

fresh-cut fries 3.75 • waffle fries 3.75 • house made chips 3

## MAIN COURSES

### PRIME BEEF SELECTION

served with a garden salad and accompaniment

#### 20oz Dry Aged Bone-In Ribeye

20oz prime bone-in ribeye dry-aged for 31-days and offers a truly rich and flavorful steak experience / Market Price

<b>6oz Filet</b>	<b>8oz Filet</b>	<b>16oz Ribeye</b>
Market Price	Market Price	Market Price

#### UPGRADE YOUR STEAK

shrimp scampi	7
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

#### Garlic Butter Filet Medallions 55

8oz of filet tenderloins pan seared and drizzled with butter garlic sauce

#### Gyro Kabob 30

sous vide lamb with tzatziki sauce served over rice with a side of pita, grilled tomatoes and onion

\*served with a salad only\*

#### Steak Fajita Sizzler 28

marinated and grilled steak topped with sautéed peppers, onions and cotija cheese served with salsa, roasted corn salsa and sour cream, lettuce, warm tortillas and a side of jasmine rice

\*served with a salad only\*

#### Salmon with Citrus Salsa 28

char grilled salmon topped with a fresh citrus salsa

#### Pepper Parma Chicken 26

sautéed twin chicken breasts topped with peppers, pomodoro sauce and melted parmesan

### ACCOMPANIMENTS

<b>Grilled Asparagus</b>	4.5
<b>Loaded Baked Potato*</b>	4.5
<b>Penne with Red Sauce</b>	3.5
<b>Brussels Sprouts with Bacon</b>	3.5
<b>Smoked Gouda Mac n Cheese</b>	3.5
<b>Baked Potato*</b>	3
<b>Yukon Mashed</b>	3
<b>Steamed Broccoli</b>	3
<b>Jasmine Rice</b>	3

\*available after 4pm

## CHEF'S SEASONAL SELECTION

### APPETIZERS

<b>Charcuterie Board</b>	38
cheeses: hatch chile, red fox leicester, fontina, port wine and sage derby; meats: prosciutto, soppressata and rosmarina ham; served with olives, fresh fruit, 2 spreads and house made crostinis	
<b>Charcuterie Starter</b>	17
sample two selections of your choice from the charcuterie board served with olives, fresh fruit, 2 spreads and house made crostinis / add additional meat or cheese for \$4	
<b>Warm Asparagus Salad</b>	11
grilled asparagus, blistered tomato and roasted walnuts topped with a sunny-side up egg and fresh lemon juice	
<b>Squaw Steamed Clams</b>	20
one pound of steamed clams in a white wine, lemon and garlic broth, served with garlic bread	

### SALADS

<b>Duo Salad</b>	13
chicken and tuna salad served with fresh vegetables and a croissant	
<b>The Spinning Bowl</b>	13
iceberg lettuce, hand made croutons, chopped egg and gorgonzola tossed in a creamy house made Italian dressing served with pita	

### SANDWICHES

<b>Tangy Turkey Wrap</b>	12
thinly sliced turkey breast, applewood smoked bacon, pepper jack cheese, lettuce, tomato, onion, with spicy ranch wrapped in a grilled flour tortilla	
<b>Peach Bourbon Pulled Pork</b>	15
in-house smoked pulled pork, waffle fries and sweet and spicy pickles topped with peach bourbon bacon bbq sauce, served on an hoagie	

### PASTA

served with a garden salad	
<b>Chicken Greens and Beans Pasta</b>	24
twin sautéed chicken breasts, cannellini beans, and house made greens in garlic white wine sauce served over penne	
<b>Farmer's Basket Pasta</b>	22
eggplant, zucchini, squash, onion, heirloom tomato, red and green bell peppers served in a plum tomato sauce over penne	
<b>Substitute Any Pasta for Gluten Free Chickpea Pasta for an Additional \$4</b>	

### ENTRÉES

served with a garden salad and your choice accompaniment	
<b>Chicken &amp; Shrimp Pineapple Boat</b>	30
blackened chicken breast and shrimp, sautéed peppers, onions and pineapple tossed in homemade teriyaki glaze served in a pineapple boat	
<b>Blackened Watermelon Snapper</b>	30
blackened snapper served with watermelon salsa	
<b>Backyard BBQ*</b>	
Pick One \$20 / Pick Two \$25 / Pick Three \$30 / Pick Four \$35 enjoy your choice of in-house smoked meats: pulled pork, brisket, quarter rack of ribs, grilled sweet and smoky chicken breast served with a buttery ear of corn and your choice of an additional accompaniment *unable to split plate	
<b>TRY ONE OF OUR SIGNATURE BBQ SAUCES!</b>	
peach bourbon • cannon ball • sweet n smoky (spicy) blueberry habanero (spiciest) • tangy gold	