

# AVALON FIELD CLUB

AVALON GOLF AND COUNTRY CLUB

## SIGNATURE STARTERS

- CHARCUTERIE BOARD** . . . . . 27  
chef's selection of domestic and imported meats, cheeses and accompaniments
- MARYLAND CRAB CAKES** . . . . . 19  
twin jumbo Maryland lump crab cakes, broiled and finished with a lemon white wine butter sauce
- ZUPPA DA MUSSELS** . . . . . 12  
one pound of steamed blue mussels tossed in a spicy vodka Arrabiata sauce with parsley, lemon zest and parmesan cheese served with garlic focaccia
- BAKED BRIE WITH MELBA** . . . . . 13  
brie wheel baked in a flakey puff pastry, drizzled with raspberry melba sauce, served with biscotti, cranberry raisins and toasted pistachios
- AVALON'S HOT PEPPERS IN OIL** . . . . . 13  
a club classic served with Avalon's assorted fresh baked breads
- ITALIAN GREENS** . . . . . 9  
served with a Hungarian hot pepper
- HOUSE MADE CHIPS** . . . . . 7  
served with buffalo dip

## BAR BITES

- 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
- DEEP FRIED SMELTS** . . . . . 15  
breaded and deep fried smelts served with cocktail sauce and lemon wedge
- CAJUN CREOLE SHRIMP TACOS** . . . . 14  
three flour tortillas with fried shrimp, Cajun creole aioli, corn black bean salsa and Monterey -Jack cheese, garnished with micro cilantro
- MOZZARELLA STICKS** . . . . . 9  
served with house-made tomato sauce
- YOUNGSTOWN CLUB CHEESE** . . . . . 7  
port wine and horseradish cheese spread served with crackers
- SANDWICH SPLIT PLATE CHARGE** . . . . . 2  
**ENTRÉE SPLIT PLATE CHARGE** . . . . . 5

## 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
- BEET AND GOAT CHEESE** . . . . . 13  
delicious roasted beets and sliced avocado with arugula, mixed greens and candied pecans tossed in honey maple balsamic vinaigrette
- THE GRILLED** . . . . . 13  
iceberg and Arcadian lettuce blend, cherry tomatoes, cucumbers, red onions, black olives and fresh-cut fries
- SALAD ADDITIONS**  
\*grilled steak 9 | \*grilled salmon 9 | fried shrimp 9 | grilled or blackened chicken 5

## SOUP AND CHILI

**CHICKEN CHILI**  
CUP 5 | BOWL 7

**CHILI**  
CUP 4.5 | BOWL 6.5

**SOUP DU JOUR**  
CUP 3.5 | BOWL 5

## BUILD-YOUR-OWN PIZZA

**TRADITIONAL 14**  
traditional 12-inch pizza with Italian cheese blend and your choice of house-made tomato sauce or garlic white sauce

**PIZZA TOPPINGS 1.5**  
pepperoni | sausage | bell peppers | onions  
mushrooms | extra cheese  
**+ AVALON'S HOT PEPPERS & OIL 2**

# HANDHELDS

## SIDES

- ONION RINGS 6
- FRESH CUT FRIES 3.75
- WAFFLE FRIES 3.75
- HOUSEMADE CHIPS 3

## REUBEN GRILLER 14

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

## JOSEPH'S ITALIAN SAUSAGE 13

locally sourced hot garlic sausage patty, house-made red sauce, sautéed peppers and onions and provolone cheese on a grilled Mancini's hoagie roll

## THE AVALON CLUB 13

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

## SWEET & SPICY GOCHUJANG CHICKEN 13

breaded chicken breast, tossed in a sweet heat gochujang sauce with kimchi, vinegar onions, sliced tomatoes and micro greens on a toasted black and white sesame seed bun

## PEPPER AND EGG 11

sautéed red and green bell peppers, scrambled eggs and provolone cheese 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 3.5 | avocado 3 | Applewood bacon 2.5 | Avalon's hot peppers in oil 2 | fried egg 1 | crumbled bleu cheese 1.75 | sautéed peppers 1 | sautéed onions 1 | sautéed mushrooms 1 | choice of cheese 1

AMERICAN, PEPPER JACK, SWISS, CHEDDAR OR PROVOLONE

# SIGNATURE ENTREES

served with an accompaniment and a garden salad

## OSSO BUCCO . . . . . 32

slow braised veal shank with a hearty vegetable and red wine Osso Bucco sauce with gremolata served over creamy polenta

## \*TUSCAN SALMON . . . . . 32

pan seared salmon filet, over roasted red pepper risotto, topped with a rich spinach and sun-dried tomato cream sauce

## MONTANA STYLE WALLEYE . . . . . 31

pan seared walleye, brushed with olive oil, lemon, fresh herbs, and smoked paprika and finished with whole butter

## BONE-IN PORTERHOUSE PORK CHOP . . . . . 28

pan-roasted ten ounce porterhouse pork chop over potato gnocchi with creamy marsala wine and mushroom sauce

## ROSEMARY GARLIC LAMB TIPS . . . . . 27

marinated rosemary garlic lamb tips served over Yukon mashed potatoes with a side of horsey sauce au jus

## CHICKEN MILANESE . . . . . 25

pan-fried chicken breasts, with white wine lemon butter sauce and fresh thyme

## ENTRÉE ACCOMPANIMENTS

\*loaded baked potato 4.5 | charred asparagus 4.5  
Brussels sprouts and pancetta 4 | penne with red sauce 3.5  
jasmine rice 3 | \*baked potato 3 | steamed broccoli 3  
yukon mashed potatoes 3

\*AVAILABLE AFTER 4PM

## PRIME STEAK

served with an accompaniment and a garden salad

## \*6 OZ FILET . . . . . 48

## PRIME ENTREE ADDITIONS

sautéed bell peppers 2 | sautéed mushrooms 2  
sautéed onions 2 | crumbled bleu 2.75  
gorgonzola cream sauce 2.75

## CHEF'S WEEKLY CUT . . . . . MP

ask your server about this weeks special cut feature

## FIELD CLUB PASTA

served with a garden salad

## CHICKEN ALA PANNA . . . . . 23

Grilled Italian chicken breast, over wild mushroom ravioli, topped with a mushroom cream sauce served with garlic focaccia

## SPAGHETTI AND MEATBALL . . . . . 18

spaghetti tossed in our house-made red sauce, meatballs and garlic focaccia

## MEDITERRANEAN VEGETABLE . . . . . 17

sautéed spinach, mushrooms, artichokes, tomatoes, Kalamata olives and a drizzle of fresh oregano lemon garlic oil over gluten-free penne pasta