

# AVALON

## HAVANA GRILLE | BOGART'S DINING ROOM

*chef's signature items are paired perfectly with by the bottle and by the glass wines from our cellar*

### SIGNATURE APPETIZERS

**CINNAMON PEAR BRUSCHETTA** 16  
pistachio mascarpone spread, thin sliced prosciutto and warm cinnamon pears  
CHARLES SMITH KUNG FU GIRL REISLING \$40 BOTTLE | \$10 GLASS

**FRIED MUSHROOMS** 12  
horseradish truffle aioli  
ROMBAUER CHARDONNAY \$75 BOTTLE | \$20 GLASS  
7 CELLARS PINOT NOIR \$45 BOTTLE | \$12 GLASS

### AVALON CLASSIC APPETIZERS

**CHARCUTERIE BOARD**..... 24  
Chef's selection of domestic meats and cheeses, hot pepper's in oil, fruit jams and crackers

**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

**FRIED CALAMARI**..... 15  
with house-made tomato sauce and spicy aioli

**SMOKED CHICKEN NACHOS**..... 15  
blue corn tortilla chips, smoked chicken, pepper jack queso, seasoned corn and black beans, pico de gallo and pickled jalapenos served with sour cream

**AVALON'S HOT PEPPERS IN OIL**..... 13  
a club classic with warm ciabatta and rye bread

**QUESO DIP**..... 11  
house-made pepper jack queso served with blue corn tortillas and pico de gallo

**MOZZARELLA STICKS**..... 9  
served with house-made tomato sauce

**ITALIAN GREENS**..... 9  
served with a Hungarian hot pepper

**HOUSE-MADE CHIPS**..... 7  
served with buffalo dip

### SEASONAL SALADS

**SMOKED SALMON CAESAR** 18  
smoked salmon a top romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese  
BOGLE CHARDONNAY \$32 BOTTLE | \$8 GLASS

**CRANBERRY KALE SALAD** 16  
mustard greens, kale, spinach, fresh cranberries, red onion, feta, pine nuts, champagne dressing  
TERRE BRULEE 'LE BLANC' CHENIN BLANC BOTTLE \$36  
DASHWOOD SAUVIGNON BLANC \$40 BOTTLE | \$9 GLASS

### FROM THE PIZZA OVEN

**TRADITIONAL**..... 14  
traditional 12-inch cheese pizza with your choice of house made tomato sauce or white sauce

**PREMIUM TOPPINGS**..... 2.0  
Avalon's hot peppers in oil

**PIZZA TOPPINGS**..... 1.5  
pepperoni | sausage | mushrooms | onion bell peppers | extra cheese

### SALAD & SOUPS

**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 9 | grilled salmon 9  
ahi tuna 9 | shrimp 8  
grilled or blackened chicken 5  
grilled portabella 4

**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

### ADDITIONAL FRESH BREADS 7

select appetizers, entrees and salads are served with fresh baked bread  
•additional baskets available upon request

**SPLIT PLATE CHARGES APPLY**  
**SANDWICHES \$2 | ENTREES \$5**

**\*ALLERGY MENU WITH INDICATORS AVAILABLE UPON REQUEST\***

all fried items are cooked with peanut oil | 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



## SEASONAL HANDHELDS

**FRIED PERCH HOAGIE**..... 18  
puff battered perch, shredded lettuce, tomato, red onion and tartar sauce on a toasted hoagie roll served with a side of coleslaw

**BENVOLIO PROSECCO** \$30 BOTTLE | \$9 GLASS

**APPLE SPICED PULLED PORK**..... 15  
fall spiced pulled pork, glazed baked apple, gruyere cheese on an onion Kaiser roll

**TERRE BRULEE** -

**'LE BLANC' CHENIN BLANC** BOTTLE \$36

**MEIOMI PINOT NOIR** \$48 BOTTLE | \$12 GLASS

## SIGNATURE HANDHELDS

**REUBEN GRILLER**..... 15  
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread

**LOADED GRILLED CHEESE**..... 14  
Applewood smoked bacon, three cheeses and pepper jam on sourdough

**THE AVALON 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 cheese on grilled Italian 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

**WAGYU SMASH BURGER**..... 18  
Japanese Wagyu beef, caramelized onions and white American with lettuce, tomato and onion

**BUILD-YOUR-OWN-BURGER**..... 12  
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

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**

### ENTREE ACCOMPANIMENTS

penne with red sauce 3.5 | jasmine rice 3

\*baked potato 3 | \*loaded baked potato 4.5

yukon mashed potatoes 3

steamed broccoli 3

shaved brussels sprouts 3 | charred asparagus 4.5

\*available after 5pm

## SIGNATURE ENTREES

our prime steaks are served with an accompaniment and garden salad

**16 OZ RIBEYE**..... 65

**8 OZ FILET**..... 58

**6 OZ FILET**..... 48

**FRENCH BLUE BORDEAUX** \$48 BOTTLE | \$12 GLASS

**BONANZA CABERNET SAUVIGNON** \$40 BOTTLE | \$10 GLASS

### PRIME ENTREE ADDITIONS

shrimp scampi 7 | crumbled bleu 2.5

sautéed bell peppers 2 | sautéed mushrooms 2

sautéed onions 2 | gorgonzola cream sauce 2

\_\_\_\_\_ served with a garden salad \_\_\_\_\_

**LOBSTER RAVIOLI**..... 30  
lobster stuffed ravioli tossed in Arrabbiata sauce and Parmigiano Reggiano

**BENVOLIO PINOT GRIGIO** \$40 BOTTLE | \$10 GLASS

**MONGOLIAN BEEF**..... 28  
stir fried beef and bell peppers and steamed broccoli a top jasmine rice

**CHARLES SMITH KUNG FU GIRL REISLING** \$40 BOTTLE | \$10 GLASS

**OBERON CABERNET SAUVIGNON** \$60 BOTTLE | \$15 GLASS

**AUTUMN CHICKEN**..... 26  
twin seared chicken breast atop a medley of sautéed Brussels sprouts, bacon, shallots with a fennel and mushroom sage cream sauce

**ROMBAUER CHARDONNAY** \$75 BOTTLE | \$20 GLASS

**7 CELLARS PINOT NOIR** \$45 BOTTLE | \$12 GLASS

**PORK TENDERLOIN SIZZLER**..... 24  
brandy glazed apples, onion, leeks, pecans and fennel on a sizzler platter with juicy pork tenderloin and cranberry orange marmalade

**ST SUPERY RUTHERFORD ESTATE MERLOT** \$75 BOTTLE

**BOGLE MERLOT** \$32 BOTTLE | \$8 GLASS

**CREAMY PUMPKIN PASTA**..... 24  
penne tossed in pumpkin cream sauce with beech mushrooms, kale, sage and cinnamon spiced grilled chicken

**ROMBAUER CHARDONNAY** \$75 BOTTLE | \$20 GLASS

**7 CELLARS PINOT NOIR** \$45 BOTTLE | \$12 GLASS

**EGGPLANT PARMESAN**..... 24  
fried eggplant with herb-seasoned bread crumbs, melted three cheese blend and house-made tomato sauce served over linguine

**VIETTI BARBERA D'ASTI** \$40 BOTTLE

**GABBIANO CHIANTI** \$40 BOTTLE | \$10 GLASS

\_\_\_\_\_ served with an accompaniment and garden salad \_\_\_\_\_

**LAMB LOIN CHOP**..... 32  
grilled to your liking and served with your choice of bordelaise sauce, tzatziki sauce or mint jelly

**MOLLYDOOKER 'THE BOXER' SHIRAZ** \$53 BOTTLE

**OBERON CABERNET SAUVIGNON** \$60 BOTTLE | \$15 GLASS

**POMEGRANATE SALMON**..... 28  
grilled Verlasso salmon with pomegranate balsamic glaze, goat cheese crumbles and crushed almonds

**DASHWOOD SAUVIGNON BLANC** \$40 BOTTLE | \$9 GLASS

**7 CELLARS PINOT NOIR** \$45 BOTTLE | \$12 GLASS

**CREOLE WALLEYE AND GRITS**..... 28  
blackened walleye filets seared with creole tomato sauce and paired with creamy cheddar grits

**HIEROGRAM ZINFANDEL** \$40 BOTTLE | \$10 GLASS

**BOGLE CHARDONNAY** \$32 BOTTLE | \$8 GLASS