

SQUAW CREEK

AVALON GOLF AND COUNTRY CLUB

...STARTERS...

CHARCUTERIE BOARD	28
Chef's selection of domestic meats and cheeses, fig and walnut bread, olives and assorted seasonal spreads	
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 <i>ADD CELERY OR CARROTS 1.5</i>	
BBQ BURNT ENDS	17
pork ends cooked crispy topped with a sweet and spicy bbq sauce and served with garlic bread	
AVALON'S HOT PEPPERS IN OIL	13
a club classic with warm Italian and rye bread	
MOZZARELLA STICKS	9
served with house made tomato sauce	
HOUSE MADE CHIPS	7
served with buffalo dip	

...HANDHELDS...

served with house-made chips

SHAVED PRIME RIB	22
shaved, slow-roasted prime rib, cheddar cheese, sautéed onions, bbq horsey sauce, lettuce and tomato on a rosemary Schiacciata hoagie	
HAWAIIAN PULLED PORK	16
pulled pork, coleslaw and house-made pineapple bbq on a brioche bun	
BOLOGNA DOUBLE DECKER	15
smoked all beef bologna, cheddar cheese, dijonnaise, lettuce and tomato on jalapeno cheddar bread <i>ADD A FRIED EGG 1</i>	
SOUTHWEST CHICKEN WRAP	15
oven roasted chicken, red onion, black bean corn salsa and cheddar cheese wrapped in a tortilla with avocado jalapeno ranch finished in a panini press	
REUBEN GRILLER	15
shaved corned beef, sauerkraut, Swiss cheese and thousand island on grilled marble rye bread	
THE AVALON CLUB	14
turkey, ham, applewood smoked bacon, American cheese, lettuce and tomato stacked on toasted club bread	

...SMALL PLATES...

TERIYAKI FILET TIPS	18
sautéed filet tips, sweet peppers and onions on a bed of frissee lettuce with a teriyaki glaze	
GREEK SHRIMP	18
shrimp, tomato, olives, feta cheese, spinach and oregano in white wine lemon sauce served with toasted naan dippers	
HUMMUS PLATTER	18
duo of house-made hummus, Greek salad and naan dippers	
PIMENTO CHEESE DIP	15
house-made pimento cheese served with toasted naan dippers	
TUXEDO AHI TUNA	15
sesame seed crusted ahi tuna on a bed of stir fry veggies, drizzled with sweet soy sauce	

...PIZZA OVEN...

available in classic 12 inch pizza crust or single serve flatbread

CHICKEN BACON RANCH	PIZZA 16 FLATBREAD 12
ranch, bacon, grilled chicken and mozzarella cheese blend	
TRADITIONAL	PIZZA 14 FLATBREAD 10
cheese pizza with your choice of house made tomato sauce or white sauce	
GRILLED WHITE	PIZZA 14 FLATBREAD 10
garlic parmesan sauce, Avalon's hot peppers in oil and mozzarella	
PEPPERONI BRIAR HILL	PIZZA 13 FLATBREAD 9
red sauce, sweet peppers, pepperoni, and romano cheese	
PREMIUM TOPPINGS	2
avalon's hot peppers in oil	
ADDITIONAL PIZZA TOPPINGS	1.5
pepperoni sausage mushrooms onion bell peppers extra cheese	

SIGNATURE SALADS

SQUAW CREEK COBB	21
spring mix and romaine lettuce, turkey, bacon, black olives, tomato, cucumber, red onion, hard-boiled eggs and cheddar cheese drizzled with avocado jalapeno ranch	
BUFFALO CHICKEN BACON RANCH	18
spring mix and iceberg lettuce, buffalo chicken tenders, tomato, bacon, cucumber, blue cheese and cheddar cheese drizzled with ranch dressing	
GREEK SALAD	16
romaine, cucumber, tomato, Greek olives, peppers, feta cheese and red onion tossed in Greek dressing served with toasted naan dippers	
THE HEPBURN	16
iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, gorgonzola and golden balsamic vinaigrette	
CAESAR	14
romaine, parmesan, and croutons tossed in caesar dressing	
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 | Ahi tuna 9 | shrimp 8 | grilled or blackened chicken 5

SIGNATURE SOUPS

CHICKEN CHILI	CLASSIC CHILI	SOUP DU JOUR
CUP 5 BOWL 7	CUP 5 BOWL 7	CUP 3.5 BOWL 5

BEST BURGER THIS SIDE OF THE CREEK

served with house-made chips

SALMON BURGER 19

salmon burger, remoulade, avocado, tomato and frisee lettuce on a Kaiser roll

HULA PORK BURGER 18

8oz steak burger, pulled pork, onion rings, cheddar cheese and house-made pineapple bbq on a Kaiser roll

PIMENTO SMASH BURGER 18

house-made blend of pork and beef smash burger, pimento cheese and ancho aioli on Texas toast

HAWAIIAN SLIDERS 16

house-made slider blend of beef and pork, bacon, house-made pineapple bbq, cheddar cheese and onion frizzies on Kings Hawaiian bun

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 Hot Peppers in Oil 2

Crumbled Bleu Cheese 1.75 | Sauteed Peppers 1 | Sauteed Onions 1
Sauteed Mushrooms 1 | Fried Egg 1 | Choice of Cheese 1

SQUAW CREEK STREET TACOS

three tacos in flour tortillas

BLACKENED WALLEYE 17

green cabbage, pickled red onion, fresco peppers and cilantro lime crema

CHORIZO 15

potato, sautéed peppers and onions, avocado, cotija cheese and salsa verde

CHICKEN ACHIOTE 15

queso cheese, black bean salsa, avocado and frito chips

FAJITA VEGGIE 13

cremini mushrooms, potatoes, sautéed peppers and onions, avocado, cheddar cheese and salsa verde

SANDWICH SIDES

onion rings 6 | sweet potato fries 5.5
fresh cut fries 3.75 | housemade chips 3
coleslaw 2 | apple sauce 1.75

FAJITA BOWLS

with yellow rice, black bean corn salsa, pico de gallo, cilantro lime crema, avocado, pickled onion and queso cheese sauce

STEAK 26 | SHRIMP 24 | CHORIZO 21 | CHICKEN 20 | VEGGIE 18

veggie is served with potatoes, sauteed onions and sauteed peppers

ENTICING ENTREES

served with a garden salad

WALLEYE PICCATA 28

walleye in white wine caper lemon sauce over a bed of rice pilaf

HONEY ALEPPO SALMON 28

roasted salmon seasoned with honey Aleppo and topped with Thai chili glaze over a bed of rice pilaf

FISH AND CHIPS 25

local brew Penguin City beer battered walleye and waffle fries

RAVIOLI 23

a rotating option of chef's choice hand made ravioli and sauce - ask your server for this week's feature!

CHICKEN MADEIRA 23

twin breasts sautéed with crimini mushrooms and bell peppers in a Madeira wine sauce with shaved parmesan served with an accompaniment

SUNSHINE CASSOULET 23

cannellini beans, asparagus, artichokes, spinach and leeks in a garlic white wine lemon sauce, served with an accompaniment

PRIME STEAKS

served with a garden salad and accompaniment

8 OZ FILET 58

6 OZ FILET 48

PRIME ENTREE ADDITIONS

shrimp scampi 7
sauteed bell peppers, mushrooms or onions 2
crumbled bleu 2.5
gorgonzola cream sauce 2

SURF AND TURF 29

8oz Texas sirloin and shrimp scampi served with rice pilaf and a garden salad

ENTREE ACCOMPANIMENTS

*baked potato 3 or *loaded baked potato 4.5
charred asparagus 4.5 | shaved brussels sprouts with bacon 4
penne with red sauce 3.5 | steamed broccoli 3
redskin mashed potatoes 3 | rice pilaf 3.5

indicates available after 4pm

ADDITIONAL FRESH BAKED BREADS 7
SELECT APPETIZERS, ENTREES AND SALADS ARE SERVED
WITH FRESH BAKED BREAD • ADDITIONAL BASKETS
AVAILABLE UPON REQUEST

SANDWICH SPLIT PLATE CHARGE \$2 | ENTREE SPLIT PLATE CHARGE \$5

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL.
CONSUMING RAW OR UNDERCOOKED MEATS, SUCH AS POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.