



GOLF CLUB & LINKS RESTAURANT

STARTERS

BUFFALO CAULIFLOWER	11	PEI MUSSELS	16	BRUSSELS SPROUTS	9
CRAB HUSHPUPPIES	12	WINGS (10)	15	BAKED SOFT PRETZELS	9
BANG BANG SHRIMP	14	SPINACH & ARTICHOKE DIP	11	SAUTEÉD CALAMARI	16

HOMEMADE SOUP

FRENCH ONION	9
SOUP DU JOUR	Cup 4 Bowl 7
CLAMS CASINO	Cup 5 Bowl 8

ENTRÉE SALADS

Add to any salad: Grilled Chicken 5, Shrimp 7, Ahi Tuna Steak or Salmon 12

AVALON SALAD	15
<i>Mixed greens, raisins, walnuts, apples, onions, blue cheese crumbles, & balsamic vinaigrette</i>	
NIÇOISE SALAD	18
<i>Albacore tuna, French green beans, hardboiled egg, heirloom tomatoes, Niçoise olives, fingerling potatoes, & fresh herb vinaigrette</i>	
CAESAR SALAD	13
<i>Romaine, parmesan cheese, croutons, & homemade Caesar dressing</i>	
GARDEN SALAD	11
<i>Mixed greens, heirloom tomatoes, cucumbers, peppers, onions, Mandarin oranges, raisins, & your choice of dressing</i>	
COBB SALAD	18
<i>Mixed greens, sliced egg, avocado, heirloom tomatoes, grilled chicken, onions, chopped bacon, blue cheese crumbles, & poppy seed vinaigrette</i>	

FLATBREADS

CHICKEN CORDON BLEU	13
<i>Prosciutto, grilled chicken, fontina, gruyere, & gouda cheeses with honey mustard</i>	
MARGHERITA	11
<i>Red sauce, basil, heirloom tomatoes, & fresh mozzarella cheese. Add pepperoni or mushrooms 2</i>	
VEGETARIAN	12
<i>Red sauce, peppers, red onions, mushrooms, spinach, & mozzarella cheese</i>	
FIG & PROSCIUTTO	14
<i>Prosciutto, fig jam, asparagus, mozzarella & goat cheeses, with a balsamic glaze</i>	

GOURMET BURGERS

<i>1/2 lb fresh Angus, flame-broiled beef. Served with seasoned french fries & pickles.</i>	
CLASSIC CHEESEBURGER	15
<i>Lettuce, tomato, & onion</i>	
BACON, MUSHROOM, & SWISS	17
<i>Applewood smoked bacon, mushrooms, & Swiss cheese</i>	
CALIFORNIA BURGER	19
<i>Avocado, bacon onion jam, lettuce, tomato, & aged cheddar cheese</i>	
IMPOSSIBLE	18
<i>Plant-based burger with lettuce, tomato, & onion</i>	

HANDHELDS

All served with chips & pickles. Substitute side salad, fresh fruit, or french fries 3

LINKS CHICKEN	14
<i>Grilled chicken topped with sautéed spinach, roasted red peppers, mozzarella cheese, & Cajun Dijon sauce on a toasted ciabatta roll</i>	
CHICKEN CAESAR WRAP	14
<i>Grilled chicken, romaine, and Caesar dressing</i>	
ALE HOUSE	15
<i>Hot roast beef with bacon, Swiss cheese, and horseradish sauce on a toasted ciabatta roll</i>	
CRAB CAKE	17
<i>Panko breaded crab cake, lightly fried on a brioche roll, with dill pickle remoulade</i>	
LOBSTER ROLL	23
<i>Traditional New England style on a toasted top split roll</i>	

ENTRÉES

Add a cup of soup or side salad 3

SPICY SHRIMP NOODLE BOWL	27	AHI TUNA POKE BOWL	20	FILET MIGNON	39
<i>Gulf shrimp & rice noodles with baby bok choy, snow peas, & shitake mushrooms in a ginger garlic chili broth. Also available as a vegetarian noodle bowl 18</i>		<i>Soy-marinated Ahi tuna with avocado, mango, cucumber, & edamame, served with jasmine rice. Topped with a ginger soy dressing with toasted sesame seeds</i>		<i>Grilled 8 oz center-cut filet mignon served with a baked potato, fresh asparagus, & bernaise sauce</i>	
BLACKENED AHI TUNA	28	HERB GROUPER	36	NY STRIP STEAK	32
<i>Pan-blackened yellow fin tuna with jasmine rice & vegetable du jour. Finished with a cool cucumber wasabi sauce</i>		<i>Lightly breaded & pan seared, served over balsamic glazed spinach & fingerling potatoes. Topped with jumbo lump crab & a plum tomato basil sauce</i>		<i>12 oz center-cut, topped with a blend of sautéed mushrooms in an herb butter. Served with a baked potato & vegetable du jour</i>	
JAIL ISLAND SALMON	28	CIOPPINO	29	ATHENA PASTA	21
<i>Pan-roasted with a honey hoisin glaze. Served over jasmine rice with vegetable du jour</i>		<i>Little neck clams, PEI mussels, shrimp, & scallops in a spicy tomato broth</i>		<i>Baby spinach, feta cheese, plum tomatoes, garlic, & scallions over linguini. Add chicken 5, shrimp 9, or salmon 12</i>	
SEA SCALLOPS	34	CHICKEN PARMESAN	23		
<i>Pan-seared, local scallops finished with a garlic lemon aioli. Served with balsamic glazed spinach and jasmine rice</i>		<i>Freshly breaded chicken, lightly fried, & topped with provolone cheese & our house marinara. Served with linguini</i>			



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WHITE WINES

WILLIAM HILL CHARDONNAY <i>Napa Valley, California</i>	9/34
KENDALL JACKSON CHADONNAY <i>Santa Rosa, California</i>	11/42
LA CREMA CHARDONNAY <i>Sonoma Coast, California</i>	48
J LOHR CHARDONNAY <i>Monterey, California</i>	38
SONOMA-CUTRER CHARDONNAY <i>Sonoma Coast, California</i>	54
STARBOROUGH SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	10/36
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	11/39
CLOUDY BAY SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	64
ECCO DOMANI PINOT GRIGIO <i>delle Venezie, Italy</i>	9/32
SANTA MARGHERITA PINOT GRIGIO <i>Valdadige, Italy</i>	54
CHLOE PINOT GRIGIO <i>Valdadige, Italy</i>	11/42
DR HANS VON MULLER RIESLING <i>Mosel, Germany</i>	10/48
LOIUS JADOT POUILLY-FUISSE <i>Burgundy, France</i>	54

BLUSH

MIMI ROSE <i>Cotes de Provence, France</i>	10/38
WHISPERING ANGEL ROSE <i>Cotes de Provence, France</i>	54
BERINGER WHITE ZINFANDEL <i>Napa Valley, California</i>	8/30

REDS

WILLIAM HILL CABERNET SAUVIGNON <i>Napa Valley, California</i>	36
J. LOHR CABERNET SAUVIGNON <i>Paso Robles, California</i>	10/36
IRON AND SAND CABERNET SAUVIGNON <i>Napa Valley, California</i>	52
MARK WEST PINOT NOIR <i>Sonoma Coast, California</i>	9/32
JOSH CELLARS PINOT NOIR <i>Paso Robles, California</i>	13/48
LA CREMA PINOT NOIR <i>Willamette Valley, Oregon</i>	58
BELLE GLOS BALA PINOT NOIR <i>Napa Valley, California</i>	45
SONOMA CUTRER PINOT NOIR <i>Sonoma Coast, California</i>	54
J. LOHR MERLOT <i>Paso Robles, California</i>	9/32
ALAMOS MALBEC <i>Mendoza, Argentina</i>	8/30
APOTHIC RED BLEND <i>Modesta, California</i>	30

SPARKLING

LA MARCA PROSECCO <i>Prosecco, Italy</i>	9/38
MIMI SPARKLING ROSE <i>Cotes de Provence, France</i>	38
VOLLERAEUX BRUT RESERVE <i>Champagne, France</i>	68
MOET CHANDON BRUT <i>Champagne, France</i>	89

COCKTAILS

ESPRESSO MARTINI <i>Vodka, Kahlua, espresso</i>	12
WATERMELON MARGARITA <i>White tequila, watermelon syrup, fresh lime, sour mix</i>	11
CHOCOLATE MARTINI <i>Vodka, Kahlua, Bailey's Irish Cream</i>	13
LINKS BLOODY MARY <i>Vodka, Zing Zang, Clamato, pepperoncini juice</i>	11
OHRANJ CRUSH MARTINI <i>Stoli Ohranj, triple sec, orange juice, Sprite</i>	11
BUFFALO TRACE OLD FASHIONED <i>Buffalo Trace, bitters, orange, Luxardo cherries</i>	13
CROWN PEACH TEA <i>Crown Peach, freshly brewed iced tea</i>	10

MOCKTAILS

STRAWBERRY BASIL LEMONADE <i>Fresh strawberries, basil, lemonade</i>	6
GREEN TEA SPRITZER <i>Fresh pineapple, green tea, Sprite</i>	6

BOURBON

BUFFALO TRACE	13
MAKERS MARK	12
JIM BEAM	8
JIM BEAM RED STAG	8
WOODFORD RESERVE	14
BLANTON'S	20
BULLEIT	14
JEFFERSON RESERVE	16
PEERLESS	17
OLD FORESTER	11
RIDGEMONT RESERVE	11
KNOB CREEK	12

SCOTCH

JOHNNY RED	9
JOHNNY BLACK	12
JOHNNY BLUE	36
GLENLIVET 12 YR.	15
GLENFIDDICH 12 YR.	14
GLENFIDDICH 18 YR.	32
DEWAR'S WHITE	8
CHIVAS REGAL	10

DON'T MISS OUR SPECIALS!

Monday

9 & Dine

\$35 golf - \$10 off food

Starting at 4 PM

Tues & Weds

Early Bird Specials 4-5:30 PM

Fri & Sat: Happy Hour Specials

\$4 Drafts, \$5 House Wine & Seltzers, \$6 Select Cocktails

Fun on the Deck!

Join us for some fine dining, refreshing drinks, live entertainment, outdoor games, & more!

Open daily starting at 12 PM



NEVER MISS OUT!

Join our newsletter to be the first to know about our weekly specials, events, and more!