



Avalon

Golf Club & Links Restaurant

Entrée Salads

Avalon Salad

Mixed greens, raisins, walnuts, apples, onions, bleu cheese crumbles, and balsamic vinaigrette 15

Niçoise Salad

Albacore tuna, French green beans, hard boiled eggs, heirloom tomatoes, Niçoise olives, fingerling potatoes, and fresh herb vinaigrette 18

Caesar Salad

Romaine, Parmesan cheese, croutons, and homemade Caesar dressing 13

Garden Salad

Mixed greens, heirloom tomatoes, cucumbers, peppers, onions, Mandarin oranges, raisins, and your choice of dressing 11

Cobb Salad

Mixed greens, sliced egg, avocado, heirloom tomatoes, grilled chicken, onions, chopped bacon, bleu cheese crumbles, and balsamic vinaigrette 18

Add:

Grilled Chicken 5

Shrimp 7

Ahi Tuna Steak or Salmon 12

Ahi Tuna Poke Bowl

Soy marinated Ahi tuna with avocado, mango, cucumber, and edamame served over jasmine rice. Served with a ginger soy dressing with toasted sesame seeds 19

Children's Menu

Includes your choice of French fries, applesauce, or vegetable 8

Chicken Fingers

Spaghetti

Hot Dog

Grilled Cheese

Mac & Cheese

Entrées

Add a cup of soup or side salad for \$3

Red Snapper

Pan seared and served over balsamic glazed spinach and fingerling potatoes.
Topped with jumbo lump crab and a plum tomato basil sauce 35

Spicy Shrimp Noodle Bowl

Gulf shrimp and rice noodles with baby bok choy, snow peas, and shitake mushrooms,
in a ginger garlic chili broth 28

Also available as a vegetarian noodle bowl 18

Barramundi

Parmesan and garlic encrusted. Topped with baby arugula and served over creamy garlic risotto 29

Athena Pasta

Baby spinach, Feta cheese, plum tomatoes, garlic, and scallions over linguini 21
Add grilled chicken 5, shrimp 8, or salmon 12

Cioppino

Little neck clams, PEI mussels, shrimp, and scallops in a spicy tomato broth 34

Stuffed Shrimp

Jumbo shrimp stuffed with balsamic glazed spinach and goat cheese, and wrapped in
prosciutto. Served with rosemary and garlic roasted fingerling potatoes 35

Short Ribs

Slowly braised in a cabernet wine with root vegetables. Served over wild mushrooms risotto 32

Jail Island Salmon

Pan roasted with a honey hoisin glaze. Served over jasmine rice with vegetables 27

Filet Mignon

Grilled 8 oz center cut filet mignon served with fingerling potatoes and
sauteed baby spinach. Served with baby heirloom tomatoes and a roasted shallot cream sauce 42

Chicken Parmesan

Freshly breaded chicken, lightly fried, and topped with mozzarella
cheese and our house marinara. Served with linguini 23

Appetizers

Buffalo Cauliflower

Tossed in a house buffalo sauce, served with buttermilk ranch 11

Crab Hushpuppies

Sweet and savory with a dill pickle remoulade 12

Bang Bang Shrimp

Tossed in a sweet and spicy sauce 14

Deviled Eggs

With bacon and green onions 11

PEI Mussels

Choice of spicy marina or garlic sauce 16

Wings

½ dozen jumbo wings tossed in a honey hoisin or buffalo sauce 10

Brussels Sprouts

Sauteed in bacon, onion and apricot chutney 11

Fried Calamari

Served with marinara sauce 14

Baked Soft Pretzels

Served with cheddar cheese and Cajun Dijon sauce 10

Colossal Shrimp Cocktail

3 jumbo shrimp 16

Crab Cake

One 4-ounce crab cake, panko breaded and lightly fried. Served with a dill pickle remoulade 17

Homemade Soup

French Onion 9

Homemade, loaded with cheese

Soup Du Jour

Cup 4 Bowl 7

Clams Casino

Cup 5 Bowl 8

A creamy version of the classic appetizer

Handhelds

All served with chips and pickles
Substitute side salad, fresh fruit, edamame salad, or french fries 3

Caribbean Jerk Chicken

Baby arugula and pineapple salsa on a ciabatta roll 14

Crab Cake

Panko breaded crab cake, lightly fried on a brioche roll, with dill pickle remoulade 17

Blackened Barramundi

Lettuce, tomato, and onion on a brioche roll, with dill pickle remoulade 19

Links Chicken

Grilled chicken topped with sauteed spinach, roasted red peppers, mozzarella cheese and Cajun Dijon sauce on a toasted ciabatta roll 13

Ale House

Hot roast beef with bacon, Swiss cheese, and horseradish sauce on a toasted ciabatta roll 14

Gourmet Burgers

½ Pound fresh angus, flame broiled beef

Served with seasoned french fries and pickles

Classic Cheeseburger

Lettuce, tomato, and onion 15

Bacon, Mushroom, & Swiss

Applewood smoked bacon, mushrooms and Swiss cheese 17

California Burger

Avocado, bacon onion jam, lettuce, tomato, and aged cheddar cheese 18

Impossible

Plant based burger with lettuce, tomato, and onion 18