



GOLF CLUB & LINKS RESTAURANT

STARTERS

BUFFALO OR GENERAL TSO'S CAULIFLOWER	11	RED OR WHITE PEI MUSSELS	16	BRUSSELS SPROUTS	10
CRAB HUSHPUPPIES	13	WINGS (10)	15	BAKED SOFT PRETZELS	9
BANG BANG SHRIMP	14	SPINACH & ARTICHOKE DIP	12	CHICKEN TENDERS	12
HOMEMADE ONION RINGS	10	STEAMERS	15	MOZZARELLA STICKS	11

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 8, Ahi Tuna Steak or Salmon 13, Scallops 15

AVALON SALAD	15
<i>Mixed greens, craisins, walnuts, apples, onions, blue cheese crumbles, & balsamic vinaigrette</i>	

CAESAR SALAD	14
<i>Romaine, parmesan cheese, croutons, & homemade Caesar dressing</i>	

GARDEN SALAD	12
<i>Mixed greens, heirloom tomatoes, cucumbers, peppers, onions, craisins, & 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>	



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FLATBREADS

CHICKEN CORDON BLEU	14
<i>Prosciutto, grilled chicken, & a three cheese blend with honey mustard</i>	

MARGHERITA	13
<i>Red sauce, basil, heirloom tomatoes, & fresh mozzarella cheese. Add pepperoni or mushrooms 2</i>	

VEGETARIAN	13
<i>Red sauce, peppers, red onions, mushrooms, spinach, & a three cheese blend</i>	

FIG & PROSCIUTTO	15
<i>Prosciutto, fig jam, asparagus, goat cheese, & a three cheese blend, with a balsamic glaze</i>	

LINKS CHICKEN FLATBREAD	14
<i>Cajun Dijonnaise, spinach, roasted peppers, chicken, & a three cheese blend</i>	

GOURMET BURGERS

1/2 lb fresh Angus, flame-broiled beef. Served with seasoned french fries & pickles.

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>	

FRENCH ONION BURGER	18
<i>Caramelized onions, toasted Provolone, & Swiss Cheese</i>	

OCEAN BURGER	21
<i>Fresh 8 oz Angus burger, topped with lump crab meat, old bay ranch, & provolone cheese. Served with old bay fries</i>	

IMPOSSIBLE	18
<i>Plant-based burger with lettuce, tomato, & onion. Add avocado 3</i>	

HANDHELDS

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

LINKS CHICKEN	14
<i>Grilled chicken topped with roasted peppers, sautéed spinach, & provolone cheese with a Cajun Dijonnaise on a toasted ciabatta roll</i>	

SPICY ITALIAN GRINDER	16
<i>Salami, pepperoni, ham, and pepper jack cheese with banana peppers, lettuce, tomato, and onion on an Atlantic City roll with hoagie dressing. Baked and served with chips and pickles</i>	

REUBEN	14
<i>Corned beef or turkey piled high on grilled rye with Swiss cheese, Russian dressing, & sauerkraut</i>	

CHICKEN CAESAR WRAP	14
<i>Grilled chicken, romaine, & Caesar dressing</i>	

ALE HOUSE	16
<i>Hot roast beef with bacon, Swiss cheese, & horseradish sauce on a toasted ciabatta roll</i>	

CRAB CAKE	18
<i>Panko breaded crab cake, lightly fried on a brioche roll, with dill pickle remoulade</i>	

LOBSTER ROLL	24
<i>Traditional New England style on a toasted split top roll</i>	

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ENTRÉES

*Add a cup of soup or side salad 3
Choice of starches include baked potato, mashed potatoes, wild rice, or fries*

SPICY SHRIMP NOODLE BOWL	27	AHI TUNA POKE BOWL	20	FILET MIGNON	42
<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>Pan-roasted 8 oz center-cut filet mignon served with choice of starch, fresh asparagus, & bernaise sauce</i>	
BLACKENED AHI TUNA	28	HERB GROUPEL	36	NY STRIP STEAK	33
<i>Pan-blackened yellow fin tuna, vegetable du jour, and choice of starch. Finished with a cool cucumber wasabi sauce</i>		<i>Herb crusted and pan seared. Finished with a plum tomato, basil sauce with baby spinach, & jumbo lump crab. Served with choice of starch</i>		<i>12 oz center-cut, topped with caramelized onions. Served with choice of starch & vegetable du jour</i>	
BLACKENED SALMON	28	PAN SEARED SCALLOPS	36	ATHENA PASTA	21
<i>Blackened with sweet Thai chili sauce. Served with vegetable du jour and choice of starch.</i>		<i>Fresh local scallops, pan seared with balsamic reduction, over sautéed spinach & roasted red peppers, & choice of starch</i>		<i>Baby spinach, feta cheese, plum tomatoes, garlic, & scallions over linguini. Add chicken 5, shrimp 8, or salmon 13, scallops 15</i>	
FRUITS DE MER	35	ASIAGO CHEESE GNOCCHI	24	CHICKEN PARMESAN	24
<i>Mussels, shrimp, scallops, little neck clams, & crab over linguini in a red sauce</i>		<i>Served with rosa sauce & fresh basil</i>		<i>Freshly breaded chicken, lightly fried, & topped with provolone cheese & rosa sauce. Served with linguini</i>	

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

BLUSH

MIMI ROSE <i>Cotes de Provence, France</i>	10/38
WHISPERING ANGEL ROSE <i>Cotes de Provence, France</i>	54
SUTTER HOME 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 BALADE 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

DOUBLE ESPRESSO MARTINI <i>Double espresso vodka and Bailey's Irish Cream</i>	15
WATERMELON MARGARITA <i>White tequila, watermelon syrup, fresh lime, sour mix</i>	12
CHOCOLATE MARTINI <i>Vodka, Kahlua, Bailey's Irish Cream</i>	14
LINKS BLOODY MARY <i>Vodka, Zing Zang, Clamato, pepperoncini juice</i>	11
KEY LIME PIE MARTINI <i>Licor 43, Stolli Vodka, key lime juice, & cream</i>	15
BUFFALO TRACE OLD FASHIONED <i>Buffalo Trace, bitters, orange, Luxardo cherries</i>	15
CROWN PEACH TEA <i>Crown Peach, freshly brewed iced tea</i>	11

MOCKTAILS

STRAWBERRY BASIL LEMONADE <i>Fresh strawberries, basil, lemonade</i>	7
GREEN TEA SPRITZER <i>Fresh pineapple, green tea, Sprite</i>	7

BOURBON

BUFFALO TRACE	14
MAKERS MARK	12
JIM BEAM	9
JIM BEAM RED STAG	9
WOODFORD RESERVE	14
BLANTON'S	20
BULLEIT	13
JEFFERSON RESERVE	16
ANGELS ENVY	14
BULLIET	13
KNOB CREEK	13
BASIL HAYDEN	17
WHISTLE PIG RYE	20

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