

THE GRILLE

at Avalon

Starters

Dips: Salsa - Beer Cheese - Spinach

8 12 12

Served with tortilla chips.

Boom Boom Shrimp*

Freshly fried shrimp tossed in our signature sauce over fresh greens. 15

Avocado Lime Shrimp*

Jumbo blackened shrimp sauteed with garlic. Served with avocado lime crema. 14

Quesadilla

Tortilla filled with Cheddar Jack cheese, roasted sweet bell peppers and grilled onion. Served with sour cream and fire roasted salsa. Vegetable 10 Chicken 15 Steak 19

Wings

Fried wings with ranch or blue cheese and celery. Served naked, sriracha buffalo, or garlic parmesan. One pound 16

Southern Fried Tenders

Hand breaded chicken tenders served with ranch or honey mustard. Small (3) 8 or Large (6) 14

Avalon Skins

Four seasoned jumbo potato skins fried crisp and served with melted Cheddar Jack cheese, bacon and chives. Served with sour cream. 12

H3 Sliders*

Barbecue pork topped with cole slaw. 12

Thai Spring Rolls

A blend of fresh cabbage, carrots and onions served with a Thai chili dipping sauce. 12

Loaded Smoked Pork Nachos

Pulled pork smoked in house over fried tortilla chips with Cheddar Jack cheese, shredded lettuce, diced tomatoes, chopped onions, BBQ sauce and sour cream. 15

Cheesy Tots

Tater tots smothered with cheese and bacon. 12

Soup of the Day

Cup 6 or Bowl 9

*Add half deli sandwich - 7

Personal Sides - 6

Side Salad (Caesar - 7)

French Fries

Onion Rings

Tater Tots

Rice Pilaf

Baked Potato

Garlic Truffle Mashed Potatoes

Grilled Asparagus

Brussels Sprouts

Fresh Vegetable Medley

Sauteed Mushrooms

Steamed Broccoli

Coleslaw

Vegetable Trio

Pick any three sides - 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Gluten-free options available on request.

Salads

Strawberry Pecan Salad

Fresh greens topped with strawberries, caramelized pecans, and feta cheese with our honey vinaigrette. 16

Salmon Avocado Salad*

Fresh, cold-water salmon grilled to order. Served over fresh greens with our honey vinaigrette dressing, avocados, cherry tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese. 20

Avalon Signature Salad

Fresh greens covered with shredded Cheddar, cherry tomatoes, onions, hard boiled eggs, and crumbled bacon with fried or grilled chicken strips. 17

H3 Wedge Salad

Freshly quartered iceberg lettuce with cherry tomatoes, chopped bacon, blue cheese crumbles and a balsamic reduction. 12

Chicken Caesar Salad

Grilled marinated chicken breast over romaine with Parmesan, garlic croutons and Caesar dressing. 17

Dressings:

Ranch, Bleu Cheese, Honey Mustard, Red Wine Vinaigrette, Balsamic Vinaigrette, Honey Vinaigrette

Additions:

Chicken 5, Shrimp 7 or Steak 12

Handhelds

(served with a choice of one side)

Classic H3 Cheeseburger*

Ground beef patty grilled and topped with lettuce, tomato, onion and pickles. Choice of cheese. 8oz 14 12oz 17

The Tee Time Wrap

Served in a warm tortilla with grilled chicken, chopped bacon, Cheddar Jack cheese, tomatoes, lettuce, sriracha buffalo hot sauce and our peppercorn ranch. 15

Classic Chicken Club

Served on a toasted bun with Cheddar Jack cheese, bacon, lettuce, tomato, onion and pickles. 16

Grilled Chicken Philly

Seasoned chicken with sauteed peppers, mushrooms and onions with Monterey Jack and American. 16

Country Club Sandwich

Texas Toast topped with freshly sliced turkey, ham, Cheddar, Swiss, bacon, lettuce and tomato served with house made honey mustard. 16

Beef or Chicken Tacos

Three warm flour tortillas filled with Cheddar Jack, shredded lettuce, diced tomatoes, sour cream & fire-roasted salsa. 14

Baja Fish Tacos

Three warm flour tortillas filled with flash fried tilapia, chopped onions, slaw and salsa. 16

Add \$1.00 for each topping:

American cheese, Cheddar cheese, Swiss cheese, Monterey Jack cheese, Pepper Jack cheese, over easy egg, bacon, mushrooms, caramelized onions.

Entrees & Pastas

Cilantro-Lime Grilled Chicken

Juicy twin cilantro-lime glazed chicken breast served with a choice of two sides. 18

Lemon Butter Tilapia

Pan-seared tilapia kissed with a lemon butter and white wine sauce with a choice of two sides. 20

Avalon Fish & Chips

Lightly beer battered and fried golden brown with french fries. 17

Garlic Shrimp Pasta*

Sautéed Gulf shrimp, fresh basil, and cherry tomatoes with a white wine garlic cream sauce served over angel hair pasta. 22

Pasta Primavera

Grilled chicken and fettuccini pasta tossed in a white wine garlic sauce with sauteed zucchini, mushrooms, roasted peppers, artichokes and cherry tomatoes. 20

Pork Tenderloin

Marinated pork served with mashed potatoes and one additional side. 22

Avalon Skewers

Two skewers with choice of protein served over rice pilaf. Chicken 20 Beef 22

Avalon Steak Frites*

Center cut strip, hickory chargrilled, with our parmesan fries. 24

Dessert

Ask about today's selection of freshly made desserts. 7

THE GRILLE

Wines

Red

	Glass	Bottle
SMOKING LOON <i>Pinot Noir</i>	8.0	22.0
MEIOMI <i>Pinot Noir</i>	10.0	35.0
KENDALL JACKSON V/R <i>Pinot Noir</i>	11.0	42.0
APOTHIC RED <i>Red Blend</i>	8.0	28.0
DECOY <i>Red Blend</i>		45.0
RED SCHOONER <i>Red Blend</i>		50.0
GRAYSON <i>Cabernet</i>	8.0	26.0
LOUIS M. MARTINI <i>Cabernet</i>	10.0	32.0
JOEL GOTT <i>Cabernet</i>	10.0	32.0
BONANZA <i>Cabernet</i>	10.0	35.0
RODNEY STRONG <i>Cabernet</i>	12.5	38.0
OBERON <i>Red Blend</i>	13.0	45.0
DUCKHORN NAPA <i>Cabernet</i>		100.0
CHATEAU MONTELENA <i>Cabernet</i>		110.0
CAYMUS <i>Cabernet</i>		130.0
SILVER OAK <i>Cabernet</i>		150.0

House

	Glass
FETZER <i>Merlot - Cabernet - Chardonnay Pinot Grigio - Riesling</i>	7.0

White

	Glass	Bottle
BERINGER <i>White Zinfandel</i>	8.0	20.0
NOBLE VINES 152 <i>Pinot Grigio</i>	8.0	20.0
ECCO DOMANI <i>Pinot Grigio</i>	8.0	28.0
CAPE MENTELLE <i>Rose</i>	9.0	30.0
CHATEAU SAINT MICHELLE <i>Riesling</i>	8.0	28.0
A to Z <i>Riesling</i>	10.0	32.0
KIM CRAWFORD <i>Sauvignon Blanc</i>	10.0	30.0
ROBERT MONDAVI <i>Chardonnay</i>	8.0	24.0
RODNEY STRONG <i>Chardonnay</i>	10.0	35.0
KENDALL JACKSON V/R <i>Chardonnay</i>	12.0	42.0
LA CREMA <i>Chardonnay</i>		45.0
CAKEBREAD <i>Chardonnay</i>		70.0

Sparkling

	Bottle
COPPOLA <i>Prosecco</i>	30.0
FREIXENET <i>Sparkling Brut</i>	32.0
CHANDON <i>Sparkling Wine</i>	45.0

Spirits

VODKA Ketel One, Grey Goose, Svedka Clementine, Stolichnaya, Tito's
GIN Bombay, Bombay Sapphire, Hendrick's, Tanqueray
RUM Bacardi Superior, Captain Morgan, Malibu, Pyrat
TEQUILA Jose Cuervo, Herradura, Patron Silver
BOURBON Belle Meade, Basil Hayden's, Buffalo Trace Four Roses Single Barrel, Jim Beam, Maker's Mark, Woodford Reserve
AMERICAN WHISKEY Fireball, Jack Daniel's, Gentlemen Jack, Jack Daniel's Single Barrel
CANADIAN WHISKY Crown Royal
IRISH WHISKEY Jameson, Red Breast 12 Yr
SCOTCH WHISKY Dewar's White Label, Famous Grouse, Glenfiddich 12Yr, Glenlivet 12 Yr, Glenmorangie 10 Yr, Macallan 12 Yr,
LIQUEUR B&B, Buffalo Trace Bourbon Cream, Grand Marnier, Courvoisier, Frangelico, Kahlua, Rumchata, Rumble Minze

Cocktails

Spring Old Fashioned Basil Hayden's, simple syrup, bitters, orange peel and cherry	15.0
Avalon Top Shelf Margarita Patron, triple-sec, freshly made sweet n' sour mix, splash of club soda and a lime wheel	10.0
Classic Cosmo Grey Goose, triple-sec, cranberry and lime juice	12.5
Single Barrel Manhattan Four Roses Single Barrel Bourbon, sweet vermouth, bitters and orange peel	15.5
H3 Martini Grey Goose, dry vermouth and olives	12.5
Perfect Ice Pick Ketel One, orange slice, sweet and unsweet tea	12.5
Summer Sangria Red or White wine, triple-sec, brandy, oranges and strawberries	10.0
Mozart Chocolate Martini Grey Goose and Mozart liqueur	12.5
Top Shelf Long Island Ketel One, Bombay Sapphire, Patron, Pyrat, triple-sec, simple syrup, lemon juice with cola topper	12.5
Seasonal Frozen Cocktails Strawberry Daiquiri Margarita Pina Colada Miami Vice	10.0

Beer

DRAFT	
Coors Light	4.0
Miller Lite	4.0
Bud Light	4.0
Michelob Ultra	4.0
Yuengling	4.5
Sam Adams Seasonal	5.5
Tri-Hop Pale	5.5
BOTTLE	
Coors Light	4.5
Miller Lite	4.5
Bud Light	4.5
Michelob Ultra	4.5
Blue Moon	5.0
Yuengling	5.0
Corona Light	5.0
Corona Premier	5.0
Stella Artois	5.5

Corporate & Private Events

For information regarding booking corporate functions or private parties, please contact us at 865.986.4653 or email us at info@AvalonGolf.com

www.AvalonGolf.com