



## GOLF CLUB & LINKS RESTAURANT

### STARTERS

BUFFALO CAULIFLOWER	11	PEI MUSSELS	16	BRUSSELS SPROUTS	9
CRAB HUSHPUPIES	12	WINGS (10)	15	BAKED SOFT PRETZELS	9
BANG BANG SHRIMP	14	SPINACH & ARTICHOKE DIP	11	CHICKEN TENDERS	12
ONION RINGS	10	GENERAL TSO'S CAULIFLOWER	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, &amp; balsamic vinaigrette</i>	

CAESAR SALAD	13
<i>Romaine, parmesan cheese, croutons, &amp; homemade Caesar dressing</i>	

GARDEN SALAD	11
<i>Mixed greens, heirloom tomatoes, cucumbers, peppers, onions, Mandarin oranges, raisins, &amp; your choice of dressing</i>	

COBB SALAD	18
<i>Mixed greens, sliced egg, avocado, heirloom tomatoes, grilled chicken, onions, chopped bacon, blue cheese crumbles, &amp; poppy seed vinaigrette</i>	

### FLATBREADS

CHICKEN CORDON BLEU	13
<i>Prosciutto, grilled chicken, &amp; a three cheese blend with honey mustard</i>	

MARGHERITA	11
<i>Red sauce, basil, heirloom tomatoes, &amp; fresh mozzarella cheese. Add pepperoni or mushrooms 2</i>	

VEGETARIAN	12
<i>Red sauce, peppers, red onions, mushrooms, spinach, &amp; a three cheese blend</i>	

FIG & PROSCIUTTO	14
<i>Prosciutto, fig jam, asparagus, goat cheese, &amp; a three cheese blend, with a balsamic glaze</i>	

LINKS CHICKEN FLATBREAD	13
<i>Cajon dijonnaise, spinach, roasted peppers, chicken, &amp; 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, &amp; onion</i>	

BACON, MUSHROOM, & SWISS	17
<i>Applewood smoked bacon, mushrooms, &amp; Swiss cheese</i>	

CALIFORNIA BURGER	19
<i>Avocado, bacon onion jam, lettuce, tomato, &amp; aged cheddar cheese</i>	

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

IMPOSSIBLE	18
<i>Plant-based burger with lettuce, tomato, &amp; onion</i>	

### HANDHELDS

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

LINKS CHICKEN	14
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*Grilled chicken topped with sautéed spinach, roasted red peppers, mozzarella cheese, & Cajun Dijon sauce on a toasted ciabatta roll*

LINKS PORK	14
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*Sliced pork loin on a ciabatta roll with sautéed spinach, red peppers, aged cheddar, & horseradish sauce*

CHICKEN CAESAR WRAP	14
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*Grilled chicken, romaine, & Caesar dressing*

ALE HOUSE	15
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*Hot roast beef with bacon, Swiss cheese, & horseradish sauce on a toasted ciabatta roll*

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

LOBSTER ROLL	23
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*Traditional New England style on a toasted top split roll*

### NEVER MISS OUT!

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



@avalongolfclub  
avalongolfclub.net

### ENTRÉES

Add a cup of soup or side salad 3

SPICY SHRIMP NOODLE BOWL	27
<i>Gulf shrimp &amp; rice noodles with baby bok choy, snow peas, &amp; shitake mushrooms in a ginger garlic chili broth. Also available as a vegetarian noodle bowl 18</i>	

BLACKENED AHI TUNA	28
<i>Pan-blackened yellow fin tuna with wild rice &amp; vegetable du jour. Finished with a cool cucumber wasabi sauce</i>	

JAIL ISLAND SALMON	28
<i>Pan-roasted with a honey hoisin glaze. Served over wild rice with vegetable du jour</i>	

FRUITS DE MER	33
<i>Mussels, shrimp, scallops, &amp; crab over linguini in a red sauce</i>	

AHI TUNA POKE BOWL	20
<i>Soy-marinated Ahi tuna with avocado, mango, cucumber, &amp; edamame, served with jasmine rice. Topped with a ginger soy dressing with toasted sesame seeds</i>	

HERB GROUPER	36
<i>Lightly breaded &amp; pan seared, served over balsamic glazed spinach &amp; fingerling potatoes. Topped with jumbo lump crab &amp; a plum tomato basil sauce</i>	

BLACKENED SCALLOPS	35
<i>Fresh local scallops, pan blackened, over sautéed spinach &amp; roasted red peppers, finished with cucumber wasabi &amp; wild rice</i>	

FILET MIGNON	42
<i>Pan-roasted 8 oz center-cut filet mignon served with a baked potato, fresh asparagus, &amp; bernaise sauce</i>	

NY STRIP STEAK	32
<i>12 oz center-cut, topped with onion rings. Served with a baked potato &amp; vegetable du jour</i>	

ATHENA PASTA	21
<i>Baby spinach, feta cheese, plum tomatoes, garlic, &amp; scallions over linguini. Add chicken 5, shrimp 9, or salmon 12</i>	

CHICKEN PARMESAN	23
<i>Freshly breaded chicken, lightly fried, &amp; topped with provolone cheese &amp; our house marinara. Served with linguini</i>	

## WHITE WINES

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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

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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

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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

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

## COCKTAILS

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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

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

## BOURBON

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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

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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!

### Sunday

Sunday Night Out

*\*Starting at 4 PM\**

Select dinner specials for \$29

### Tuesday-Thursday

Pre-Fixe Specials 4-5:30 PM

Enjoy a three-course meal for just \$26

### Wednesday

Wine Down Wednesdays

1/2-price bottles of wine

### Fri & Sat: Happy Hour Specials

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