

Avalon Yacht Club



Grill Room

White Wine

	Glass	Bottle
Freixenet Cordon Negro Brut <i>This sparkling wine is very dry, yet fruity and well balanced.</i>	9.5	28
Korbel Brut Champagne <i>America's favorite premium sparkling wine.</i>	10.5	34
Veuve Clicquot NV <i>Deep golden red color, refined fruit fragrance and long finish.</i>		89
Sonoma-Cutrer Russian River Chardonnay <i>Lush, buttery wine with an intense bouquet balanced by subtle oak nuances.</i>		37
St. Francis Chardonnay <i>Perfectly balanced, very dry, subtly austere and distinctly flinty.</i>	8	31
Kendall Jackson V.R. Chardonnay <i>Simple, straight-forward with good flavors and appealing fruit.</i>	8	31
Hess Chardonnay <i>Classic tropical flavors of ripe pear, pineapple and peach.</i>	7.5	29
Brancott Sauvignon Blanc <i>Pale straw gold. Green apple and bright citrus notes accompany fresh honeydew melon, flinty fin-</i>	6.5	25
Santa Margherita Pinot Grigio <i>Crisp and fruity with a nice, mouth-filling complexity.</i>		47
Mezza Corona Pinot Grigio <i>Light and crisp with a tart, pristine fruit, well suited to chicken and white meats.</i>	6.75	25
Beringer White Zinfandel <i>America's favorite; fruity and fresh with a beautiful blush of color.</i>		16

Red Wine

	Glass	Bottle
Seven Sin Red Zin <i>Produced from Alexander Valley grapes. Bright, expressive nose bursting with red fruits.</i>	8.5	34
Pensfold "Koonunga Hills" Shiraz <i>Sweet berries, plum like fruit, good exuberance.</i>	7.25	26
Kaiken Cabernet Sauvignon, Reserve (Argentina) <i>Ripe plums to the nose, subtle spicy hints and black olives. Touch of bitter chocolate and vanilla.</i>	7.5	28
Clos Du Bois Cabernet <i>Medium-bodied and well balanced. Abundant oak to enrich hearty dishes.</i>	9	37
Chimney Rock Cabernet <i>California wine from Napa Valley, rich in body, yet delicate in flavor.</i>		68
Concha Y Toro Casillero Malbec <i>Fresh and friendly, with vanilla, mint, blueberry and raspberry aromas and flavors.</i>	6.5	23
Kaiken Malbec, Reserve (Argentina) <i>Notes of ripe fruit and traces of tobacco and butter-scotch. Juicy and enveloping. Long finish.</i>	7.5	28
Rutherford Hill Merlot <i>Clear, garnet color, rich aroma, dry, clean, full bodied. Well balanced with a long finish.</i>		35
Concha Y Toro Casillero Merlot <i>A soft, medium-bodied red wine that is round and supple on the palate.</i>	7.5	25
Kenwood Pinot Noir <i>Pleasant soft burgundy with a bouquet reminiscent of cherries and tobacco.</i>	9.5	37
Cycles Gladiator <i>Pinot Noir fro California's celebrate Central Coast appellation. Black cola aroma and hint of spice. Continues with silky notes of vanilla wild berries with soft velvety tannins.</i>	7	25

Martini Menu

Apple Martini <i>Vodka, Sour Apple Pucker and a splash of apple juice. 8.5</i>
Avalon Sunset Martini <i>Raspberry vodka, triple sec, pineapple juice and a splash of grenadine. 8.5</i>
Cosmopolitan Martini <i>Vodka, triple sec, lime juice and cranberry juice. 8.5</i> <i>Try it with a flavored vodka!</i>
French Martini <i>Vodka, Chambord, and pineapple juice. 8.5</i>
Lemon Drop Martini <i>Absolute Citron, Lemoncello, lemon juice, simple syrup and sugar rim. 10</i>
Love Potion #9 Martini <i>Malibu Coconut Rum, Peach Schnapps, and pomegranate juice. 8.5</i>
Washington Apple Martini <i>Crown Royal, Sour Apple Pucker, and cranberry juice. 10</i>
Ocean Blue Martini <i>Vodka, Cointreau, and Blue Curacao. 8.5</i>
Pomegranate Martini <i>Absolut Citron, Pomegranate Juice and Cointreau. 8.5</i>

Beer

Draft
Stella
Yuengling
Coors Lite
Miller Lite
Bass
Blue Moon
Bottle
Coors Lite
Miller Lite
MGD 64
Michelob Ultra
Heineken
Amstel Lite
Corona
Guinness
Budweiser
O'Douls N/A

Soups

French Onion	6.95
Rich broth and an assortment of caramelized onions baked in a crock with garlic-asiago croutons and melted swiss and provolone cheese.	
Philadelphia Snapper	4.25 cup 4.95 bowl
A traditional soup slowly simmered with sherry wine.	
Soup Du Jour	3.95 cup 4.50 bowl
The Chef's daily creation using the finest ingredients.	

Salads

Balsamic Vinaigrette, Thousand Island, Bleu Cheese, Light Italian,
Olive Oil and Balsamic Vinegar, & Buttermilk Ranch

Yacht Club Small House Salad	5.25
Served with choice of dressing.	
Yacht Club Dinner Salad	9.95
Served with choice of dressing.	
*With blackened or grilled chicken	Add 7.95
*With 8 oz. NY Strip Steak - medium rare	Add 18.95
*With an AYC crab cake	Add 13.95
AYC Wedge	8.50
Iceberg lettuce loaded with diced tomato, crumbled bleu cheese and crispy pancetta. Topped with homemade bleu cheese dressing.	
AYC Small Caesar	6.25
Crisp Romaine tossed with garlic croutons, shaved parmesan cheese and our special dressing. Add anchovies 2.00	
Dinner Caesar	9.50
A heartier portion of the AYC Caesar.	
* Add anchovies	2.00
* With blackened or grilled chicken	Add 7.95
* With 8 oz. NY Strip Steak - medium rare	Add 18.95
* With an AYC crab cake	Add 13.95
Steak and Bleu	17.95
Seasonal salad greens topped with a Flank steak grilled medium rare and crumbled bleu cheese. Served with homemade bleu cheese dressing.	
AYC Chef Salad	16.95
Mixed greens crowned with black forest ham, oven roasted turkey breast and swiss cheese. Garnished with Jersey tomato wedges, hardboiled egg and red onion.	

*Changes and additions to menu items will be charged accordingly.
Minimum may not be used in the Grill Room.*

Snacks and Finger Foods

Quesadilla Del Casa

The chef's special creation of the day.

Market Price

"No Bone" Wings

Breaded chicken breast chunks tossed with traditional wing sauce and served with bleu cheese dip and celery.

7.95

Crab Meat Cocktail

Succulent jumbo lump crab served on a bibb lettuce raft with cocktail or lamaise sauce.

15.00

Shrimp Cocktail

5 jumbo shrimp steamed and served chilled with cocktail sauce.

14.00

Homemade Kettle Cooked Potato Chips

A basket of our crispy chips sprinkled with a homemade blend of seasonings. Old Bay seasoning upon request.

5.95

Brew City Onion Rings

A full pound of sweet battered onions. Get a basket for the gang to share!

8.50

French Fries

A large basket of golden crisp fries.
Served with Old Bay seasoning upon request.

6.25

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Sandwiches

All sandwiches are served on artisan breads and are accompanied by homemade cole slaw **or** house made potato chips.

Sandwich of the Day

The Garde Manger's daily sandwich creation.

NO substitutions please!

Ask your server

Soup and Sandwich

½ sandwich of the day accompanied by a cup of soup du jour.

NO substitutions please!

Ask your server

AYC Burger

Char-broiled ground sirloin with your choice of cheese.

Served on a Kaiser roll.

Top your burger with: applewood bacon, bleu cheese, sautéed onions, mushrooms.

8.50

1.50 each extra

Ham and Jersey Tomato

Virginia baked ham with Jersey tomato and cheddar jack cheese served open face on a toasted baguette.

8.50

New England Fish Sandwich

Fresh from the icy waters of the North Atlantic. This breaded fish is served on a Kaiser roll with tartar sauce.

8.95

Crab Cake Sandwich

Our "secret recipe" baked to perfection. Served on a brioche roll.

13.95

Chicken Salad Veronique

Housemade with grilled chicken and seedless grapes on a brioche roll.

7.95

Junior Club

Oven roasted chicken breast, applewood bacon, sliced tomato and crisp lettuce with a dollop of mayo. Served on toasted golden wheat bread.

8.95

Platter

Fish and Chips

Breaded New England fish served in a basket with golden crispy french fries. Available with tartar sauce or malt vinegar.

15.00

*The AYC is not responsible for meat quality when cooked well done.
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Children's Menu

Under 12

Hamburger or Cheeseburger Served with chips.	5.95
Grilled Cheese American cheese on white bread. Served with chips.	4.95
Chicken Fingers Breaded white meat breast strips. Served with chips.	6.95
Pasta of the Day Served with marinara sauce or melted butter.	7.95
Ravioli "Ravioli House" handmade cheese ravioli with tomato sauce.	7.95

Non Alcoholic Beverages

Soda

Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, Birch Beer, Club Soda, Tonic, Lemonade, Unsweetened Iced Tea

Juice

Orange, Apple, Grapefruit, Cranberry, Pineapple

Coffee & Tea

We now proudly serve regular and decaf Avalon Coffee.
Ask your server for our selection of hot teas.

Springer's Ice Cream & Avalon Coffee are here!
Ask your server for flavors!

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