



Dinner Menu Winter 2009

Appetizers

FONDUE STYLE SMOKED CHEDDAR WITH PORCINI <i>Grilled flatbread and vegetables for dipping</i>	10
TEMPURA GULF PRAWNS <i>Thai chili-lime dipping sauce, spiced carrot salad</i>	10
HERB STEAMED PEI MUSSELS <i>Simmered with lemon-chablis sauce, parmesan toast</i>	11
VEGETABLE EGG ROLLS <i>Seasonal stir-fried vegetables, thai bbq/hot mustard sauces</i>	8
OYSTERS ROCKEFELLER <i>Baked with creamed spinach, shallots, hollandaise and lemon</i>	15
MUSHROOM AND SHALLOT RISOTTO CAKES <i>Saba drizzle, smoked mozzarella, red pear moustarda</i>	9
CHICKEN AND SPINACH POTSTICKERS <i>Seared handmade dumplings, soy-ginger sauce</i>	9
TOGARASHI SPICED CALAMARI <i>Crusted with semolina and seven spice, side of sriracha aioli</i>	9
CHILLED GULF OYSTERS ON THE HALF SHELL <i>Sriracha spiked cocktail sauce, lemon, crackers</i>	13
SEARED BEEF CARPACCIO <i>Lemon aioli, spring greens, capers, red onion, toast points</i>	10
HOUSE GREENS <i>Tossed with balsamic vinaigrette, garlic croutons, vegetables</i>	5
CLAM CHOWDER or TODAY'S SOUP	4 cup/ 6 bowl

Sandwiches

Choice of slaw, fresh cut fries, potato salad or cottage cheese

GRILLED HAWAIIAN MAHI MAHI 13
Caribbean spiced mayo, sautéed napa cabbage on a soft roll

AVENUE BURGER 9
Grilled ground chuck on a soft roll, garlic dill pickle

EXTRAS- swiss, yellow cheddar, smoked mozzarella, blue cheese,
smokehouse bacon, sautéed mushrooms, grilled red onions or
fresh sliced red onion .75 each item

Salads

HERBED BEEF, TORTELLINI AND CHERRY PEPPER	12
<i>Romaine, baby iceberg, creamy basil dressing, olives, vegetables</i>	
BABY SPINACH AND CALAMARI	12
<i>Ginger-sesame dressing, roasted portobellos, marinated vegetables</i>	
GRILLED CHICKEN AND ARTICHOKE	11
<i>Spring greens, feta, calamata olives, honey-dijon dressing</i>	
AVENUE CAESAR	5/9
<i>Parmesan, crispy herbed garlic croutons</i>	

Noodles

THAI PEANUT LO MEIN	16
<i>Sautéed ribeye tips, asian vegetables, fiery peanut sauce</i>	
GRILLED CHICKEN TORTELLINI	15
<i>Cheese tortellini with marinara broth, spinach, parmesan</i>	
KING CANYON BUFFALO STROGANOFF	16
<i>Sauteed ground buffalo, mushrooms, shallots, egg noodles</i>	

Avenue Specialties

SLOW ROASTED KING CANYON BUFFALO	22
<i>Chili-lime sauce, dill potato salad, roasted vegetables</i>	
CIOPPINO	22
<i>Fresh seafood, shellfish, rich herbed tomato broth, herbed crostini</i>	
CHARBROILED RIBEYE	26
<i>Rosemary grilled steak, mashed potatoes, roasted vegetables</i>	
SESAME SEARED AHI TUNA	25
<i>Ponzu butter, wasabi potatoes, pickled ginger, vegetable egg roll</i>	
ROASTED DUCK WITH PEAR MOUSTARDA	22
<i>Seared breast, slow roasted leg, coconut rice, swiss chard</i>	
GRILLED HALF CHICKEN WITH CHEVRE	17
<i>Madeira sauce, crispy herbed polenta, roasted vegetables</i>	
CHINATOWN PORK CHOP	19
<i>Hot mustard drizzle, wasabi mashed potatoes, vegetable egg roll</i>	
AVENUE FILET MIGNON	28
<i>Black soy jus, shiitake mushrooms, mashed potatoes, swiss chard</i>	
GRILLED HAWAIIAN MAHI MAHI	23
<i>Soy-mirin glaze, steamed coconut rice, swiss chard</i>	
BRAISED VEAL MEDALLIONS	26
<i>Slow cooked veal, mushroom risotto cakes, roasted vegetables</i>	
GRILLED SALMON FILLET	22
<i>Dijon-horseradish crema, crispy polenta, roasted vegetables</i>	