



Appetizers

FONDUE STYLE SMOKED CHEDDAR WITH PORCINI

With flatbread and vegetables for dipping 10

TEMPURA PRAWNS

Thai chili-lime dipping sauce, spiced carrot salad 11

CHORIZO AND PEI MUSSELS

Simmered with tomatoes, fresh herbs and white wine. 11

VEGETABLE EGG ROLLS

Seasonal stir-fried vegetables, thai bbq/hot mustard sauces 8

OYSTERS ROCKEFELLER

Baked with creamed spinach, shallots, hollandaise and lemon 15

CHICKEN AND SPINACH POTSTICKERS

Seared handmade dumplings, soy-ginger sauce 9

TOGARASHI SPICED CALAMARI

Crusted with semolina and seven spice, side of sriracha aioli 9

CHILLED OYSTERS ON THE HALF SHELL

Sriracha spiked cocktail sauce, lemon, crackers 14

SEARED BEEF CARPACCIO FLATBREAD

Lemon aioli, spring greens, capers, red onion. 10

HOUSE GREENS

Tossed with balsamic vinaigrette, garlic croutons, vegetables 5

CLAM CHOWDER or TODAY'S SOUP 4 cup/ 6 bowl

Sandwiches

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

Gluten Free Bread Available for an additional \$2

AHI TAQUITOS

Spicy chopped Ahi in soft corn tortillas, cabbage, avocado, sriracha aioli 12

AVENUE BURGER

Grilled freshly ground chuck on a soft roll, baby iceberg/tomato 9

EXTRAS- swiss, yellow cheddar, blue cheese, smokehouse bacon, sautéed

mushrooms, grilled red onions or fresh sliced red onion .75 each item

Salads

ICEBERG WEDGES 8

House dressing, egg, bacon, tomatoes, olives, matchstick potatoes

Steakhouse wedges with blue cheese dressing and sirloin 12

SPINACH AND CALAMARI

Raspberry-orange vinaigrette, mushrooms, tomatoes, cucumbers. 12

GRILLED CHICKEN AND ARTICHOKE

Spring greens, feta, calamata olives, honey-dijon dressing 11

AVENUE CAESAR

Parmesan, crispy herbed garlic croutons 5/9

Noodles

THAI BEEF LO MEIN

Sautéed ribeye tips, shiitakes, grilled red peppers, fiery peanut sauce 16

WILD MUSHROOM RAVIOLI

Grilled chicken, roasted garlic cream, spinach, artichokes, parmesan 15

KING CANYON BUFFALO STROGANOFF

Sautéed ground buffalo, mushrooms, shallots, egg noodles 16

Avenue Specialties

SLOW ROASTED KING CANYON BUFFALO

Chili-lime sauce, potato vegetable salad, roasted vegetables 24

CIOPPINO

Fresh seafood, shellfish, rich herbed tomato broth, herbed crostini 22

CHARBROILED RIBEYE

Rosemary grilled steak, mashed potatoes, roasted vegetables 26

SESAME SEARED AHI TUNA

Ponzu butter, wasabi potatoes, pickled ginger, vegetable egg roll 25

BBQ DUCK

Seared breast, braised leg and pinto bean stew and spinach 22

SAUTEED CHICKEN BREAST

Green chili, feta, crispy herbed polenta, roasted vegetables 17

CHINATOWN PORK CHOP

Hot mustard drizzle, wasabi mashed potatoes, vegetable egg roll 19

AVENUE FILET MIGNON

Black soy jus, shiitake mushrooms, mashed potatoes, spinach 28

COLORADO LAMB LOIN CHOPS

Cumin-caraway butter, pinto beans, spinach, shoestring potatoes 26

GRILLED SALMON FILLET

Parsley-caper pesto, crispy polenta, roasted vegetables 22

THAI BBQ TEMPEH

Over wasabi mashed potatoes and sautéed spinach 16

Gluten Free Options Available upon request

Monday Night Prime Rib	16
Sunday Night Sizzle (three courses)	24
Join us for Saturday & Sunday Brunch Opening @ 10am Bloody Mary, Mimosa and Bellini 2	