



DINNER 2010

Appetizers

FONDUE STYLE SMOKED CHEDDAR WITH PORCINI

Grilled flatbread and vegetables for dipping 10

TEMPURA PRAWNS

Thai chili-lime dipping sauce, spiced carrot salad 10

HERB STEAMED PEI MUSSELS

Simmered with lemon-chablis sauce, parmesan toast 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

MUSHROOM AND SHALLOT RISOTTO CAKES

Saba drizzle, smoked mozzarella, red pear moustarda 9

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 13

SEARED BEEF CARPACCIO

Lemon aioli, spring greens, capers, red onion, toast points 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

GRILLED HAWAIIAN MAHI MAHI

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

AVENUE BURGER

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

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

Romaine, baby iceberg, creamy basil dressing, olives, vegetables 12

BABY SPINACH AND CALAMARI

Ginger-sesame dressing, roasted portobellos, marinated vegetables 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 PEANUT LO MEIN

Sautéed ribeye tips, asian vegetables, fiery peanut sauce 16

GRILLED CHICKEN TORTELLINI

Cheese tortellini with marinara broth, spinach, parmesan 15

KING CANYON BUFFALO STROGANOFF

Sauteed ground buffalo, mushrooms, shallots, egg noodles 16

Avenue Specialties

SLOW ROASTED KING CANYON BUFFALO

Chili-lime sauce, dill potato salad, roasted vegetables 22

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

ROASTED DUCK WITH PEAR MOUSTARDA

Seared breast, slow roasted leg, coconut rice, swiss chard 22

GRILLED HALF CHICKEN WITH CHEVRE

Madeira sauce, 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, swiss chard 28

GRILLED HAWAIIAN MAHI MAHI

Soy-mirin glaze, steamed coconut rice, swiss chard 23

BRAISED VEAL MEDALLIONS

Slow cooked veal, mushroom risotto cakes, roasted vegetables 26

GRILLED SALMON FILLET

Dijon-horseradish crema, crispy polenta, roasted vegetables 22

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

Vegetarian menu available upon request