



LUNCH 2010

Appetizers

TEMPURA PRAWNS

Thai chili-lime dipping sauce, pickled ginger, spiced carrot salad 10

VEGETABLE EGG ROLLS

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

FONDUE STYLE SMOKED CHEDDAR WITH PORCINI

Grilled flatbread and vegetables for dipping 10

CHICKEN AND SPINACH POTSTICKERS

Seared handmade dumplings, soy-ginger dipping sauce 9

OYSTERS ON THE HALF SHELL

Sriracha spiked cocktail sauce, lemon, crackers 13

CLAM CHOWDER or TODAY'S SOUP

4 cup/ 6 bowl

Salads

AVENUE CAESAR

Parmesan, crispy herbed garlic croutons 5/9

BABY SPINACH AND CALAMARI

Ginger-sesame dressing, portobellos, marinated vegetables 12

CHILLED SHRIMP COBB

Blue cheese, applewood smoked bacon, avocado, egg, tomatoes 12

BABY ICEBERG WEDGES

Balsamic/red wine vinaigrettes, blue cheese, bacon, egg, olives 8

GRILLED CHICKEN AND ARTICHOKE

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

HOUSE GREENS

Tossed with balsamic vinaigrette, garlic croutons, vegetables 5

HERBED BEEF, TORTELLINI AND CHERRY PEPPER

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

Noodles

THAI PEANUT LO MEIN

Sautéed ribeye tips, asian vegetables, fiery peanut sauce 14

GRILLED CHICKEN TORTELLINI

Cheese tortellini, marinara broth, spinach and parmesan 13

KING CANYON BUFFALO STROGANOFF

Sauteed ground buffalo, mushrooms, shallots, egg noodles 14

Vegetarian menu available upon request

Avenue Specialties

CIOPPINO

Fresh seafood, shellfish, rich tomato broth, herbed crostini 16

SAUTEED CHICKEN BREAST FILLET

Goat cheese, madeira sauce, crispy polenta, roasted vegetables 13

SEARED COULETTE SIRLOIN STEAK

Black soy jus, shiitake mushrooms, mashed potatoes, swiss chard 13

SESAME SEARED AHI TUNA

Ponzu butter, wasabi potatoes, pickled ginger, vegetable egg roll 16

GRILLED SALMON

Dijon-horseradish crema, crispy polenta, roasted vegetables 14

CHINATOWN PORK TENDERLOIN

Hot mustard drizzle, wasabi mashed potatoes, vegetable egg roll 14

SEARED TILAPIA

Soy-mirin glaze, steamed coconut rice, swiss chard 15

Sandwiches

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

VIETNAMESE STYLE ROASTED PORK TENDERLOIN

Sriracha mayo, spiced carrots, duck rillettes, cucumbers on ciabatta 10

SPICY SHRIMP BLT

Spice seared prawns, sriracha aioli on a ciabatta roll 12

CLASSIC AVENUE REUBEN

Corned beef, sauerkraut, thousand island on grilled marble rye 10

RED WINE BRAISED PORTOBELLO

Smoked mozzarella, spring greens, pesto mayo on a focaccia roll 10

ROASTED TURKEY BREAST

TBLTA with swiss cheese and mayonnaise on multigrain bread 9

SEARED TILAPIA

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

MAPLE HAM AND SWISS

Honey mustard, zucchini and tomatoes on grilled sourdough 9

ROASTED "EAST COAST" PASTRAMI

Smoked mozzarella, grilled onions, deli mayo on a soft roll 10

GRILLED CHICKEN BREAST

Swiss, pesto mayo, peppers, onions, mushrooms on a focaccia roll 9

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

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