



Lunch Menu #1

(cost: \$18 per person plus tax and 20% gratuity)

Entrées

CHICKEN AND ARTICHOKE SALAD

Grilled chicken, calamata olives, tomatoes, roasted peppers, organic greens with a honey-dijon mustard vinaigrette.

BABY ICEBERG SALAD

With blue cheese crumbles, chopped bacon, egg slices, crispy onions and our signature balsamic vinaigrette dressing.

AVENUE BURGER

Char-broiled freshly ground chuck, red leaf lettuce, ripe tomatoes, garlic dill pickle on a soft roll and homemade Avenue fries.

SAUTEED VEGETABLE SANDWICH

Toasted ciabatta filled with fresh vegetables and warm goat cheese, served with homemade Avenue fries.

GRILLED CHICKEN BREAST SANDWICH

With peppers, onions, mushrooms and swiss cheese served on a ciabatta roll, with homemade Avenue Fries.

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll

All beverages are a la carte.



Lunch Menu #2

(cost: \$23 per person plus tax and 20% gratuity)

Salad

AVENUE GREENS

Baby lettuce, farmer's vegetables and toasted garlic croutons served with our signature balsamic vinaigrette dressing.

Entrées

BANG BANG NOODLE BOWL

Spicy grilled beef filet, Sichuan peanut sauce, Asian vegetables.

HAYSTACK CHEVRE STUFFED CHICKEN

Roasted chicken breast stuffed with goat cheese, crispy herbed polenta and sautéed swiss chard.

TOGARASHI CRUSTED TILAPIA FILET

Pan roasted with ginger sauce and vegetable fried rice.

SEARED COULETTE SIRLOIN STEAK

Mushroom-soy butter, wasabi potatoes and sesame broccoli.

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll

All beverages are a la carte.



Lunch Menu #3

(cost: \$26 per person plus tax and 20% gratuity)

Salad

AVENUE GREENS

Baby lettuce, farmer's vegetables and toasted garlic croutons served with our signature balsamic vinaigrette dressing.

Entrées

BANG BANG NOODLE BOWL

Spicy grilled beef filet, Sichuan peanut sauce, Asian vegetables.

HAYSTACK CHEVRE STUFFED CHICKEN

Roasted chicken breast stuffed with goat cheese, crispy herbed polenta and sautéed swiss chard.

GRILLED CITRUS SALMON FILET

Lemon caper butter, garlic roasted potatoes and fresh sautéed vegetables.

SESAME SEARED AHI TUNA

Ponzu butter, wasabi mashed potatoes, and a spiced vegetable egg roll.

SEARED COULETTE SIRLOIN STEAK

Mushroom-soy butter, wasabi mashed potatoes and sesame broccoli.

Dessert

choice of

Key Lime Pie, Belgian Chocolate Cake, Tiramisu Roll

All beverages are a la carte.



Vegetarian Menu Selections

Appetizers / Salads

WOK VEGETABLE RICE EGG ROLLS

Filled with stir-fried vegetables and wild rice with a ginger sauce.

WILD MUSHROOM RISOTTO CAKES

Filled with hickory-smoked mozzarella, porcini-soy aioli and greens.

ARTICHOKE, FETA AND CALAMATA OLIVE SALAD

Field greens, honey dijon vinaigrette, roma tomatoes, red peppers

HAYSTACK FARMS GOAT CHEESE SALAD

Spring greens, sundried cherry vinaigrette, toast points, pecans

Sandwiches

SAUTEED VEGETABLE LAVOSH WRAP

Sesame flat bread filled with fresh vegetables and warm chevre.

CHILLED VEGETABLE SANDWICH

Tomatoes, avocado, swiss, cucumbers, pepper mayo on multigrain

Entrees

VEGETABLE LO MEIN

Sesame noodles with broccoli, roasted carrots, shitakes, peppers

ZITI WITH SUNDRIED TOMATOES

Mushrooms, marinara with a touch of cream, roasted peppers

CRISPY BUTTERNUT SQUASH RAVIOLI

Soy-ginger sauce, red mashed potatoes, fennel-artichoke salad.

Note: The Avenue Grill pasta is vegan friendly.