

## SALADS

### POACHED PEAR SALAD ♠️: \$9

Shaved Fennel / Arugula / Fontanilla / Toasted Sunflower Seed / Mustard Agave Vinaigrette

### ROASTED BEET SALAD 🌱: \$10

Mixed Greens / Goat Cheese, Candied Pepitas / Fine Herbs / Champagne Vinaigrette

### STEAKHOUSE SALAD: \$14

Iceberg/Romaine / Carne Asada, Grilled Corn / Onion / Tomato, Cheddar Cheese / Chipotle Ranch

### ICEBERG WEDGE: \$7

Bacon Chips / Blue Cheese / Smoked Cornbread / Cracked Pepper / Dijon Buttermilk

### CESAR SALAD: \$7

Romaine / Parmesan / Croutons / House Cesar Dressing

## A LA CARTE

All Proteins Served With Side Salad

### 10 OZ RIBEYE \$29

### 8OZ FILET \$34

### 6OZ FILET \$27

### NORTH ATLANTIC SALMON \$12

### 8OZ PORK CHOP \$10

### 8OZ CHICKEN BREAST \$9

### SURF & TURF ADD ON \$15

Twice Baked Potato / Fried Shrimp

## SIDE DISHES

### ROASTED BROCCOLI 🌱 \$5

### MACARONI & CHEESE \$7

### ROASTED BRUSSELS 🌱 \$6

### HERB MASHED YUKON GOLD POTATOES 🌱 \$5



🌱 Vegetarian

♠️ Vegan

## APPETIZERS

### DRUNKEN PIMENTO 🌱: \$10

Spinach Chimichurri / Toasted Pecans, Lavash

### CHEESE PLATE 🌱: \$12

3 Assorted Cheeses / Paired Accoutrements

### BLUE CORNMEAL FRIED

### OYSTERS: \$12

Poblano Cream / Ginger Red Pepper Escabeche \$12

### BAKED BRIE 🌱: \$12

Brie In Phyllo / Red Pepper Jelly / Raspberry Coulis / Toasted Lavash

### FRIED WINGS: \$9

8pcs, House Seasoned Or Buffalo / Ranch Or Bleu Cheese Dip

### ASIAN POT STICKER: \$11

Shrimp / Ginger / Scallion / Cabbage / Wonton Wrapper / Ponzu Sauce

### CHORIZO TOTS: \$8

House Chorizo / Yukon Golds / Aged Cheddar / Garlic Jalapeno Crema \$8

## ENTRÉES

### STEAK HOUSE

### QUESADILLA : \$15

Carne Asada / Cheddar / Corn Pico / Caramelized Onions / Chipotle Crema

### AVENUE BURGER: \$14

Ground Ribeye Tri-tip / Iceberg / Tomato / Red Onion / Brioche Bun / Avenue Aioli Fries

### SHRIMP AND CLAM STEW: \$17

Fennel / Pearl Onion / Yukon Gold / Tomato Shrimp Broth / Grilled Herb Bread

### VEGAN STEAK DINNER ♠️: \$19

Grilled Portabellas / Green Bean Almandine / Herb Fries / Steak Sauce

### MUSTARD HERB CRUSTED

### SALMON: \$22

Creamy Lemon Orzo / Sautéed Broccoli / Panko Bread Crumbs

### GRILLED PORK CHOPS: \$19

Corn & Caramelized Onion Stuffing / Corn Pudding / Raspberry Garlic Jalapeno Jam

### GRILLED

### CAPRESE CHICKEN: \$18

Tomato / Basil / Gruyere / Reduced Balsamic / Seasonal Veg

### PAN SEARED SCALLOPS: \$20

Great Northern Beans / Blistered Cherry Tomato / Spinach / Preserved Lemon

### FRENCH FRIES 🌱 \$4

### BAKED POTATO 🌱 \$5

### SIDE SALAD 🌱 \$3.50

### SAUTÉED PORTABELLAS 🌱 \$7

### LEMON GARLIC ORZO 🌱 \$6

### GREEN BEAN ALMANDINE 🌱 \$6