

Avenue Lunch

Soups

- SOUP DU JOUR**
8
- NEW ENGLAND CLAM CHOWDER**
Leeks, potato, country bacon, clams
9
- ONION SOUP**
Traditional garnish
9

Salads

- BISTRO SALAD**
Frisee salad, tomatoes, haricots verts, asparagus, buttermilk vinaigrette
9
- MIXED GREEN SALAD**
Cherry tomatoes, banyuls vinaigrette
9
- ROASTED HEIRLOOM BEET SALAD**
Herbed goat cheese, toasted walnuts, white balsamic vinaigrette
10
- CAESAR SALAD**
Romaine lettuce, herbed croutons, parsley
9

Raw Bar

- | | |
|--|---|
| GRAND PLATEAU 105 | PETIT PLATEAU 65 |
| EAST COAST OYSTERS 3.5 per pc | WEST COAST OYSTERS 4 per pc |
| 1 1/2 LB. LOBSTER half or whole M/P | KING CRAB LEGS 25 |
| | SHRIMP COCKTAIL 6 per pc |
| | LITTLE NECK CLAMS 12/ half dozen |

Entrees

- | | | |
|---|---|--|
| STEAK SALAD
Sliced flat iron steak, mixed greens, sesame ginger dressing
15 | GRILLED CHICKEN BREAST
Mushrooms, asparagus, onions
15 | AVENUE BAR STEAK
Avenue fries, beurre maitre d'
18 |
| GRILLED SALMON
Over lentils, port wine reduction
16 | LE BURGER
100 % ground beef, lettuce, tomato, red onion
w/ cheese +.50 w/bacon +1 w/fried egg +1
11 | BEEF AU CARROTS
Braised beef, mashed potatoes
10 |
| TUNA NIÇOISE
Seared rare, tomatoes, red onions, fingerling potatoes, Niçoise olives, red peppers, truffle vinaigrette
19 | | LAMBSHANK PAPPARDELLE
Boneless braised lambshank, pappardelle, mint, lamb, jus
12 |
| COBB SALAD
Grilled organic chicken, avocado, country bacon, tomato, hard boiled egg
15 | | SHRIMP PASTA
Orrecchiette pasta, garlic, parsley, olive oil
12 |

Tartine

OPEN FACED SANDWICH ON GRILLED BREAD

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- GRILLED VEGGIES**
Zucchini, eggplant, tomato, mozzarella, Avenue fries
12
- STEAK**
Grilled, bleu cheese, tomato, red onion, Avenue fries
16
- BLACKENED CHICKEN**
Cajun seasoning, chipotle mayonnaise, bacon, avocado
12

Sandwiches

- | | |
|---|--|
| TUNA FISH SALAD
Celery, red onions, iceberg lettuce, tomato, artesian onion & potato roll
10 | BLACK FOREST
Black Forest ham, cheddar cheese, roasted pears, mustard, grilled cranberry bread
12 |
| CRAB CAKE
Maryland crab cake, whole grain bread, lettuce, tomato, spicy tartar sauce
17 | LE CLUB
Roasted turkey, bibb lettuce, applewood smoked bacon, tomatoes, mayonnaise
11 |
| GRILLED CHICKEN PANINI
Marinated broccoli raab, buffalo mozzarella, roasted peppers, ciabatta bread
11 | |

Coffee

- | | |
|-----------------------------|--|
| CAFÉ AMERICAN 2.50 | IRISH COFFEE 12.00 |
| ESPRESSO 3.50 | Jameson Irish whiskey, coffee, whipped cream |
| DOUBLE ESPRESSO 6.00 | CAFÉ ALPIN 12.00 |
| CAPPUCCINO 4.00 | Bourbon, coffee, nutmeg, whipped cream |
| CAFÉ AU LAIT 4.00 | LE DOMINICAN 12.00 |
| | Mt. Gay rum, hot chocolate, whipped cream |

Cocktails

- ESPRESSO MARTINI**
Patron XO Café, Kahlua coffee liquor, illy espresso
12
- BLOODY MARY**
Vodka, fresh tomato puree, Tabasco, Worcestershire, horseradish, celery
10
- MIMOSA**
Champagne, fresh squeezed orange juice
9
- BELLINI**
Champagne, fresh peach
9
- VALENTINO**
Champagne, Fragoli strawberry liquor, Pinnacle vodka, passion fruit
9
- CASABLANCA**
Champagne, Stoli Ohranj, Amaretto, fresh squeezed orange juice
9
- PEACH PASSION**
Zygo vodka, Champagne
9

Herbal Tea

- BUCCANEER**
Coconut, chocolate bits, vanilla, rooibos & black tea
5
- JASMINE YIN HAO**
Jasmine petals & pouchong
5
- TEMPEST**
Ceylon & China black blend
5
- LEMON TWIST**
Lemon myrtle, mate & mixed spice (decaffeinated)
4
- MINT LEAVES**
Au Naturelle (decaffeinated)
4
- RUBY SIPPER**
Blood orange & pear (decaffeinated)
4
- FIJI**
Papaya, wild pineapple & green tea
4
- DECAF BLACK TEA**
Organic, India
5

Sides

- 6
- AVENUE FRIES**
- FRESH FRUIT**

La Formule

- 12.95
- SOUP & SANDWICH DU JOUR**

20% Gratuity will be added for parties of six or more
EXECUTIVE CHEF: ANTONIO MORA