



Lunch Menu Winter 2009

Appetizers

TEMPURA GULF PRAWNS	10
<i>Thai chili-lime dipping sauce, pickled ginger, spiced carrot salad</i>	
VEGETABLE EGG ROLLS	8
<i>Filled with stir-fried vegetables, thai bbq/hot mustard sauces</i>	
FONDUE STYLE SMOKED CHEDDAR WITH PORCINI	10
<i>Grilled flatbread and vegetables for dipping</i>	
CHICKEN AND SPINACH POTSTICKERS	9
<i>Seared handmade dumplings, soy-ginger dipping sauce</i>	
GULF OYSTERS ON THE HALF SHELL	13
<i>Sriracha spiked cocktail sauce, lemon, crackers</i>	
CLAM CHOWDER or TODAY'S SOUP	4 cup/ 6 bowl

Salads

AVENUE CAESAR	5/9
<i>Parmesan, crispy herbed garlic croutons</i>	
BABY SPINACH AND CALAMARI	12
<i>Ginger-sesame dressing, portobellos, marinated vegetables</i>	
CHILLED SHRIMP COBB	12
<i>Blue cheese, applewood smoked bacon, avocado, egg, tomatoes</i>	
BABY ICEBERG WEDGES	8
<i>Balsamic/red wine vinaigrettes, blue cheese, bacon, egg, olives</i>	
GRILLED CHICKEN AND ARTICHOKE	11
<i>Spring greens, feta, calamata olives, honey-dijon dressing</i>	
HOUSE GREENS	5
<i>Tossed with balsamic vinaigrette, garlic croutons, vegetables</i>	
HERBED BEEF, TORTELLINI AND CHERRY PEPPER	12
<i>Romaine, baby iceberg, creamy basil dressing, olives, vegetables</i>	

Noodles

THAI PEANUT LO MEIN	14
<i>Sautéed ribeye tips, asian vegetables, fiery peanut sauce</i>	
GRILLED CHICKEN TORTELLINI	13
<i>Cheese tortellini, marinara broth, spinach and parmesan</i>	
KING CANYON BUFFALO STROGANOFF	14
<i>Sauteed ground buffalo, mushrooms, shallots, egg noodles</i>	

Avenue Specialties

CIOPPINO	16
<i>Fresh seafood, shellfish, rich tomato broth, herbed crostini</i>	
SAUTEED CHICKEN BREAST FILLET	13
<i>Goat cheese, madeira sauce, crispy polenta, roasted vegetables</i>	
SEARED COULETTE SIRLOIN STEAK	13
<i>Black soy jus, shiitake mushrooms, mashed potatoes, swiss chard</i>	
SESAME SEARED AHI TUNA	16
<i>Ponzu butter, wasabi potatoes, pickled ginger, vegetable egg roll</i>	
GRILLED SALMON	14
<i>Dijon-horseradish crema, crispy polenta, roasted vegetables</i>	
CHINATOWN PORK TENDERLOIN	14
<i>Hot mustard drizzle, wasabi mashed potatoes, vegetable egg roll</i>	
GRILLED HAWAIIAN MAHI MAHI	15
<i>Soy-mirin glaze, steamed coconut rice, swiss chard</i>	

Sandwiches

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

VIETNAMESE STYLE ROASTED PORK TENDERLOIN	10
<i>Sriracha mayo, spiced carrots, duck rillettes, cucumbers on ciabatta</i>	
SPICY SHRIMP BLT	12
<i>Spice seared gulf prawns, sriracha aioli on a ciabatta roll</i>	
CLASSIC AVENUE REUBEN	10
<i>Corned beef, sauerkraut, thousand island on grilled marble rye</i>	
RED WINE BRAISED PORTOBELLO	10
<i>Smoked mozzarella, spring greens, pesto mayo on a focaccia roll</i>	
ROASTED TURKEY BREAST	9
<i>TBLTA with swiss cheese and mayonnaise on multigrain bread</i>	
GRILLED HAWAIIAN MAHI MAHI	13
<i>Caribbean spiced mayo, sautéed napa cabbage on a soft roll</i>	
MAPLE HAM AND SWISS	9
<i>Honey mustard, zucchini and tomatoes on grilled sourdough</i>	
ROASTED "EAST COAST" PASTRAMI	10
<i>Smoked mozzarella, grilled onions, deli mayo on a soft roll</i>	
GRILLED CHICKEN BREAST	9
<i>Swiss, pesto mayo, peppers, onions, mushrooms on a focaccia roll</i>	
AVENUE BURGER	9
<i>Grilled ground chuck on a soft roll, garlic dill pickle</i>	

EXTRAS- swiss, yellow cheddar, smoked mozzarella, blue cheese, smokehouse bacon, sautéed mushrooms, grilled red onions or fresh sliced red onion .75 each item