



Vegetarian Menu Winter 2009

Small Plates

VEGETABLE EGG ROLLS

Seasonal stir-fried vegetables, Thai bbq/ hot mustard sauces 8

MUSHROOM AND SHALLOT RISOTTO CAKES

Saba drizzle, smoked mozzarella, red pear moustarda 9

FONDUE STYLE SMOKED CHEDDAR WITH PORCINI

Grilled flatbread and vegetables for dipping 10

TOSSED HOUSE GREENS

House balsamic vinaigrette, garlic croutons, fresh vegetables 5

Entrees

ARTICHOKE, FETA AND CALAMATA OLIVE SALAD

Field greens, honey-dijon dressing and roma tomatoes 10

BABY SPINACH AND PORTOBELLO MUSHROOM

Ginger sesame dressing and asian vegetables. 9

TORTELLINI WITH SUNDRIED TOMATOES

Marinara broth, parmesan 10/13

ITALIAN CAPONATA RAVIOLI

White wine pesto sauce, sundried tomatoes, green beans 11/14

THAI BBQ BRAISED TEMPEH

Over country potatoes and sautéed rainbow chard 13/16

RED WINE BRAISED PORTOBELLO SANDWICH

Smoked mozzarella, pesto mayo, focaccia, side 10

AVOCADO REUBEN

Warm avocado, swiss, thousand island, marble rye, side 10



Prepared with Gluten Free Products

AVENUE BURGER PATTY MELT

Broiled chuck with swiss on grilled GF toasted bread 9

GRILLED MAHI MAHI SANDWICH

Caribbean spiced mayo, napa cabbage, GF toasted bread 13

MUSHROOM AND SHALLOT RISOTTO CAKES

Saba drizzle, smoked mozzarella and pear moustarda 9

SEARED BEEF CARPACCIO

Lemon aioli, spring greens, capers, red onion, GF toast points 10

CHILLED ISLAND CREEK OYSTERS ON THE HALF SHELL

Sriracha spiked cocktail sauce, lemon 14

CIOPPINO

Fresh seafood, shellfish, rich herbed tomato broth 16/22

CHICKEN WITH CHEVRE

Madeira sauce, brick oven polenta, roasted vegetables 13/17

GRILLED SALMON FILLET

Dijon-horseradish crema, polenta, roasted vegetables 14/22

SEARED COULETTE SIRLOIN STEAK (lunch only)

Sriracha aioli, mashed potatoes, rainbow chard 13

GRILLED FILET MIGNON (dinner only)

Sriracha aioli, mashed potatoes, rainbow chard 28

Some of our regular items may be prepared GF
Upon request