

# THE AVENUE GRILL

## DINNER MENU

### SOUPS AND SALADS

#### **CAESAR SALAD 7**

CRISP ROMAINE, REGGIANO CHEESE  
BAKED FOCCACIA CROUTONS  
CHICKEN 10  
SHRIMP 12

#### **CUCUMBER LUMP 12**

TOWER SHAPED CUCUMBER,  
BALSAMIC DRIZZLE, LUMP CRAB  
MEAT, TOMATO BRUSCHETTA

#### **CURRY CHICKEN SALAD 12**

CURRY CHICKEN SALAD, FRESH  
GREEN, CHEDDAR CHEESE,  
BACON BITS, TOMATO CHUNKS,  
CUT CUCUMBERS AND SPICY  
PECANS

**CUP OF SOUP 3**

**BOWL OF SOUP 5**

### APPETIZERS

#### **THAI MUSSELS 13**

SAUTÉED MUSSELS IN A THAI BROTH  
WITH GINGER

#### **SRIRACHA SHRIMP 12**

TEMPURA STYLE SHRIMP TOSSED OUR OWN  
SRIRACHA KETCHUP

#### **CHEESE STEAK BEEF EGG ROLLS 9**

A PHILLY FAVORITE SERVED WITH ONIONS AND  
AMERICAN CHEESE

#### **SANTA FE CHICKEN QUESADILLA 10**

BLACK BEAN CORN RELISH, CREAMY CHIPOTLE  
SPREAD, CHEDDAR CHEESE

#### **WINGS YOUR WAY 10**

TOSSED WITH  
GARLIC BUTTER, CAJUN, HOT OR TERIYAKI

### SANDWICHES

#### **TERIYAKI CRISPY CHICKEN WRAP 11**

CRISPY FRITTERS TOSSED WITH TERIYAKI,  
CHEDDAR CHEESE, TOMATO, LETTUCE, SESAME  
SEEDS

#### **PHILLY BEEF CHEESE STEAK 11**

A PHILLY FAVORITE SERVED WITH ONIONS AND  
AMERICAN CHEESE

#### **SOURDOUGH CLUB 10**

OVEN ROASTED LOW SALT TURKEY, BACON,  
MAYONNAISE, LETTUCE, TOMATO, SOURDOUGH  
BREAD

#### **CORN BEEF REUBEN 10**

LEAN CORN BEEF, SWISS CHEESE,  
THOUSAND ISLAND DRESSING, SAUERKRAUT,  
RYE BREAD

***ALL SANDWICHES COME WITH  
NATURAL CUT FRIES***

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

# DINNER ENTREES

## **AVENUE STUFFED SALMON 22**

ATLANTIC SALMON TOPPED WITH A CHIPOTLE SPICE LUMP CRAB MIXTURE AND FINISHED WITH A CREAMY DILL SAUCE.

## **HALF HERB ROTISSERIE CHICKEN 18**

ROTISSERIE STYLE CHICKEN, SEASONED TO PERFECTION, SERVED WITH A MADEIRA REDUCTION

## **LUMP CRAB CAKES 22**

OUR SIGNATURE LUMP CRAB CAKES SERVED WITH CHIPOTLE AIOLI DRIZZLE

## **BABY BACK PORK RIBS 22**

FULL RACK OF RIBS, RUBBED IN CAJUN & BROWN SUGAR, FINISHED IN A TANGY BARBEQUE SAUCE AND HOUSE MADE CREAMY COLE SLAW

## **FLAME GRILLED CAJUN**

### **SIRLOIN STEAK 24**

10 OZ BLACK ANGUS STEAK, DRY RUBBED WITH CAJUN AND TOPPED WITH HERB STEAK BUTTER

## **LOBSTER RAVIOLI 21**

LOBSTER RAVIOLI SERVED IN A PINK COGNAC REDUCTION WITH BABY SHRIMP.

## **RISOTTO PORCINI**

### **MUSHROOM & PEAS 17**

CREAMY RISOTTO, BLENDED WITH PORCINI MUSHROOM, PEAS AND PARMIGIANO-REGGIANO CHEESE.

*ALL ENTREES ARE ACCOMPANIED WITH CHEF'S SELECTION OF STARCH AND VEGETABLES*

## CHEF'S SIGNATURE BURGERS

### **COUNTRY TURKEY BURGER 11**

MIXED WITH BOURSIN CHEESE, ROASTED RED PEPPERS, SCALLIONS, CHEDDAR CHEESE ALL SERVED ON A BRIOCHE ROLL

### **LUMP CRAB CAKE BURGER 12**

LUMP CRAB BURGER WITH CHIPOTLE REMOULADE AND SERVED ON A BRIOCHE ROLL

### **PRESIDENTIAL BIG BURGER 10**

ANGUS BEEF, TOPPED WITH RANCH, BACON AND CHEDDAR FRIES ON A BRIOCHE ROLL

### **CALIFORNIA VEGETABLE BURGER 11**

GRIDDLE SEARED VEGETABLE BURGER TOPPED WITH ROASTED PEPPER MAYONNAISE ON A BRIOCHE ROLL

*ALL BURGERS COME WITH NATURAL CUT FRIES*

## SIDES

BEER BATTER ONION RINGS 4

NATURAL CUT FRIES 4

SWEET POTATO FRIES 4

HOUSE SALAD 4

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.