

BISTRO PLATES

Hummus & Guacamole 12

extra virgin olive oil, black bean, quinoa salad, tortilla & pita chips

Maui Style Ahi Poke 13

seared ahi, avocado, cucumber, red & green onions, cilantro & toasted pine nuts. soy ginger marinade, crispy wontons

Prawns & Asparagus 12

potato puree, scampi butter

Filet Mignon Kebobs 14

filet mignon tips & grilled vegetables over fries, red wine demi glace

Pretzels & Brats 14

fresh baked pretzel bites, bavarian mustard & beer cheese, grilled german brats

Sausage & Burrata Cheese Agnolotti Pasta 13

roasted red pepper cream sauce, parmesan

Asian Glazed Pork Belly 12

maple roasted sweet potato, goat cheese

Bacon Dates 9

top seller. smoky bacon, brown sugar, marsala, balsamic vinegar

Lemon Garlic Chicken 12

grilled chicken, white wine, garlic, lemon herb sauce over fries

Avenues Hacienda Platter 13

choice of one house specialty below, served with warm tortillas & ciabatta, guacamole, cotija cheese & pico de gallo

- cuban piccadillo - braised ground beef, tomatoes, onions, chiles
- carne asada - filet tips, fajita style, onions & chiles
- pork marengo - roast pork shoulder in achote chile sauce
- shrimp veracruz - chorizo, tomato, chiles, garlic, red wine

Happy Hour

Monday to Friday 4pm til 7pm

All Bistro Plates \$8* each

*with any drink purchase in L'Cove

ENTREE SALADS

add to any salad

grilled chicken 4 grilled shrimp 5 filet mignon 6 grilled salmon 7

Avenues House Salad 7 entree 4 side salad

mixed greens, avocado, artichoke, parmesan, onions, pepitas, pimento, garlic croutons, house creamy, garlic aioli

Caesar 7 entree 4 side salad

romaine, garlic croutons, parmesan cheese, lemon

Beet & Goat Cheese 9

arugula, honey goat cheese, walnuts, oranges, avocado, balsamic dressing

Avocado Salad 13

avocado, grilled chicken, arugula, red onion, sweet grapefruit, toasted almonds, goat cheese & cherry tomatoes, citrus vinaigrette

Kale & Maple Sweet Potato Salad 13

kale mixed greens, roasted maple sweet potato, goat cheese, pepitas, dried cranberry, candied pecans, blackberry balsamic vinaigrette

Fig, Pear & Brie Salad 14

mission figs, pear & french brie. mixed greens, toasted pistachios, prosciutto & blackberry balsamic vinaigrette

Antipasto Chop Salad & Burrata Cheese 14

bacon, ham, salami, avocado, pico de gallo, olives, artichoke, parmesan, chopped romaine, red onions, basil pesto vinaigrette

Brussels Sprouts Salad 14

grilled shrimp, sauteed brussels sprouts & bacon, mixed greens, almonds, parmesan, caesar dressing

Asian Chicken Salad 14

sesame chicken, spring mix, red peppers, pickled vegetables, green onions, wonton chips, miso ginger vinaigrette

UNIQUE SIDES (sharing size) 6 each

- brussels sprouts carbonara
- grilled asparagus
- balsamic glazed carrots
- teriyaki broccoli
- mac & 4 cheese
- mashed potatoes
- au gratin potatoes
- jasmine rice
- tempura onion rings
- beer cheese fries

SPECIALTIES

Filet Mignon 32

8 oz prime center cut filet, choice of unique side, bearnaise sauce

Kapalua Ribeye 28

12 oz certified angus beef ribeye, marinated hawaiian style (soy, brown sugar, pineapple juice, sesame oil) for 72 hours, choice of unique side

Steak Frites 22

10 oz certified angus beef kc strip. fries & bearnaise sauce

Chilean Salmon 22

fresh grilled salmon fillet, basil pesto fettuccine, balsamic carrots, caper dill beurre blanc

Alaskan Halibut 25

seared halibut, brunoise vegetables, tomato oregano romesco sauce

San Francisco Cioppino 20

fisherman's stew of shrimp, salmon, halibut, & scallops in a tomato, white wine fish broth, jasmine rice. wedge of sourdough bread

Pan Seared Scallops 24

zucchini, squash, mushroom ratatouille, lemon butter, micro greens

Shrimp & Sausage Gumbo 16

cajun spicy shrimp & andouille sausage, jasmine rice

Braised Short Rib 23

8 hour braised short ribs, marsala & demi glace, maple roasted sweet potatoes, crispy onions

Weiner Schnitzel 15

pork tenderloin cutlets lemon herb butter, fried potatoes

Halibut Fish & Chips 15

beer battered fresh alaskan halibut, fries, dill capertartar sauce

Chicken Scaloppine 15

chicken breast, prosciutto, havarti cheese, asparagus, champagne butter. red pepper cream fettuccine

Pork Tenderloin 16

grilled pork, soy ginger marinade, teriyaki broccoli, jasmine rice

Lobster Ravioli 18

grilled shrimp, lobster sherry cream, parmesan, fresh basil

SANDWICHES

all sandwiches served with fries or coleslaw

add a side house, caesar salad or soup of the day for \$3

Avocado Melt 14

avocado, bacon, havarti, arugula, pesto aioli

Mini Lobster Rolls(2) 16

cold lobster & shrimp salad, caper dill aioli, toasted brioche

Avenues Filet Burger 12

8 oz ground filet burger, lettuce, tomato, onion, american cheese, burger sauce

Pork Tenderloin Sandwich 13

grilled pork tenderloin, brie grilled cheese, arugula, pear, blackberry marmalade

General Tso's Chicken Sandwich 13

glazed sesame chicken, general tso's sauce, pickled vegetables

Pork Belly BLTA Sandwich 14

pork belly, fried green tomato, lettuce, avocado, house aioli

WEEKLY SPECIALS

- Monday Night - Fried Chicken Family Style \$12 per person
- Tuesday Night - Ladies Night Upto 50% off
- Thursday - Burger & Bottles, \$8 Burgers, \$2 Dom \$3 Prem
- Sat & Sun Brunch - \$10 Bottomless Breakfast Cocktails
- Sunday Night - 50% off all Steaks & Bottled Wine

Consuming under-cooked meat, poultry or eggs can cause foodborne illness.