

## BISTRO PLATES

**Hummus & Guacamole 10**  
extra virgin olive oil, black bean, corn salad, tortilla & pita chips

**Maui Style Ahi Poke 11**  
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 12**  
filet mignon tips & grilled vegetables over fries, red wine demi glace

**Pretzels & Brats 12**  
fresh baked pretzels, bavarian mustard & beer cheese, grilled german brats

**Sausage & Burrata Cheese Agnolotti Pasta 11**  
roasted red pepper cream sauce, parmesan

**Asian Glazed Pork Belly 11**  
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 11**  
choice of one house specialty below, served with warm tortillas & ciabatta, guacamole, cotija cheese & pico de gallo

- cuban picadillo - braised ground beef, tomatoes, onions, chiles
- carne asada - filet tips, fajita style, onions & chiles
- pork marenco - 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, blackberry balsamic

**Avocado Salad 11**  
avocado, grilled chicken, arugula, red onion, sweet grapefruit, toasted almonds, goat cheese & cherry tomatoes, citrus vinaigrette

**Kale & Maple Sweet Potato Salad 11**  
kale mixed greens, roasted maple sweet potato, goat cheese, pepitas, dried cranberry, candied pecans, blackberry balsamic vinaigrette

**Fig, Pear & Brie Salad 12**  
mission figs, pear & french brie. mixed greens, toasted pistachios, prosciutto & blackberry balsamic vinaigrette

**Antipasto Chop Salad & Burrata Cheese 12**  
prosciutto, ham, salami, avocado, pico de gallo, olives, artichoke, parmesan, chopped romaine, red onions, basil pesto vinaigrette

**Brussels Sprouts Salad 12**  
grilled shrimp, sauteed brussels sprouts & bacon, mixed greens, almonds, parmesan, caesar dressing

**Asian Chicken Salad 12**  
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 22**  
6 oz prime center cut filet, choice of unique side, bearnaise sauce

**Kapalua Ribeye 20**  
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 18**  
10 oz certified angus beef kc strip. fries & bearnaise sauce

**Chilean Salmon 16**  
fresh grilled salmon fillet, basil pesto fettuccine, balsamic carrots, caper dill beurre blanc

**Alaskan Halibut 18**  
seared halibut, brunoise vegetables, tomato oregano romesco sauce

**San Francisco Cioppino 16**  
fisherman's stew of shrimp, salmon, halibut, & scallops in a tomato, white wine fish broth, jasmine rice. wedge of sourdough bread

**Pan Seared Scallops 18**  
zucchini, squash, mushroom ratatouille, lemon butter, micro greens

**Shrimp & Sausage Gumbo 14**  
cajun spicy shrimp & andouille sausage, jasmine rice

**Braised Short Rib 16**  
8 hour braised short ribs, marsala & demi glace, maple roasted sweet potatoes, crispy onions

**Weiner Schnitzel 12**  
pork tenderloin cutlets lemon herb butter, fried potatoes

**Halibut Fish & Chips 13**  
beer battered fresh alaskan halibut, fries, dill caper tartar sauce

**Chicken Scaloppine 13**  
chicken breast, prosciutto, havarti cheese, asparagus, champagne butter. red pepper cream fettuccine

**Pork Tenderloin 13**  
grilled pork, soy ginger marinade, teriyaki broccoli, jasmine rice

**Lobster Ravioli 15**  
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 12**  
avocado, bacon, havarti, arugula, pesto aioli

**Mini Lobster Rolls (2) 13**  
cold lobster & shrimp salad, caper dill aioli, toasted brioche

**Avenues Filet Burger 11**  
8 oz ground filet burger, lettuce, tomato, onion, american cheese, burger sauce

**Pork Tenderloin Sandwich 11**  
grilled pork tenderloin, brie grilled cheese, arugula, pear, blackberry marmalade, toasted blueberry bread

**General Tso's Chicken Sandwich 11**  
glazed sesame chicken, general tso's sauce, pickled vegetables

**Pork Belly BLTA Sandwich 12**  
pork belly, fried green tomato, lettuce, avocado, house aioli

## WEEKLY SPECIALS

- Monday Night - Fried Chicken Family Style \$12 per person
- Tuesday Night - Ladies Night Up to 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.*