



2008 - 2010 Rated
Top 3 Restaurants in Kansas City
Ingrams Magazine & KC Magazine

2010 Kansas City
Restaurant Innovator of the Year
KC Magazine

2008 - 2010 Best Bistro
in Kansas City

2009 - 2010
Most Romantic Restaurant
in Kansas City

2007 Best New Restaurant
in Kansas City
Sun Publications

"Award of Excellence"
Wine Spectator

Award of Distinction
Wine Enthusiast's



Tapas Specials

Tapas 6

with drink purchase.

Everyday 4pm to 6pm and Friday and Saturday 8:30pm to 10pm

Drink Specials

All day, everyday

House Martini's 6

House Wine 6

House Sangria 5

Sorry, Absolutely No Coupons or Discounts with Tapas Specials.

**New Items*

Executive Chef's:

Mario Galan

Ernesto Maldonado

Executive Sous Chef's:

Devin Wilson

Armando Ordaz

Wine Director:

Timothy O'Neal

Sommeliers:

Joshua Judy

Peter Abbey

Matt Abbick

18% Gratuity added to Parties of 8 or more. All Dinner split plate charges \$4.00

**Consumption of raw or undercooked items may increase your chance of food-borne illness.*

***Crab Rangoon Dip** - A classic chinese appetizer turned into a dip. A delicious combination of Snow Crab Meat, Green Onion, fresh herbs and melted cream cheese. Served with Crispy Wonton Chips. **8**

***Fried Hearts of Palm** - Soon to be a top seller as this is delicious. Deep Fried Hearts of Palm, on mixed greens with Genoa Salami. Caprese Dressing and Shaved Parmesan. **7**

***Bacon Wrapped Jalapenos** - Marinated Grilled Jalapenos, stuffed with Mexican Cotija Cheese, then wrapped with bacon and baked in the oven. Finished with a Peppadew and Sweet Balsamic Glaze. A fantastic combination of spicy and sweet flavors. **7**

Empanadillas - Mini Beef Picadillo, Yukon Potato and Cheddar Empanadas. Served with Shredded Lettuce, Tomatillo Salsa and Chipotle Mayo. **7**

Fiery Garlic Shrimp - Sautéed Shrimp in a Thai Chili Paste, Garlic, Honey, Sugar with Fresh Ginger. Basmati Rice. **10**

Mediterranean Trio - Trio of house made Hummus, Olive Tapenade and Sun-Dried Tomato Goat Cheese Spread. Served with Grilled Pita Bread and Crustini. **10**

Steak Milanese - Sautéed Beef Tenderloin pounded out with Italian Bread Crumbs, served with Fresh Mozzarella, Caprese Tomatoes and Parmesan Cheese atop a Italian Romesco Sauce and a Mixed Green Garnish. **10**

Flatbread Pizza - Artichoke, Roasted Red Pepper, Prosciutto, Asparagus & Caramelized Onions on Grilled Flatbread, baked in the oven with Provolone & Parmesan Cheeses. **8**

Black Mission Figs with Serrano Ham & Manchego Cheese - Fresh Black Mission Figs glazed in a Port Wine and Balsamic Syrup and served with Thinly Sliced Spanish Serrano Ham, Grilled Asparagus, Mixed Greens, Shaved Manchego and Walnuts. This is a very special seasonal dish. Please ask your server about availability. **10**

Filet "Sliders" - Prime Filet, Serrano Ham, Grilled Onions, Cabreles Bleu Cheese and Tomato Chutney. **10**

Lemon Garlic Chicken - A Bistro Favorite. Strips of Marinated Chicken Breast sautéed with Shallots then tossed in a White Wine, Garlic Lemon Herb Sauce and served atop a few of our Famous Pomme Frites. **9**

Shrimp Gratin - A "Top 3" selling Tapas. Shrimp, sautéed with Shallots, Fresh Herbs, Spinach, Lemon Juice & White Wine. Then tossed in Alfredo Sauce and finished in the oven with Bread Crumbs & Parmesan Cheese. Served with Fresh Baked Ciabatta Bread. **11**

Baked Artichoke Gratin - House Specialty and a "Top 3" selling Tapas. Artichoke Hearts, Shallots and a blend of Cheeses. **8**

Ceviche - Delicious Salad of Lobster Meat, Shrimp, Crab, Avocado, Lime Juice & Fresh Cilantro. Served with Grilled Ciabatta Bread. **10**

Stuffed Mushrooms Duxelle - Sautéed Mushrooms, Shallots, Herbs and Bleu Cheese filled. Baked and served in a Marsala Sauce Reduction. **8**

Crab Guacamole - Fresh house made Guacamole topped with Lump Crab and Pico de Gallo. Served with Tortilla Chips. **8**

Filet Tips & Mushroom Cabreles - Prime Beef Tenderloin Tips sautéed with Mushrooms in a Spanish Bleu Cheese (Cabreles), Sherry Butter. Grilled Flatbread. **11**

Bacon Wrapped Dates - A "Top 3" selling Tapas. Applewood Smoked Bacon Wrapped Dates in a Sauce of Brown Sugar, Madeira, Red Pepper & Balsamic Vinegar. **8**

Lobster Mac & Cheese - Oven baked Gratin with Maine Lobster Meat in a Cheddar, Parmesan and Mascarpone Cheese Sauce. **10**

Prosciutto Wrapped Asparagus - House Specialty. Thinly Sliced Italian Prosciutto, Havarti Cheese, Beurre Blanc Sauce. **7**

Avenues Style "Pomme Frites" - Our version of a Belgian Classic. Choice of 3 Dipping Sauces, Pesto Aioli, BBQ Mayo, Bavarian Mustard, Remoulade, House Aioli or Ranch. **6**

Our Top 5 Sellers

- #1 - Steak Frites** - Avenues Signature Dish. Won 2nd Place in KC Cook-off Contest for "Best Steak in Kansas City 2008". A Grilled 12oz Prime KC Strip Steak served Au Poivre with Pomme Frites. **23**
- #2 - Lobster Ravioli** - Our previous Top Seller for 2 years. Homemade Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with Pieces of Lobster Tail, Jumbo Shrimp and Shaved Parmesan. **21**
- #3 - Pan Seared Halibut*** - Fresh Alaskan Halibut with Braised Spinach, Artichoke Hearts, Tomatoes, White Wine and Lemon Juice. **21**
- #4 - Steak & Cake*** - The Best of Both Worlds. Beef Tenderloin Medallions served with one of our Signature Lobster & Crab Cakes. Bearnaise and Remoulade Sauces. **22**
- #5 - Coquilles St Jacques*** - Pan Seared Scallops and Jumbo Shrimp in a Sauce of Sliced Mushrooms, Shallots, Brandy, White Wine, Demi-Glace and Butter. **20**

Early Bird Special (Available Everyday till 6pm only)

Includes Choice of One Entrée Below Plus, a Small House, Caesar Salad or Cup of Soup. **20 Per Person****

***You must order by 6pm to receive Early Bird Price. Sorry, Absolutely No Coupons, Discounts or Split Plates with Early Bird Special.*

House Specialties

Hawaiian Butterfish - Pan Seared Hawaiian Butterfish on top of a Prosciutto and Yukon Potato Hash, Asparagus and Champagne Butter. **20**

Tilapia Brava - Pan Seared Tilapia over Chipotle Mashed Potatoes then topped with Fresh Asparagus and a Citrus Garlic Aioli. **18**

Grouper Imperial* - Fresh Florida Grouper, Stuffed with Lump Crab and topped with Seasoned Bread Crumbs. **19**

Sole Piccata* - Fresh Pan Seared Sole, topped with Artichoke Hearts, Capers & Sun-Dried Tomatoes in a White Wine, Lemon Butter Sauce. **19**

Veal, Prosciutto and Parmesan Pasta - Our best selling Pasta dish! Veal and Parmesan stuffed Pasta, served in a Marsala, Fresh Sage, Shallot Cream Sauce with Julienne Prosciutto. **14**

Salmon Orleans* - Fresh grilled Salmon, Lightly Blackened and served with sautéed Garlic Shrimp with a Lobster, Sherry Cream sauce. **18**

Lobster & Crab Cakes* - Two of our Signature Lobster and Crab Cakes served with Remoulade Sauce and Basil, Pesto Aioli. **17**

Black Forest Jaeger Schnitzel* - A Swiss-German specialty. Pork Medallion sautéed with Black Forest Ham, Bacon, Onions and Mushrooms in a White Wine Sauce. **17**

Chicken Manchego* - Sautéed, lightly breaded chicken breast, Manchego Cheese with a mushroom ragout, fresh tomatoes, sherry and Kalamata olives. Side of Fettuccine Alfredo. **17**

Braised Short Rib Stroganoff - A previous top seller. Boneless Beef Short Ribs Slowly braised in Marsala, Veal Stock and Tomatoes, finished with a touch of Cream and Butter. Served over a Herb Risotto. **19**

8 oz Filet Mignon Bearnaise* - **22**
"Oscar Style"* - Add a Lobster and Crab Cake with Prosciutto wrapped Asparagus to your Steak for an additional **7**.

Veal Piccata* - Sautéed Veal Scalloppine with Artichoke Hearts, Capers and Sun-Dried Tomatoes in a White Wine, Lemon and Butter Sauce. **17**

Apple Cider Pork Tenderloin* - A Grilled, Bacon wrapped Pork Tenderloin Filet topped with a caramelized apple, onion Compote and a Apple Cider reduction. **15**

Basque Style Chicken* - Sautéed Chicken Breast in a White Wine Cream Sauce topped with Prosciutto, Roasted Red Pepper, Artichoke Hearts, Sun-Dried Tomatoes, and Melted Cheese. **16**

Veal Oscar* - Veal Scalloppine pounded thin and sautéed with lemon, white wine and fresh herbs. Finished with shrimp, lump crab and asparagus. Bearnaise Sauce **17**

Parmesan Crusted Chicken* - Lightly breaded Chicken Breast sautéed with Artichoke Hearts, Capers and Roasted Red Peppers in a Lemon Beurre Blanc Sauce. **15**

*Served with Potato or Vegetable of the day.

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Follow us on Twitter for
incredible Weekly Specials
twitter.com/avenuesbistro

Lunch | Euro Tapas | Dinner
Sunday Brunch

Catering | Private Parties

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Wine Enthusiast's

Avenues Bistro Brookside
338 West 63rd Street
Kansas City, Missouri
816-333-5700

Avenues Bistro Leawood
10681 Mission Road
Leawood, Kansas
913-381-5678

www.AvenuesBistro.com

Soup & Starter Salads

Soup of the Day Cup **4** Bowl **5**

Side Mixed Green or Caesar **4**

Scandinavian Beet & Goat Cheese Salad - Candied Pecans, Cranberries, Tomatoes, Red Onions and Avocado with Mixed Greens in a Balsamic Vinaigrette. **5**

Spinach Salad - Baby Spinach with Strawberries, Oranges, Red Onion, Apple Smoked Bacon, Candied Pecans, Tomatoes and Goat Cheese in a Raspberry Vinaigrette. **5**

Pear & Bleu Cheese Salad - Sliced Pear, Maytag Bleu Cheese Crumbles, Toasted Walnuts and Baby Arugula tossed in a White Balsamic Pear Vinaigrette. **5**

Entrée Salads

Shrimp Cobb Salad - Sautéed Shrimp, Avocado, Bacon, Onions, Bleu Cheese, Hard Boiled Egg and Olives. Buttermilk Herb Dressing. **13**

Steak & Blue Cheese Salad - Sliced Prime KC Strip served atop Marinated Tomatoes, Mixed Greens and Blue Cheese Dressing. **15**

Shrimp & Mozzarella Caprese - Three Prosciutto wrapped Jumbo Shrimp, Fresh Mozzarella and Vine Ripe Tomatoes with Mixed Greens Drizzled with Balsamic Vinaigrette. **12**

Sandwiches, Etc.

Crab Cake Sandwich - Our Famous Crab and Lobster Cake on a Brioche Bun with Mixed Greens, Sliced Avocado and Marinated Tomato. Lemon Herb Aioli. **14**

Avenues Burger - Fresh ground Filet Mignon and Beef Brisket burger with Applewood Smoked Bacon, Ham, Havarti Cheese, Grilled Onions and Remoulade. **13**

Steak Sandwich - Prime Filet Tips sautéed with Grilled Onions, Pesto Mayo & Fontina Cheese on grilled Sourdough Ciabatta. **13**

Fish & Chips - Beer Battered Cod served with Tartar Sauce and Pomme Frites. **12**

***Crab "BLT"** - Our newest Lunch Phenom! Traditional BLT with the Incredible Addition of Lump Crab & Guacamole. **13**

All Sandwiches served with Pomme Frites, Potato or Vegetable of the Day.

Sides

Sauteed Spinach **5**

Sauteed Asparagus **5**

Potatoes Al Forno - Au Gratin Style Potato Casserole with Onions, Fontina and Parmesan Cheeses. **5**

Fettuccine Alfredo **7**

Rosti Potato - House Specialty served Traditional Swiss Style. Grated Potato Cake Pan Fried with Onions. Topped with Havarti Cheese & Fresh Chives. **6**

Herb & Parmesan Risotto **7**

Upgrade to any of the above sides with your Entrée for only \$3 additional.