



### SOUP & STARTER SALADS

SOUP OF THE DAY CUP 4 BOWL 5

SIDE MIXED GREEN OR CAESAR 4

#### SCANDINAVIAN BEET & GOAT CHEESE SALAD 5

Candied Pecans, Cranberries, Tomatoes, Red Onions and Avocado with Mixed Greens in a Balsamic Vinaigrette.

#### SPINACH SALAD 5

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

#### PEAR & BLEU CHEESE SALAD 5

Sliced Pear, Maytag Bleu Cheese Crumbles, Toasted Walnuts and Baby Arugula tossed in a White Balsamic Pear Vinaigrette.

### SANDWICHES, ETC.

#### AVENUES CROQUE MONSIEUR 12

A House Specialty.

Lightly Breaded Chicken Breast, Ham, Apple Smoked Bacon and a Light Mornay Cheese Sauce on a Croissant.

#### CRAB CAKE SANDWICH 14

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

#### KOBE BURGER 13

Lightly Blackened Prime Kobe Ground Beef, Applewood Smoked Bacon, Tomato, Bleu Cheese Crumbles and House Remoulade on a Brioche Bun.

#### STEAK SANDWICH 13

Prime Filet Tips sautéed with Grilled Onions, Pesto Mayo & Fontina Cheese on grilled Sourdough Ciabatta.

#### FISH & CHIPS 12

Beer Battered Cod served with Tartar Sauce and Pomme Frites.

#### \*\*\*CRAB "BLT" 13

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

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

### ENTRÉE SALADS

#### SHRIMP COBB SALAD 13

Sautéed Shrimp, Avocado, Bacon, Onions, Bleu Cheese, Hard Boiled Egg and Olives. Buttermilk Herb Dressing.

#### CATALAN SEAFOOD SALAD 15

Sauteed Halibut pieces gently mixed with Roasted Peppers, Olives, Scallions, Artichoke Hearts, and Parsley, over Mixed Greens in a light Orange Walnut Vinaigrette.

#### STEAK & BLUE CHEESE SALAD 15

Sliced Prime KC Strip served atop Marinated Tomatoes, Mixed Greens and Blue Cheese Dressing.

### SIDES

#### SAUTEED SPINACH 5

#### POTATOES AL FORNO 5

Au Gratin Style Potato Casserole with Onions, Fontina and Parmesan Cheeses.

#### FETTUCINE ALFREDO 7

#### ROSTI POTATO 5

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

#### HERB & PARMESAN RISOTTO 7

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

Executive Chef: Mario Galan ~ Executive Sous Chef: Ernesto Maldonado

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.



## LUNCH ~ EURO TAPAS ~ DINNER

## SUNDAY BRUNCH

## CATERING ~ PRIVATE PARTIES

2008 & 2009 RATED TOP 3 RESTAURANTS IN KANSAS CITY  
INGRAMS MAGAZINE & KC MAGAZINE  
2009 KANSAS CITY "RESTAURANT INNOVATOR OF THE YEAR"  
KC MAGAZINE

2008 & 2009 BEST BISTRO IN KANSAS CITY  
2009 MOST ROMANTIC RESTAURANT IN KANSAS CITY  
2007 BEST NEW RESTAURANT IN KANSAS CITY  
SUN PUBLICATIONS

WINE SPECTATOR'S - "AWARD OF EXCELLENCE"  
WINE ENTHUSIAST'S - "AWARD OF DISTINCTION"

338 WEST 63RD STREET  
KANSAS CITY, MISSOURI 64113  
816-333-5700

## AVENUES "EURO - TAPAS" TAPAS SPECIALS

HAPPY HOUR EVERY DAY 4PM TO 6PM  
FRI & SAT "REVERSE" HAPPY HOUR 8:30PM TO 10PM

\$6 TAPAS WITH DRINK PURCHASE AND  
\$5 MARTINI'S ~ \$4 HOUSE SANGRIA

*Sorry, Absolutely No Coupons or Discounts with Tapas Specials.*

### \*\*\*NEW ITEMS

#### \*\*\*SZECHUAN SPICED SHORT RIB 9

Slowly braised beef short rib & sautéed Baby Bok Choy in a Honey Soy Ginger Glaze

#### \*\*\*CHICKEN COTIJA 8

Delicious Gourmet Chicken Nachos!!! Rotisserie Chicken, Cotija Cheese Sauce, Pico de Gallo and Tomatillo Salsa.

#### \*\*\*EMPANADILLAS 8

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

#### \*\*\*FIERY GARLIC SHRIMP 10

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

#### \*\*\*CRAB TOSTADO 9

Crab, Shrimp and Lobster on a Fresh Fried Tortilla with Shredded Lettuce, Pico de Gallo and Cotija Cheese

#### SHRIMP "DIAVOLO" 10

Sautéed Shrimp in a Spicy Sauce of Lobster Stock, Sherry, Tomato and Cream. Served over our House Made Apple Brioche Stuffing.

#### STEAK MILANESE 10

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.

#### FLATBREAD PIZZA 8

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

#### GLAZED BUTTERNUT SQUASH WITH SERRANO HAM & MANCHEGO CHEESE 10

Roasted Butternut Squash 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.*

#### FILET "SLIDERS" 10

Prime Filet, Serrano Ham, Grilled Onions, Cabreles Bleu Cheese and Tomato Chutney.

#### LEMON GARLIC CHICKEN 9

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.

#### SHRIMP GRATIN 11

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.

#### BAKED ARTICHOKE GRATIN 8

House Specialty and a "Top 3" selling Tapas. Artichoke Hearts, Shallots and a blend of Cheeses.

#### CEVICHE 10

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

#### STUFFED MUSHROOMS DUXELLE 8

Sautéed Mushrooms, Shallots, Herbs and Bleu Cheese filled. Baked and served in a Marsala Sauce Reduction.

#### CRAB GUACAMOLE 8

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

#### FILET TIPS & MUSHROOM CABRELES 11

Prime Beef Tenderloin Tips sautéed with Mushrooms in a Spanish Bleu Cheese (Cabreles), Sherry Butter. Grilled Flatbread.

#### BACON WRAPPED DATES 8

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

#### BRUSCHETTA COMBO 9

Tomato & Goat Cheese ~ Artichoke & Parmesan ~ Olive Tapenade & Feta ~ Brie with Queens Blend Preserves.

#### LOBSTER MAC & CHEESE 10

Oven baked Gratin with Maine Lobster Meat in a Cheddar, Parmesan and Mascarpone Cheese Sauce.

#### PROSCIUTTO WRAPPED ASPARAGUS 7

House Specialty. Thinly Sliced Italian Prosciutto, Havarti Cheese, Beurre Blanc Sauce.

#### AVENUES STYLE "POMME FRITES" 6

Our version of a Belgian Classic. Choice of 3 Dipping Sauces, Pesto Aioli, BBQ Mayo, Bavarian Mustard Remoulade, House Aioli or Ranch.



## AVENUES FAVORITES

*Our Top 5 Sellers.*

### #1 ~ STEAK FRITES 22

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.

### #2 ~ LOBSTER RAVIOLI 20

Our previous Top Seller for 2 years. Homemade Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with Pieces of Lobster Tail, Jumbo Shrimp, Crab and Shaved Parmesan.

### #3 ~ PAN SEARED HALIBUT\* 21

Fresh Alaskan Halibut with Braised Spinach, Artichoke Hearts, Tomatoes, White Wine and Lemon Juice.

### #4 ~ STEAK & CAKE\* 21

The Best of Both Worlds. Beef Tenderloin Medallions served with one of our Signature Lobster & Crab Cakes. Bearnaise and Remoulade Sauces.

### #5 ~ COQUILLES ST JACQUES\* 20

Pan Seared Scallops and Jumbo Shrimp in a Sauce of Sliced Mushrooms, Shallots, Brandy, White Wine, Demi-Glace and Butter.

**Early Bird Special** (Sun-Thur till 6pm, Fri & Sat till 5:30pm only)

**\$17 Per Person\*\* includes Choice of One Entrée Below**

**Plus a Small House, Caesar Salad or Cup of Soup**

*\*\*Sorry, Absolutely No Coupons, Discounts or Split Plates with Early Bird Special.*

## HOUSE SPECIALTIES

### ~ STRIPED SEA BASS 20

Pan Seared Sea Bass on top of a Prosciutto and Yukon Potato Hash, Asparagus and Champagne Butter.

### ~ TILAPIA BRAVA 18

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

### ~ GROUPEL IMPERIAL\* 19

Fresh Florida Grouper, Stuffed with Lump Crab and topped with Seasoned Bread Crumbs.

### ~ SOLE PICCATA\* 19

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

### ~ VEAL, PROSCIUTTO AND PARMESAN PASTA 15

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

### ~ SALMON ORLEANS\* 18

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

### ~ LOBSTER & CRAB CAKES\* 17

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

### BLACK FOREST JAEGER SCHNITZEL\* 17

A Swiss-German specialty.

Pork Medallion sautéed with Black Forest Ham, Bacon, Onions and Mushrooms in a White Wine Sauce.

### BRAISED SHORT RIB STROGANOFF 19

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.

### ~ 8oz FILET MIGNON BEARNAISE\* 22

"Oscar Style"\* - Add a Lobster and Crab Cake with Prosciutto wrapped Asparagus to your Steak for an additional 7.00.

### "ZURICH STYLE" VEAL SCALOPPINE\* 17

Veal Scaloppine pounded thin in a decadent Cream Sauce of Sherry, Mushrooms, Shallots, Demi-Glace & Fresh Herbs.

### PORK MEDALLIONS 15

Tender, Grilled Pork Medallions in a Black Cherry, Pepper Reduction served with Braised Fennel and Brioche Stuffing.

### BASQUE STYLE CHICKEN\* 16

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

### VEAL FRANCAISE\* 18

Veal Scaloppine pounded thin and sautéed with Shrimp, Artichokes Hearts, White Wine, Tomatoes and Spinach. Bearnaise Sauce.

### PARMESAN CRUSTED CHICKEN\* 15

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

### CHICKEN INVOLTINI 16

Chicken Roulade stuffed with Prosciutto, Fontina Cheese and Fresh Sage. Served over Garlic Spinach. Marsala Reduction.

*\*Served with Potato or Vegetable of the day.*

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