



## STARTERS

### AVENUES STYLE "POMME FRITES"

House Specialty. A Belgian Classic with your choice of 3 Dipping Sauces: Pesto Aioli, BBQ Mayo, Bavarian Mustard, Remoulade, House Aioli, Chipotle Mayo or Ranch.  
4.95

### BAKED ARTICHOKE GRATIN

House Specialty. Artichoke Hearts, Shallots & a blend of Cheeses. Parmesan Crustini.  
5.95

## DESSERTS

We are famous for our Desserts !!!  
Save Room for one at a Special Lunch Price.

### CHOCOLATE GATEAU

### CRÈME BRULEE BREAD PUDDING

### GERMAN APPLE CAKE

### VIN SANTO CAKE

### HOME MADE GELATOS

3.00 Each

## SOUP, SALADS & QUICHE

SOUP OF THE DAY BOWL 4.95 CUP 3.95

SIDE CAESAR OR MIXED GREEN SALAD 3.95

### SOUP & SALAD COMBO

Bowl of Soup with a Small House, Caesar or Spinach Salad. 8.95

### QUICHE COMBO~

Quiche of the Day with your choice of a Small House, Caesar, Spinach Salad or Cup of Soup. 10.95

### FLATBREAD PIZZA COMBO~

Artichoke, Roasted Red Pepper, Prosciutto, Asparagus & Caramelized Onions on Grilled Flatbread, baked in the oven with Provolone & Parmesan Cheeses. 10.95

With your choice of a Small House, Caesar, Spinach Salad or Cup of Soup.

## ENTRÉE SALADS

### CRAB, SHRIMP & LOBSTER SALAD WITH AVOCADO

Our Top Selling Salad  
12.95

### AVENUES "LO-CAL" SALAD

A staff favorite. Light, healthy and still Delicious!!!  
Mixed Greens tossed with Grilled Chicken, Avocado, Pico de Gallo, Artichokes, Olives, Feta Cheese, Red Onions and Lemon Juice.  
This salad actually has no dressing and does not need it !!  
10.95

### AVENUES SUMMER SALAD

Very light & healthy. Mixed Greens with Artichoke Hearts, Asparagus, Red Onions, Roasted Red Peppers, Mandarin Orange, Serrano Ham & Manchego Cheese in a Orange Walnut Vinaigrette.  
10.95

### AVENUES GREEK "GYRO" SALAD

Chopped Greens, Gyro Meat, Tomatoes, Cucumbers, Olives, Roasted Red Peppers, Red Onions & Feta Cheese, in Creamy Oregano Vinaigrette Dressing.  
10.95

### SOUTHWEST CHICKEN SALAD

Chopped Greens, BBQ Grilled Chicken, Black Beans, Corn, Avocado, Tomatoes, Olives and Cheese in a Spicy Herb Dressing topped with Crispy Fried Onions.  
10.95

### SPINACH SALAD

Baby Spinach with Strawberries, Oranges, Red Onions, Apple Smoked Bacon, Candied Pecans, Tomatoes and Goat Cheese in a Raspberry Vinaigrette.  
9.95

### STEAK & BLUE CHEESE SALAD

A 4 ounce Filet Medallion Grilled and Served on top of Mixed Greens with House Made Blue Cheese Dressing, Sliced Tomatoes and Fresh Mozzarella Cheese.  
10.95

### GRILLED BBQ SALMON SALAD

Baby Spinach with Mandarin Oranges, Red Onions, Candied Pecans, Tomatoes and Roasted Red Peppers in a Honey Citrus Vinaigrette.  
10.95

### WALDORF CHICKEN SALAD

Mixed Greens, Grilled Chicken, Blue Cheese Crumbles, Toasted Almonds, Red Onion, Grapes and Sliced Apples in our Creamy Balsamic Vinaigrette Dressing.  
10.95

### AVENUES CHOP SALAD

Chopped Greens, Salami, Roasted Peppers, Peppadews, Artichoke Hearts, Tomatoes, Onions, Olives & Pepperocini. Feta, Parmesan and Fresh Mozzarella Cheeses. Vinaigrette Dressing.  
9.95

### THAI SCALLOP SALAD

Pan Seared Scallops in a Sweet Thai Chili Dressing, Mixed Greens, Edamame, Roasted Red Pepper, Cashews & Fried Wontons.  
11.95

### AVENUES COBB SALAD

Diced Chicken, Avocado, Bacon, Onions, Blue Cheese, Hard Boiled Egg and Olives. Buttermilk Herb Dressing.  
9.95



## BISTRO BURGERS 100% "KOBE"

### BLUES BURGER

Melted Blue Cheese, Herb Sautéed Mushrooms, Grilled Onions, Balsamic Syrup Glaze. Horseradish Aioli.  
10.95

### ISLAND BURGER

Grilled Pineapple and Shaved Ham, Red Onions & Cheddar Cheese with a Honey Ginger Soy Glaze.  
10.95

### "EYE OPENER"

Fried Egg, Applewood Smoked Bacon, Havarti Cheese and Grilled Onions. Remoulade Sauce.  
10.95

### "VERACRUZ"

Avocado, Fresh Cilantro, Grilled Onions, Cotija Cheese & Chipotle Mayo. Served with a Lime Wedge.  
10.95

All Burgers served with Lettuce and Tomato

## BISTRO SANDWICHES

### CRAB & AVOCADO "BLT"

Our newest favorite. A traditional BLT on Grilled Sourdough Ciabatta with the incredible additions of Lump Crab Meat and House Made Guacamole.  
10.95

### CRAB CAKE SANDWICH

Our famous Crab & Lobster Cake with Mixed Greens, Tomato, Sliced Avocado & Lemon Herb Aioli.  
10.95

### SHORT RIB GRILLED CHEESE SANDWICH

Our famous braised Short Ribs on Sourdough Ciabatta Bread with Fontina Cheese, Baby Arugula and Grilled Onions.  
9.95

### CUBAN SANDWICH

Roast Pork and Sliced Ham on Grilled Cuban Bread with melted Swiss Cheese, Sliced Pickles & Mild Salsa Verde.  
9.95

### "SCHNITZELWICH"

A delicious breaded Pork Cutlet with Caramelized Onions, Lettuce and Horseradish Aioli.  
9.95

### ROAST TURKEY, BRIE AND AVOCADO SANDWICH

Our Top Selling Sandwich. Thinly Sliced Turkey, French Brie, Avocado, Tomato, and Fresh Arugula on Grilled Ciabatta Bread with Queens Blend Preserves.  
10.95

### CORNED BEEF MELT

Slow Roasted Corned Beef, Sauerkraut, Grilled Onions and melted Swiss Cheese on Grilled Marble Reuben Bread with House Remoulade.  
9.95

### STEAK PANINI

Thinly sliced Ribeye Steak, Grilled Onions, Pesto Mayo & Fontina Cheese on Grilled Sourdough Ciabatta.  
9.95

All sandwiches and Burgers served with Pomme Frites, Potato Salad or Fresh Fruit. Add a Side House, Caesar Salad or Cup of Soup to Sandwich or Entrée for only 2.50

## LUNCH SPECIALTIES

### LOBSTER RAVIOLI

Our Top Seller. Homemade Maine Lobster Ravioli in a Sherry, Tomato Cream Sauce with Lobster, Shrimp, shaved Parmesan and Fresh Basil.  
13.95

### ENGLISH STYLE FISH & CHIPS

Beer Battered Cod Served with Pomme Frites.  
10.95

### BAVARIAN BRATWURST PLATE

Authentic Bavarian Bratwurst & Weisswurst, served with German Sauerkraut, Red Cabbage and Bavarian Mustard.  
9.95

### SALMON FLORENTINE ~

Grilled Salmon Fillet on a bed of Garlic Spinach. Lemon Butter.  
11.95

### LOBSTER & CRAB CAKES

Two of our Signature Lobster and Crab Cake served atop Mixed Greens with Remoulade Sauce and Basil, Pesto Aioli.  
12.95

### CHICKEN MADEIRA\*

Chicken Breast sautéed with Mushrooms & Shallots in a Madeira Wine Sauce topped with Asparagus & melted Cheese  
10.95

### CHICKEN & MUSHROOM CREPES\*

Oven Roasted Chicken, wrapped in Crepes with Sautéed Mushrooms, Fresh Herbs and Mornay Sauce.  
9.95

### CHAMPAGNE CHICKEN\*

A House Specialty. Lightly breaded Chicken Breast in a Champagne and Shallot Butter Sauce.  
10.95

### TILAPIA FILLET\* ~

Pan Seared Hawaiian Tilapia. Champagne Butter Sauce.  
10.95

### CHICKEN PICCATA\*

Lightly breaded Chicken Breast sautéed with Artichoke Hearts, Capers and Sun-Dried Tomatoes in a White Wine, Lemon and Butter Sauce.  
10.95

~Consumption of raw or undercooked items may increase your chance of food-borne illness (KCMO Health Dept)

\*Above Entrees Served with Potato Or Vegetable of the Day