



Join Club Bistro and start earning rewards today.

- ~ Earn one point for every dollar spent
- ~ For every 250 points earned you are entitled to 25 dining dollars
- ~ Earn double points Monday & Tuesday
- ~ Receive a Free Entrée on your Birthday and Wedding Anniversary
- ~ Receive email announcements of special events, offers and promotions exclusively for Club Bistro Members
- ~ One time \$10 enrollment fee

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



2008 - 2011 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 Unique Distinction
Wine Enthusiast's



Club Bistro Members Specials

All Bistro Plates
Only \$8 each
with any drink purchase.

Everyday 4 pm to 5:30 pm &
Fri. and Sat. 8:30 pm to Close.

Early Bird
Dinner Special
Only \$20

A savings of up to \$11.

Everyday before 5:30 pm.
You must be seated and place
your order before 5:30 pm.

Special includes:
Side Salad or Cup of Soup
Choice of Potato or
Vegetable of the Day
Choice of any Entrée
KC Strip add \$10 per person.

*Sorry, we cannot make any
exceptions to times special is available.
No coupons or discounts with specials.*

Ask how to become
a member today.

See all Club Bistro benefits
on the back of the menu.

Bistro Plates

- ^N **"Schmears"** - Served with Grilled Ciabatta and Flatbread. **10**
 - Whipped Feta, Goat Cheese and Cucumber
 - Mortadella with Pistachio, Balsamic Drizzle
 - White Bean Hummus
- ^N **Roasted Pork Belly** - Asian Pear, Sweet Potato, Maple Balsamic Reduction. **9**
- ^N **Pan Fried Oysters** - Pork Confit, Raisin Honey Compote. **12**
- ^N **Arancini** - Fried Risotto Balls. Butternut Squash, Pecorino Romano, Basil Pesto. **9**
- Moules Frites** - PEI Mussels, Butter, Fresh Herbs, Garlic, White Wine and Lemon Juice. Toasted Baguette, Pomme Frites. **12**
- ^N **"Fish Sticks"** - Lightly Breaded Fried Halibut, Grilled Asparagus, Lemon Herb Aioli. **11**
- ^N **Crispy Portobello "Fondue"** - Pan Fried Portobello's, Fresh Herbs & Olive Oil. Blue Cheese Bacon "Fondue." **10**
- ^N **Zucchini Sofrito** - Braised Artichokes, Roasted Peppers, Onions, Lemon Herb Couscous. **10**
- ^N **Polenta Fries** - Olive Oil, Fresh Herbs, Parmesan and Basil Pesto Aioli. **9**
- ^N **"Sunday Gravy"** - Roast Pork Shoulder, Tomato Ragout, Ricotta. Toasted Ciabatta. **9**
- ^{AC} **Bacon Wrapped Dates** - Our top seller! Brown Sugar, Madeira, Red Pepper and Balsamic Vinegar. **9**
- ^{AC} **Filet Cabreles** - Prime Beef Tenderloin Tips, Mushrooms, Spanish Bleu Cheese (Cabreles), Sherry Butter. Grilled Flatbread. **12**
- ^{AC} **Shrimp Gratin** - Always "Top 3". Shrimp, Shallots, Fresh Herbs, Spinach, White Wine Cream Sauce. Gratin Alfredo Style with Parmesan Bread Crumbs. Toasted Ciabatta. **12**
- ^{AC} **Mediterranean Platter** - Marinated Artichoke Hearts, Genoa Salami, Sicilian Olives, Sun Dried Tomato, Goat Cheese Spread, Olive Tapenade and Pecorino Romano. Toasted Ciabatta and Flatbread. **11**
- ^{AC} **Flatbreads** - Choose One **9**
 - *Prosciutto, Asparagus, Red Pepper
 - *Caramelized Onion, Gruyere, Applewood Bacon
 - *Pork Confit, Fromage Blanc, Roasted Peppers, Cilantro

Unique Sides Meant to share **7**

- ^{AC} **Pomme Frites** - Our version of a Belgian Classic. Choice of three Dipping Sauces, Pesto Aioli, BBQ Mayo, Bavarian Mustard, Remoulade, House Aioli or Ranch.
- Bacon Creamed Spinach** - Carbonara Style
- Sauteed Brussel Sprouts** - Julienne Serrano Ham, Onion, Apples, Apricot Butter Glaze
- Mac & Cheese** - "Best Seller". Cavatappi Pasta, 4 Cheese Blend, Bechamel Gratin
- Organic Baby Carrots** - Brown Sugar, Butter, Honey, Fresh Herb
- Prosciutto Wrapped Asparagus** - Lemon Butter
- Fingerling Potatoes** - Fork Smashed, Butter, Capers and Sea Salt
- Potatoes Al Forno** - Baked AuGratin Style, Fontina and Parmesan Cheeses
- Sweet Potatoes Mashed** - Brown Sugar Pecan Crumble
- Potato Gnocchi Gratin** - Alfredo Sauce, Gorgonzola Cheese, Bread Crumbs

Entrée Salads

- ^N **Beet & Goat Cheese Salad** - Roasted Candied Beets, Herbed Goat Cheese, Baby Arugula, Crispy Bacon, Red Onion, Avocado, Pumpkin Seed and Balsamic Vinaigrette. **12**
- ^N **Sicilian Tuna Salad** - Imported Albacore Tuna, Mixed Greens, Sicilian Olives, Braised Fennel, Roasted Peppers, Avocado, Roasted Yukons. Toasted Ciabatta. **13**
- ^N **"Orchard Salad"** - Baby Spinach, Blue Cheese, Dried Cherries, Fuji Apples, Strawberries, Riesling Poached Red Grapes, Toasted Almonds in a Light Orange Walnut Vinaigrette. Apple Bread. **12**
- ^N **"Salad Fromage"** - Fresh Herb & Olive Oil Marinated Fromage Blanc (a Mild French Style Cheese). Served with Grilled Vegetables and Pea Shoots. Toasted Ciabatta. **12**
- Avenues "Lo-Cal" Salad** - Light Healthy and Delicious. Under 500 calories. Lightly Seasoned Grilled Chicken, Avocado, Pico de Gallo, Artichokes, Olives, Feta Cheese, Red Onions and Lemon Juice. **13**
- Butternut Squash & Serrano** - Roasted Butternut Squash, Port Wine Syrup, Spanish Serrano Ham, Grilled Asparagus, Mixed Greens, Manchego Cheese and Toasted Walnuts. Our #1 Seller **12**
- Shrimp & Mozzarella Caprese** - A Top Seller. Three Prosciutto Wrapped Jumbo Shrimp, Fresh Mozzarella and Vine Ripe Tomatoes, with Mixed Greens Balsamic Vinaigrette. **13**

Dinner Entrée

- ^N **Butternut Squash Ravioli** - Citrus Brown Butter Sauce, Pecorino Romano, Amaretti Cookie Crumble. **17**
- ^N **"Parmentier"** - French Style Shepherds Pie. Braised Pork, Shallots, Fresh Herbs, Demi Glace. Potato Puree and Gruyere Cheese. **16**
- ^N **Grilled Halibut** - Zucchini Sofrito, Braised Artichoke, Roasted Peppers and Onions. **20**
- ^N **Pan Seared Scallops** - Pea Shoots, Cherry Tomato, Beet Jam, Pistachio Gremolata, Lemon Butter. **18**
- ^N **Grilled Salmon** - Cannellini Beans with Spinach, Crushed Olive Pesto, White Wine, Garlic, Tomato Broth. **18**
- ^N **Chicken Milanese** - Lightly Breaded Chicken Cutlet, Mixed Greens, Fresh Mozzarella, Tomatoes, Shaved Parmesan. **16**
- ^N **Veal Florentine** - Veal Scallopine with Fontina Cheese, Fresh Sage, Prosciutto, and Spinach. **17**
- ^N **Pan Seared Sea Bass** - Sweet Potato. Brown Sugar, Madeira, Red Pepper Balsamic Glaze. **18**
- ^N **Chicken Serrano** - Manchego Cheese, Marsala, Fresh Herbs, Serrano Ham and Mushroom Cream Sauce. **16**
- ^{AC} **Steak Frites** - Choice of Steak served with Pomme Frites.
 - 8 Ounce Filet (Center Cut) **26**
 - 16 ounce Prime KC Strip (Award Winner) **32**
 - 10 ounce Flat Iron **20**
 Available Steak Sauces - Bearnaise, Au Poivre, or Black Truffle Horseradish Butter
- "Oscar" Style** - Add a Crab Cake and Prosciutto Wrapped Asparagus to your steak for an additional. **7**
- ^{AC} **Steak & Cake** - Two 3 ounce Beef Tenderloin Medallions and one Crab Cake. **25**
- ^{AC} **Sole Piccata** - Lightly Breaded, Artichokes, Capers, Sun Dried Tomatoes, Lemon Butter Sauce. **18**
- ^{AC} **Grilled Pork T-Bone** - Brown Sugar Brine, Corn Pudding, Queens Blend Glaze. **15**



Executive Chef's:
Mario Galan
Ernesto Maldonado

Executive Sous Chef's:
Myron Powell
Eustorgio Meza

Wine Director:
Timothy O'Neal

Certified Sommelier:
Matthew Lees

Sommeliers:
Peter Abbey
Joshua Mott
Abigail Sander
Ryan Zwisler
Greg Harvey
Douglas Heller

All Dinner Split Plate Charges **4**

^N Denotes new item.

^{AC} Denotes "Avenues Classic"

*18% Gratuity added to Parties
of 8 or more.*

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