

# MENU

## Starters.

Tuscan Flatbread	14
BBQ Bourbon Shrimp	16
Crab Cake	15
Wings	12
Fried Greenbeans	10

## Main Course.

<b>Southern Chicken</b>	20
8oz. Sauteed Chicken Breast loaded with Jack Cheese, Bacon and Chives Served with Whipped Potatoes	
<b>Broken Beef Meatloaf</b>	22
Combination of Ground Ribeye, Tenderloin and Ground Beef, Topped with a Sweet and Tangy Red Sauce Served with Whipped Potatoes	
<b>Linguini Alfredo</b>	20
Classic or Cajun, served with Crostini's Add Chicken +6, Add Shrimp +8	
<b>Garden Scampi</b>	18
Linguini, Garlic, White Wine Butter Sauce, Seasonal Vegetables, served with Crostini's Add Chicken +6, Add Shrimp +8	
<b>Salmon</b>	28
Pan Seared Atlantic Salmon, Roasted Sweet Corn Maque Choux with a Creamy Vegetable Broth	
<b>Fish N' Chips</b>	26
Beer Battered Cod Filets, deep fried and served with House Cut Fries, Coleslaw and Tartar Sauce	
<b>Ossobuco</b>	36
Braised Pork Shank, served with Whipped Potatoes and Collard Greens	
<b>Steak Frites</b>	38
10oz. Flame Grilled Ribeye topped with Truffle Butter and served with hand cut Garlic Parm Fries	

## Beverages.

Soft Drinks	4
Iced / Hot Tea	3
Mountain Valley Sparkling Water	8
*Glass Bottle*	

## Greens.

<b>Blackened Bleu Salad</b>	21
Blackened Chicken, Tuscan Greens, Heirloom Tomatoes, Cucumbers, Bacon, Blue Cheese Substitute to Blackened Shrimp for +2	
<b>Caesar Salad</b>	12
Romaine, Parmesan Cheese, House Dressing, Served with Crostini's. Add Chicken +6, Add Shrimp +8	
<b>Chef's Salad</b>	16
Tuscan Greens, Heirloom Tomatoes, Cucumber, Cheddar Cheese, Chopped Bacon, Ham and Turkey, Boiled Egg	

## Soups.

CUP 6  
BOWL 9

Creole Gumbo	Soup of the Week
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## Sandwiches.

<b>Avenue Smokehouse Burger</b>	16
1/3lb. Ground Beef, Smoked Provolone, Hickory Smoked Bacon, House BBQ Sauce, Lettuce, Tomato, Pickle, and Onion on a Toasted Brioche Bun, Served with Fries	
<b>Prime Beef French Dip</b>	18
Shaved Ribeye, Big Eye Swiss on a Toasted French Baguette. Served with Bordelaise Au Jus and Fries	

## Chef's Menu.

<b>6 oz. Petite Filet</b>	36
<b>Bone In Pork Chop</b>	18
<b>Roasted Lamb Chop</b>	38
with mint pesto	
<b>Chilean Braised Tofu</b>	20

## Sides.

6

Corn Maque Choux	Creamed Spinach
Collard Greens	Whipped Potatoes
Garlic Parm Fries	Brussels Crispy or Sauteed
Baked Mac & Cheese	Sauteed Shiitake Mushrooms

## Sweets.

12

Beignets
Cheesecake
Chocolate Molten Lava Cake



The FINE Print  
All substitutions will be subject to an additional \$2 upcharge.  
Parties of 6 or greater will be subject to an automatic 20% service charge per ticket.  
Add current applicable taxes to all prices.