

DAYTIME

Hors D'oeuvres

Vegan Granola 9

Coconut Yogurt, Strawberries,
Chia Seeds, Organic Granola

Steak Tartare 19

Hand Chopped Raw Filet Mignon,
Mesclun Salade, Crostini, Raw Quail Egg

Escargots 14

Parsley-Garlic Butter

Onion Soup Gratinée 13

Gruyère Cheese, Baguette Croûtons

Macaroni Gratin 9

Elbow Pasta, Mornay Sauce, Thyme Breadcrumbs

Scallop Ceviche 16

Passion Fruit, Mango, Toasted Coconut,
Pickled Ginger, Celery Hearts

Les Salades

Baked Beets 16

Frisée and Arugula, Goat Cheese, Spiced Walnuts

Avenue Salad 24

Baby Greens, Shaved Summer Vegetables,
Grilled Shrimp, Lemon Vinaigrette, Avocado

Salade Verte 11

Bibb Lettuce, Haricots Verts,
Banyuls Vinaigrette, Tarragon

Salade Niçoise 26

Gem Lettuce, Tuna Confit, Eggs,
White Anchovy, Niçoise Olives, Seared Tuna,
Haricots Verts, Tomato, Fingerling Potatoes

Freekeh Salad 14

Pomegranate Seeds, Tomato,
Cucumber, Mint, Red Onion

Fattoush 14

Oven Dried Whole Wheat Pita,
Romaine, Red Onion, Cucumber,
Sumac, Radish, Lime Vinaigrette

Jus Frais

Orange Juice 7

Cafés

Café Americain 4

Organic, Yanahuaca, Peru

Espresso 4

Double Espresso 7

Cappuccino 5

Café au Lait 5

Cafés Glacés

Iced Café Americain 5

Iced Cappuccino 6

Cold Brew Coffee 5

Organic, Afficionado Coffee Roasters

Fruits de Mer

Les Plateaux

Le Grand
95

Le Petit
55

Le Royal
155

OYSTERS

East Coast 21 /Half Doz
West Coast 24 /Half Doz

SHELLFISH

King Crab Legs 65
Lobster 1/2 or Whole 20 / 40
Middle Neck Clams 9/Half Doz
Shrimp Cocktail 18 / 3 pc.

Osetra Caviar 150/oz.

Les Entreés

Avocado Toast 15

Cherry Tomato, Avocado, Alfalfa Sprouts,
Sunflower Seeds

Avenue Breakfast 16

3 Eggs Any Style, Breakfast Potatoes, Chicken Sausage
or Local Smoked Bacon, Country Toast

Pain Perdu 13

Custard Bake Brioche, Strawberries,
Chantilly, Sea Salt Butter

Steak Frites 36

Flat Iron Steak, Beurre Maitre d', Watercress

Provencal Tuna Sandwich 16

Tuna Confit, Capers, Niçoise Olives, Hardboiled Egg,
Bibb Lettuce, Red Onions, Sliced Cucumber

Lobster Roll 34

Maine Lobster, Orange, Tomato, Arugula,
Spicy Mayo, Brioche Bun

Turkey Club 15

Organic Free-Range Turkey, Rosemary Aioli, Bacon,
Bibb Lettuce, Tomato, Red Onion, Sourdough Bread

Garnitures

10

Organic Chicken Apple Sausage

Haricot Vert Pomme Frites

Natural Applewood Smoked Bacon

Tomatoes Breakfast Potato

Brussels Sprouts 3 Eggs Any Style

Trout Amandine 25

Hericot Vert, Lemon Beurre Blanc, Toasted Almonds

Moules Frites 27

White Wine, Shallots, Garlic

Croque Madame 16

French Ham, Gruyère, Fried Egg, Brioche

Three Egg Omelette 12

Red Onions, Tomato, Ham, Zucchini, Mushrooms,
American, Gruyere, Cheddar (.50 each / .50 egg whites)

Avenue Burger 18

Confits Red Onions, Tomato,
Brioche Bun, Pomme Frites
(With Cheese) 19

Veggie Burger 17

Kale, Quinoa and Black Bean Burger, Vegan Tartare,
Bibb Lettuce, Tomato (With Cheese) 18

Smoked Salmon Sandwich 15

Everything Bagel, Canterbury Cure Smoked Salmon,
Crème Fraîche, Dill, Capers, Red Onion

- Daytime Menu -

Ouvert Tous Les Jours

11:30 am - 3:00 pm

Sunday 11am - 3:00pm

Organic Herbal Teas

Buccaneer 5

Coconut, Chocolate Bits, Vanilla,
Rooibos & Black Tea

Ceylon Green 5

Sri Lanka Green Tea

Tempest 5

Ceylon & China Black Blend

Lemon Twist 5

Lemon, Myrtle, Mate & Mixed Spices
(Decaffeinated)

Mint Leaves 5

Au Naturelle (Decaffeinated)

Fiji 5

Papaya, Wild Pineapple & Green Tea

Decaf Black Tea 5

Organic, India

Desserts

12 each

Pot de Creme

Chocolate Custard
Topped with Creme Chantilly

Creme Brulee

Black Currants in Cassis,
Lemon Madeline

Profiteroles

Cream Puff, Toasted Almonds,
Vanilla Ice Cream, Warm Chocolate Sauce

Ice Cream or Sorbet Selections

Seasonal Sorbet or
Homemade Ice Cream

Strawberry Rhubarb Tart

Vanilla Ice Cream

Apple Tart Tatin

Caramelized Apples, Puff Pastry,
Vanilla Ice Cream

Assiette de Fromage

Cheese Selection

- NO SUBSTITUTIONS PLEASE - KIDS MENU AVAILABLE - PLATE SHARE CHARGE \$20 -

EXECUTIVE CHEF: JOSH SAUER

Wines By The Glass

Sparkling Wine

Mousseux de Savoie 13
Varichon & Clerc "Privilege de Blanc" NV (Savoie, France)

Champagne

Delamotte 23
Brut NV (Reims, France)
1/2 Bottle Veuve Clicquot 65
"Yellow Label" Brut NV (Reims, France)

White Wine

Jacquere-Chignin 13
Charles Gonnet 2018 (Savoie, France)
Chardonnay 13
Bishop's Peak, 2017 (San Luis Obispo, CA)
Riesling "Kabinett" 12
August Kesseler, 2017 (Pfalz, Germany)
Petit Chablis 15
Louis Michel, 2018 (Burgundy, France)
Sauvignon Blanc 15
Dom. du Salvard, 2019 (Loire, France)

Rosé Wine

Cotes De Provence 15
Chateau Miraval 2017 (Provence, France)

Red Wine

Pinot Noir 14
Fulcrum Wines 'Cloisonne' 2016 (Santa Lucia, CA)
Bordeaux 14
Chateau Greysac, Medoc 2015 (Bordeaux, France)
Cabernet Sauvignon 16
End Post 2016 (Paso Robles, California)
Malbec 14
Clos la Coutale, Cahors 2017 (Southwest, France)
Cotes Du Rhone Villages 13
Perrin 2017 (Rhône, France)
Cabernet Sauvignon 25
Chappellet "Mountain Cuvee" 2017 (Napa, CA)

BEER

Draft

Head High "IPA" 9
Kane Brewing (Ocean, NJ)
Kronenbourg "Blanc" White Ale 9
Kronenbourg Brewery (Alsace, France)
Stella Artois 9
Den Hoorn (Leuven, Belgium)
Roasted Stout 9
Asbury Park Brewery (Asbury Park, NJ)

Bottle

Becks N/A 7
Bosteels "Kwak" 13
Chimay "Premier" Ale 13
Corona 8
Duvel 0.75l 16
Heineken Lite 8
Pinkus Organic Pilsener 9
Hitachino Nest White Ale 10
Kronenbourg 1664 8
Lindemans Framboise 10
Michelob Ultra 7
Rochefort '10' 12
Saison Dupont Farmhouse Ale 11
Westmalle Tripel 12

Gin

Beefeater 12
Beefeater '24' 13
Bombay Sapphire 12
Caledonia Barr Hill Organic 12
Greenhook Ginsmiths Organic 12
Hendrick's 13
Nolets 13
Nolets Reserve 50
Plymouth 13
Tanqueray 12

732-759-2900

Aperitif

Ricard 12
Pernod 11
Suze 11
Absenthe 12
Lillet 11
Dolin Blanc 11
Bonal 11
Campari 12
Aperol 12
Carpano Antica Formula 10
Madeira 11
Rare Wine Company, Savannah
Verdelho

Whiskey

Single Malt Scotch

Ardbeg 10 yr 13
Balvenie 14 yr Caribbean Cask 14
Balvenie 17 yr 30
Bowmore 1999 Chateau D'Yquem Cask 11 yr 20
Glenlivet 12 yr 12
Glenrothes 1998 16
Glenmorangie Nectar D'Or 12 yr 17
Highland Park 18 yr 20
Highland Park "Freya" 15 yr 35
Macallan 12 yr 17
Macallan 18 yr 27
Macallan Rare Cask 65
Oban 14 yr 17
Springbank 18 yr 24

Blended Scotch

Compass Box "Great King Street" 12
Compass Box "Hedonism" 20
Johnnie Walker Black 13
Johnnie Walker Green 19
Johnnie Walker Blue 35
Johnnie Walker Blue "King George V" 85
Monkey Shoulder 12
Pig's Nose 5 yr 13

Bourbon

Blanton's 21
Maker's Mark 13
Elijah Craig 12 yr. 13
Four Roses 'Single Barrel' 14
Widow Jane 15
Basil Hayden's 14
Knob Creek 13

Rye

Hudson 'Manhattan Rye' 16
Hudson 'Maple Cask' Rye 25
Michters 'Single Barrel' 13
Rittenhouse 11

Irish

Jameson 12
Bushmill 'Black Bush' 11

Avenue

Rhum

Brugal '1888'
Dominican Republic 15
Goslings 'Black Seal' Bermuda 12
Leblon Cachaca Brazil 12
Mount Gay Barbados 12
Ron Zacapa XO Guatemala 18
Sailor Jerry Caribbean 12

Ouvert tous les Jours

BRUNCH / LUNCH
Monday to Saturday 11:30am - 3:00pm
Sunday 11:00am - 3:00pm
DINNER
Sunday - Friday 4:30 - 9:00pm
Saturday 4:30 - 10pm

Specialty Cocktails

-14-

Peach Bellini

Champagne Rosé, Fresh Peach Purée

Mimosa

Champagne, Fresh Squeezed Orange Juice

Cucumber Martini

Belvedere, Cucumber, Basil, Fresh Lime

Endless Summer

Rum, Coconut Puree, Passion Fruit, Turmeric

Bloody Marie

Vodka, Tomato Purée, Tabasco, Horseradish, Worcestershire, Pickled String Beans

Summer Melon Cooler

Tequila, Melon Puree, Agave Nectar, Lime, Aperol

Peach Passion

Peach Vodka, Champagne, White Peach, Passion Fruit

Pineapple Cilantro Jalapeño Margarita

Sauza Blue Tequila, Jalapeño, Fresh Pineapple Purée, Cilantro, Lime, Salted Rim

Blue Velvet

Stoli Blueberi, Lime, Mint Leaves, Muddled Blueberries

Coconut Martini

Coconut Vodka, Coconut Purée, Lemon Juice, Ginger, Beer

Tequila

Fortaleza Blanco 13
Patron XO Cafe 14
Casa Dragones Platinum 80
Casa Noble Reposado 16
Casamigos Blanco 22
Casamigos Reposado 24
Don Julio "1942" Anejo 31
Casa Noble Anejo 18
Tapatio Silver 110° 13
Clase Azul Reposado 35
Patron Grand Platinum 42

Mezcal

Vida San Luis Del Rio Organic 12
Vicio Artisanal 14
El Peloton De La Muerte 14
Montelobos Artesanal Organic 15
De Leyenda Silver Organic 22

LeClubAvenue.com

After Dinner Drinks

Dessert Wines by the Glass

Sauternes, Chateau Haut-Mayne 2015 (Bordeaux, France)	\$16
Tawny Port, Warre's 'Otima' 10 Year (Portugal).....	\$12
Tawny Port, Taylor Fladgate 20 Year (Portugal).....	\$16
Tawny Port, Taylor Fladgate 40 Year (Portugal).....	\$29
Madeira, Miles, Tinta Negra 1996 (Portugal).....	\$15
Ice wine, Inniskillin, Riesling 2008 (Ontario, Canada)	\$28
Pinot Gris, Charles Koehley 'Grand Cru - Altenberg de Bergheim' V.T. 2001 (Alsace, France).....	\$15
Moscato D'Asti, Massolino 2017 (Piedmont, Italy).....	\$10

Dessert Wines by the Bottle

Moscato D'Asti, Massolino 2017 (Piedmont, Italy).....	\$45
Sauternes, Chateau Haut-Mayne 2015 375ml (Bordeaux, France).....	\$55
Pinot Gris, Charles Koehley 'Grand Cru - Altenberg de Bergheim' V.T. 2001 (Alsace, France).....	\$75
Muscat de Alexandria, Klein Constantia 'Vin de Constance' '00 500ml (South Africa)	\$85
Viognier, François Villard 'Quintessence' 2000 500ml (Rhône, France)	\$115
Vintage Port, Fonseca 1985 (Portugal)	\$175
Sauternes, Chateau D'Yquem 1995 (Bordeaux, France)	\$400

COGNAC & BRANDY

Hennessy VSOP 'Privilege'	\$18
Jacky Navarre 'Vieille Reserve'	\$30
Hennessy XO	\$30
Cognac Frapin 'Extra'	\$75
Tesseron XO 'Lot 29'	\$95
Tesseron XO 'Lot 53'	\$30
Bas Armagnac Darroze 30 Year Old	\$25
Calvados Busnel VSOP	\$14
Brandy de Jerez Solera Reserva	\$15

DIGESTIVE

Amaretto Luxardo	\$12
Frangelico	\$12
Nocello	\$12
Bailey's Irish Cream	\$12
Cointreau	\$13
Grand Marnier 'Centenaire'	\$25
Sambuca Romana	\$12
Sambuca Black Romana	\$13
Averna Amaro	\$12
Branca Menta	\$14

GRAPA & EAU DE VIE

Marolo Grapa "Milla" Camomille	\$20
Nardini Grappa Di Vinaccia Bianca	\$13
Poli Grappa 'Moscato Di Poli'	\$20
Poli Grappa 'miele'	\$14
Manguin Eau de Vie Poire William	\$14
F Meyer Eau de Vie Framboise	\$14
F Meyer Eau de Vie Kirsh	\$14
F. Meyer Pear	\$14

Raw Bar Description

LES PLATEAUX

Le Petit \$55

1/4 Lb. U15 Shrimp (4 Pc.)
1/2 Dozen NJ Middle Neck Clams
1/2 Dozen New Zealand Mussels
6 Oysters (3 East Coast / 3 West Coast)
Conch Salad

Le Grand \$95

1 Lb. U15 Shrimp (15 Pc.)
1/2 Dozen NJ Middle Neck Clams
1/2 Dozen New Zealand Mussels
12 Oysters (6 East Coast / 6 West Coast)
Conch Salad
Seaweed Salad

Le Royal \$155

1 Lb. U15 Shrimp (15 Pc.)
8 NJ Middle Neck Clams
1/2 Dozen New Zealand Mussels
16 Oysters (8 East Coast / 8 West Coast)
4 Blue Crab Fingers
Whole Chilled Maine Lobster
5/8 Size Snow Crab Legs
Conch Salad
Seaweed Salad

OYSTERS

East Coast
1/2 Dozen \$21

West Coast
1/2 Dozen \$24

MIDDLE NECK CLAMS
(NJ)
1/2 Dozen \$9

SHELLFISH

Kings Crab Legs \$65
1/2 Chilled Maine Lobster \$20
Whole Chilled Maine Lobster \$40

SHRIMP COCKTAIL

3 U8 Shrimps \$18

Osetra Caviar

Caspian Sea, Russia

\$150/Oz.