

# Dîner

## Hors D'Oeuvres

### Escargot

Garlic-Parsley Butter...14

### Onion Soup Gratinee

Gruyère Cheese, Baguette Croûtons...13

### Macaroni Gratinee

Elbow Pasta, Mornay Sauce, Thyme Breadcrumbs...10

### Grilled Octopus

Thai Basil, Preserved Lemons, Fingerling Potato, Chili...18

### Scallop Ceviche

Passion fruit, Mango, Toasted Coconut, Pickled Ginger, Celery Hearts...16

### Steak Tartare

Hand Chopped Filet Mignon, Crostini, Mesclun Salade, Raw Quail Egg...19

### Hawaiian Kampachi Crudo

Tandoori Spice, Pickled Cucumber, Pineapple Mango Salad...16

## Les Salades

### Avenue Salad

Baby Greens, Shaved Summer Vegetables, Grilled Shrimp, Lemon Vinaigrette...24

### Salade Niçoise

Gem Lettuce, Tuna Confit, Eggs, White Anchovy, Niçoise Olives, Seared Tuna, Haricots Verts, Tomato, Fingerling Potatoes...26

### Baked Beet Salade

Frisee, Arugula, Goat Cheese, Spiced Walnuts...16

### Salade Verte

Bibb Lettuce, Haricots Verts, Tarragon, Banyuls Vinaigrette...11

## Fruits de Mer

Les Plateaux

**Le Grand**  
95

**LE ROYAL**  
155

**Le Petit**  
55

### 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 Plats

### Wild King Salmon

Zucchini, Parmesean, Heirloom Cherry Tomatoes, Saffron Tomato Sauce...38

### Half Roasted Chicken

Pomme Puree, Pickled Garlic, Arugula, French Radish, Poulet de Jus...31

### Boeuf Bourguignon

Fresh Pappardelle, Red Wine Sauce, Braised Beef, Vegetables, Lardons...36

### Trout Amandine

Haricot Verte, Lemon Beurre Blanc, Toasted Almonds...28

### Opah

Ponzu, Crab Fried Rice, Snap Peas...38

### Halibut

Black Pepper Quinoa Cracker, Plum Sauce, Fava Bean...38

### Steak Frites

Prime Flat Iron Steak, Maitre'd Butter, Watercress...36

### Lobster Roll

Maine Lobster, Orange, Tomato, Arugula, Spicy Mayo, Brioche Bun...34

### Avenue Burger

Bibb Lettuce, Tomato, Dill Pickle, Confit Red Onions, Brioche Bun, Pomme Frites (With Cheese)...20/21

### Veggie Burger

Kale, Quinoa, and Black Bean Burger, Vegan Tartare, Bibb Lettuce, Tomato, Brioche Bun, Pomme Frites (With Cheese)...19/20

### Moules Frites

White Wine, Shallot, Garlic...27

### Socca

Pea Hummus, Harissa, Niçoise Olives, Preserved Lemons...22

## Les Plats Pour Deux

### Cote De Boeuf

28 day Dry Aged Bone-in Ribeye, Fingerling Potatoes, Grilled Asparagus, Smoked Onions, Demi Glace (For Two)...150

### Paella Royale

Saffron Rice, Chorizo Pork Sausage, Clams, Mussels, Maya Shrimp, 1/2 Lobster, English Peas (For Two)...80

## Garnitures

10 each

Pomme Frites - Pomme Puree

Brussels Sprouts - Haricots Verts

Exotic Mushrooms

### Ouvert Tous Les Jours

Sunday - Friday: 4:00 - 9pm

Saturday: 4:00 - 10pm

NO SUBSTITUTIONS  
PLEASE

## Desserts

12 each

### Pot de Crème

Chocolate Custard Topped with Crème Chantilly

### Crème Brûlée

Black Currants in Cassis, Lemon Madeline

### Profiteroles

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

### Ice Cream or Sorbet Selection

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

EXECUTIVE CHEF: JOSH SAUER

08/01/20

# Wine & Cocktail

## Wines By The Glass

### Sparkling Wine

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

### Champagne

**Delamotte** 23  
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 Kessler, 2017 (Pfalz, Germany)

**Petit Chablis** 15  
Louis Michel, 2018 (Burgundy, France)

**Sauvignon Blanc** 15  
Dom. du Salvard, 2019 (Loire, France)

**Bourgogne Chardonnay** 18  
Dom. Maillot 2016 (Burgundy, France)

### Rosé Wine

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

### Red Wine

**Pinot Noir** 14  
Fulcrum Wines 'Cloisonne' 2017 (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

### 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

Madeira 25

D' Oliveiras 'Verdelho' 1973

### 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

#### Bourbon

Blanton's 21

Maker's Mark 13

Elijah Craig 12 yr. 12

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

## Specialty Cocktails

-14-

### 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

Casa Dragones Platinum 80

Casa Noble Reposado 16

Patron XO Cafe 14

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*

732-759-2900

# After Dinner Drinks

## Dessert Wines by the Glass

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

## Dessert Wines by the Bottle

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

## 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" Camomile \$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.