

# 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 Kessler, 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)  
Oktoberfest 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

## 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

732-759-2900

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.