

# 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

### Duck Confit & Tiger Fig Tart

Ribiola Cheese, Honey, Rosemary, Puff Pastry Shell, Arugula...18

### Steak Tartare

Hand Chopped Filet Mignon, Crostini, Mesclun Salade, Raw Quail Egg...17

### Hawaiian Kampachi Crudo

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

### Artichoke & King Crab

Tarragon Aioli, Parsley, Capers, Red Onion, Alaskan King Crab Meat, Picholine Olives...15

## Les Salades

### Avenue Salad

Baby Greens, Shaved Fall 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 Salad

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

### Orange Dusted Organic Wild Isles Salmon

Fennel, Sunchokes, Orange, Pickled Red Onion, Cipollini Onion...33

### NJ Viking Village Sea Scallops

Pickled NJ Corn, Piquillo Pepper Puree, Scallop Jus, Buttermilk Corn Bread, Prosciutto Cotto Chip...38

### Trout Amandine

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

### Tai Snapper

Shaved Artichokes, Parmesan, Spinach Gnocchi, Riesling Broth...38

### Moules Frites

White Wine, Shallot, Garlic...27

### Lobster Roll

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

### Half Roasted Chicken

Mushroom Risotto Stuffed Cabbage, Maitake Mushroom, Jus de Poulet...31

### Boeuf Bourguignon

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

### Steak Frites

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

### Avenue Burger

Bibb Lettuce, Tomato, Dill Pickle, Confit Red Onions, Brioche Bun, Pomme Frites (With Cheese)...18/19

### Veggie Burger

Kale, Quinoa, and Black Bean Burger, Vegan Tartare, Bibb Lettuce, Tomato, Brioche Bun, Pomme Frites (With Cheese)...17/18

### 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

### Salt Crusted Whole Tai Snapper

Sauteed Spinach, Fingerling Potatoes, Sauce Vierge, Fennel Pollen, Thai Basil (For Two)...90

## Garnitures

10 each

**Pomme Frites - Roasted Fingerling Potatoes**

**Brussels Sprouts - Haricots Verts**

**Exotic Mushrooms**

**Ouvert Tous Les Jours**

Monday - Sunday 4:00 - 9:00pm

**NO SUBSTITUTIONS PLEASE**  
**KIDS MENU AVAILABLE**

## Desserts

12 each

### Pot de Crème

Chocolate Custard Topped with Crème Chantilly

### Pumpkin Creme Brûlée

Black Currants in Cassis, Orange & Lemon Madeline

### Profiteroles

Cream Puff, Toasted Almonds,

Vanilla Ice Cream, Warm Chocolate Sauce

### Ice Cream or Sorbet Selection

Seasonal Sorbet or Homemade Ice Cream

### Beet & Orange Tart

Dates & Steel Cut Oat Shell, Coconut, Cashew, Chocolate, Coffee Almond Creme

### Apple Tart Tatin

Caramelized Apples, Puff Pastry, Vanilla Ice Cream

### Assiette de Fromage

Cheese Selection

EXECUTIVE CHEF: JOSH SAUER

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

### White Wine

**Jacquere-Chignin** 13  
Charles Gonnet 2019 (Savoie, France)  
**Chardonnay** 13  
Bishop's Peak, 2017 (San Luis Obispo, CA)  
**Riesling "Kabinett"** 12  
August Kessler, 2018 (Pfalz, Germany)  
**Petit Chablis** 15  
Louis Michel, 2018 (Burgundy, France)  
**Sauvignon Blanc** 15  
Dom. du Salvard, 2019 (Loire, France)  
**Bourgogne Chardonnay** 18  
Dom. Matrot 2016 (Burgundy, France)

### Rosé Wine

**Cotes De Provence** 15  
Chateau Miraval 2018 (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

### 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  
Monkey Shoulder 12  
Pig's Nose 5 yr 13

#### 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-

### Spiced Pear

Cruzan Rum, Pear Berentzer, Pear Purée,  
Cinnamon, Lemon

### Ginger Apple Martini

Green Mark Vodka, Ginger,  
Green Apple Purée, Vanilla, Lime

### Peach Passion

Peach Vodka, Champagne,  
White Peach, Passion Fruit

### Cucumber Martini

Belvedere, Cucumber, Basil, Fresh Lime

### Pumpkin Martini

Cruzan Rum, Pumpkin Puree,  
Rye, Vanilla, Nutmeg

### Endless Summer

Rum, Coconut Puree, Passion Fruit, Turmeric

### Bloody Marie

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

### Melon Cooler

Tequila, Melon Puree, Agave Nectar,  
Lime, Aperol

### Blood Orange Jalapeño Margarita

Sauza Blue Tequila, Jalapeño,  
Blood Orange Purée,  
Lime, Salted Rim

### 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 Durango Silver Organic 22

[LeClubAvenue.com](http://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.