

AVENUE

Thanksgiving Menu

\$55

12 - 6PM

Appetizers

(choice of one)

Shrimp Cocktail

5 U15 Shrimps, Cocktail Sauce

Escargot

Garlic Parsley Compound Butter

Macaroni Gratin

Mornay Sauce, Gruyere, Thyme Bread Crumbs

Beet Carpaccio

Spiced Walnuts, Frisee & Arugula, Banyules Vinaigrette

Frangelico & Carrot Soup

Ginger, Hazelnuts, Orange, Crown Maple Syrup

Belgium Endive

Pecans, Red Grapes, Fennel, Granny Smith Apples, Apple Cider & Verjus Vinaigrette

Fruits de Mer

Les Plateaux

LE PETIT 95

LE GRAND 115

LE ROYAL 155

OYSTERS

East Coast 21/Half doz

West Coast 24 /Half doz

Osetra Caviar 150/oz.

SHELLFISH

King Crab Legs 65

Lobster 1/2 or Whole 20/40

Middle Neck Clams 9/Half doz

Shrimp Cocktail 18 / 3 pc

Entrees

(choice of one)

Thanksgiving Turkey Dinner

White Meat with Dark Meat Stuffing Roulade, Sauteed Green Beans, Orange-Cranberry Sauce, Sweet Potato Puree, Turkey Gravy, Gratin Dauphinoise

Branzino

Shaved Artichokes, Parmesan, Spinach Gnocchi, Riesling Broth

NJ Viking Village Sea Scallops

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

Whole Wheat Pasta

Kale Pesto, Parmesan, Cured Egg Yolks, Black Burgundy Truffles, Sweet Potato Puree

Boeuf Bourguignon

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

Flat Iron Steak

Flat Iron Steak, Watercress Salad, Pomme Frites

Sides

10 each

White Turkey Meat - Dark Turkey Meat
Brussels Sprouts - Haricots Verts - Pomme Frites

Desserts

(choice of one)

Beet & Orange Cake

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

Pumpkin Creme Brulee

Black Currants in Cassis, Orange & Lemon Madeline

Pecan Pie

Cinnamon Ice Cream, Bourbon Anglaise

Dark Chocolate Pot de Creme

Chocolate Custard Topped with Creme Chantilly

Warm Apple Tart Tatin

Caramelized Apples, Puff Pastry, Vanilla Ice Cream

Children's Menu

Children 12 and Under

\$25

APPETIZERS

Shrimp Cocktail 3 U15 Shrimps, Cocktail Sauce

Macaroni Gratin Mornay Sauce, Gruyere, Thyme Bread Crumbs

ENTREES

Thanksgiving Turkey Dinner White Meat, Sauteed Greens Beans, Orange-Cranberry Sauce, Sweet Potato Puree, Turkey Gravy

Steak Frites Flat Iron Steak, Watercress Salad, Pomme Frites

DESSERT

Ice Cream Sundae Sprinkles, Chocolate Sauce, Cherry

Pecan Pie Cinnamon Ice Cream, Caramel Sauce

NO SUBSTITUTIONS PLEASE

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 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. Matrot 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

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-

Ginger Apple Martini

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

Spiced Pear

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

Pumpkin Martini

Cruzan Rum, Pumpkin Puree,
Rye, Vanilla, Nutmeg

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

Melon Cooler

Tequila, Melon Puree, Agave Nectar,
Lime, Aperol

Peach Passion

Peach Vodka, Champagne,
White Peach, Passion Fruit

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 Silver Organic 22

LeClubAvenue.com

732-759-2900

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, Francois Villard "Quintessence" 2000 500ml (Rhône, France)	\$115
Vintage Port,	

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.