

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...16

Les Salades

Avenue Salad

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

Belgium Endive

Pecans, Red Grapes, Fennel, Granny Smith Apples, Apple Cider & Verjus Vinaigrette...11

Heirloom Beet Carpaccio

Spiced Walnuts, Frisee & Arugula, Banyules Vinaigrette...15

Salade Verte

Bibb Letuce, 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

Sea Scallops

Pickled Onions, Watercress Espuma, Razor Clams, Truffled Scallop Mousse...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

Salade Niçoise

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

Paella Royale for One

Saffron Rice, Chorizo Pork Sausage, Clams, Mussels, Maya Shrimp, 1/2 Lobster Tail, English Peas...45

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

Whole Wheat Rigatoni

Kale Pesto, Parmesan, Cured Egg Yolks, Black Burgundy Truffles, Sweet Potato Puree...26

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

Tuesday - Sunday 4:00 - 9:00pm

NO SUBSTITUTIONS PLEASE

KIDS MENU AVAILABLE

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

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
Cultivar 2015 (North Coast, California)
Malbec 14
Clos la Coutale, Cahors 2017 (Southwest, France)
Cotes du Rhone Villages 13
Perrin 2017 (Rhône, France)
Cabernet Sauvignon 25
Chappellet "Mountain Cuvée" 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 23
Maker's Mark 13
Elijah Craig 12 yr. 12
Four Roses 'Single Barrel' 14
Widow Jane 15
Basil Hayden's 14
George T Stag 141 Proof 25
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

Endless Summer

Rum, Coconut Puree, Passion Fruit, Turmeric

Bloody Marie

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

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

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.