



2008 - 2012 Rated  
Top 5 Restaurants in Kansas City  
Ingrams Magazine & KC Magazine

2010 Kansas City  
Restaurant Innovator of the Year  
KC Magazine

2008 - 2010 Best Bistro  
in Kansas City

2009 - 2010  
Most Romantic Restaurant  
in Kansas City

2007 Best New Restaurant  
in Kansas City  
Sun Publications

"Award of Excellence"  
Wine Spectator

Award of Unique Distinction  
Wine Enthusiast's



## Happy Hour

All Bistro Plates  
Only \$6 each  
with any drink purchase.

Everyday 4 pm to 6 pm  
and Fri. and Sat. seating  
from 8:30 pm to close

*Sorry, we cannot make any  
exceptions to times special is available.  
No coupons or discounts with specials.*

Executive Chef's:

**Mario Galan**

Wine Director:

**Timothy O'Neal**

Certified Sommelier:

**Matthew Lees**

Sommeliers:

**Peter Abbey**

**Greg Harvey**

## Bistro Plate Weekend Special Price Varies

Our Chefs creation available Friday and Saturday Evenings ONLY. Ask your server for details.  
Limited Quantities and Availability.

## Bistro Plates

**Ribeye "Cap" Steak** - The most tender portion of the Ribeye. 4 ounce stuffed with Mushroom Duxelle filling. Marsala Reduction. **10**

**Lamb Meatballs** - Herb Couscous, Cilantro, Cumin Aioli and Cucumber Herb Sauce. **7**

<sup>N</sup> **Chili Spiced Shrimp** – Two Bacon Wrapped Jumbo Shrimp over Creamy Polenta. **9**

<sup>N</sup> **"Ham Salad"** - Simple yet delicious, a must try! Served with Peppadews, French Cornichons, Black Olives and of course Ritz Crackers. **7**

**Moules Frites** - Prince Edward Island Mussels in a White Wine, Garlic & Fresh Herb Broth. Served with a small side of our Pommes Frites and Grilled Ciabatta Bread. **10**

**Surf & Turf Sliders** - One Beef Filet and One Mini Crab Cake Slider on Sweet Hawaiian Bread. **9**

**Crab Stuffed Mushrooms** - Champagne Butter. **10**

<sup>AC</sup> **Ceviche** - Delicious Salad of Lobster Meat, Shrimp, Crab, Avocado, Lime Juice and Fresh Cilantro. Served with Grilled Ciabatta Bread. **11**

**Grilled Pork Tenderloin Skewers** - Chimichurri Marinade, Roasted Fresh Julienne Vegetables. **10**

<sup>AC</sup> **Lemon Garlic Chicken** - Strips of Marinated Chicken Breast sautéed with Shallots then tossed in a White Wine, Garlic, Lemon Herb Sauce and served atop a few of our Famous Pomme Frites. **9**

### Flatbreads - **8**

- Caramelized Onion, Gruyere Cheese, Applewood Bacon, Tomato Jam
- Fresh Mozzarella, Tomato, Roasted Pepper and Basil
- Grilled Chicken, Spinach, Artichoke and Fontina Cheese

**Pomme Frites** - Our version of a Belgian Classic. Choice of three Dipping Sauces, Pesto Aioli, BBQ Mayo, Bavarian Mustard, Remoulade, House Aioli or Ranch. **7**

### Mac & Cheese

- Avenues Classic - Lobster Sherry Sauce **12**
- Four Cheese **7**

**Crispy Portobello "Fondue"** - Pan Fried Portobello's, Fresh Herbs & Olive Oil. Blue Cheese Bacon "Fondue." **7**

<sup>AC</sup> **Bacon Wrapped Dates** - Our top seller! Brown Sugar, Madeira, Red Pepper and Balsamic Vinegar. **9**

<sup>AC</sup> **Filet Cabreles** - Prime Beef Tenderloin Tips, Mushrooms, Spanish Bleu Cheese (Cabreles), Sherry Butter. Grilled Flatbread. **12**

<sup>AC</sup> **Shrimp Gratin** - Always "Top 3". Shrimp, Shallots, Fresh Herbs, Spinach, White Wine Cream Sauce. Gratin Alfredo Style with Parmesan Bread Crumbs. Toasted Ciabatta. **12**

<sup>AC</sup> **Mediterranean Platter** - Marinated Artichoke Hearts, Genoa Salami, Sicilian Olives, Sun Dried Tomato, Goat Cheese Spread, Olive Tapenade and Pecorino Romano. Toasted Ciabatta and Flatbread. **11**



## Avenues Classics

**Lobster Ravioli** - Our Top Seller for years. Homemade Lobster filled Ravioli in a Sherry, Tomato Cream Sauce with sautéed Shrimp, shaved Parmesan and Fresh Basil. **22**

**Braised Short Rib Stroganoff** - Boneless Beef Short Ribs slowly braised in Marsala, Veal Stock and Tomatoes, finished with a touch of Cream and Butter. served over Herb Risotto. **18**

**Steak Frites** - Choice of Steak served with Pomme Frites.

**8 Ounce Filet** (Center Cut) **28**                      **12 ounce KC Strip or Ribeye** **25**

Available Steak Sauces - Bearnaise, Au Poivre, or Bleu Cheese Horseradish Butter.

**“Oscar” Style** - Add a Crab Cake and Prosciutto Wrapped Asparagus to your steak. **7**

**Grilled Halibut\*** - Braised Artichoke and Zucchini. Roasted Peppers and Onions. **22**

**Sole Piccata\*** - Lightly Breaded, Artichokes, Capers, Sun Dried Tomatoes, Lemon Butter Sauce. **18**

**Veal Francesco** - Veal Scaloppine, Artichoke Hearts, Mushroom Brandy Cream Sauce with Asparagus. **18**

**Sesame Crusted Ahi Tuna** - Lightly Seared Tuna Carpaccio, Olive Oil Mashed Potatoes, Parsley Caper Salad, Lemon Aioli. **17**

**Grilled Salmon\*** - French Lentil Cream Sauce, Micro Greens, Bearnaise Sauce. **18**

**Tilapia** - Pan Seared over Herb Couscous, Garlic Spinach. Romesco Sauce. **17**

## Prime Time Favorites

**“Surf & Turf”\*** - **38**

CHOOSE 1 SURF	+	CHOOSE 1 TURF
Two Lobster and Crab Cakes		8 oz Filet Mignon
Lobster Fettuccine		12 oz KC Strip
Half Pound Alaskan Crab Legs		12 oz Ribeye

**Filet Romana\*** - One of our Best Selling Specials! Two 3 oz Filet Medallions served with Fresh Burrata (Creamy Mozzarella), Red Wine Balsamic Drizzle, House Made Tomato Jam. **34**

**Crab Legs\*** - One Pound of Alaskan Crab Legs served with Drawn Butter. **32**

**Salmon Imperial** - Grilled Salmon Fillet, topped with Jumbo Lump Crab Meat, atop Yukon Mashed Potatoes. Horseradish Mascarpone and Lemon Butter Mustard. **30**

*\* Comes with small Unique Side.*

## The Lighter Side - Entrée Salads

**Burrata** - Fresh Creamy Mozzarella, Serrano Ham Carpaccio, Arugula, Caprese Vinaigrette, Tomato Jam and Pesto Bruschette. **12**

**Butternut Squash Salad** - Roasted Butternut Squash, Port Wine Syrup, Serrano Ham, Grilled Asparagus, Mixed Greens, Shaved Manchego Cheese and Toasted Walnuts. **12**

**“Crab 3 Way”** - Crab & Lobster Cake, Crab & Shrimp Ceviche, Lump Crab Salad. **14**

**“Orchard Salad”** - Baby Spinach, Blue Cheese, Dried Cherries, Apples, Strawberries, Red Grapes, Toasted Almonds in a Orange Walnut Vinaigrette. Apple Bread. **10**

**Mozzarella Caprese** - Fresh Mozzarella, Vine Ripe Tomatoes, Mixed Greens with Balsamic Vinaigrette. Served with choice of:

**Prosciutto Wrapped Jumbo Shrimp or Crispy Chicken Milanese** - **14**

## Early Bird Dinner Special Only \$20

Everyday before 6 pm. You must be seated and place your order before 6 pm. Sorry, NO Exceptions regarding times.

**Special includes:**

Choice of any “Avenues Classic” Entrée, Side Salad or Cup of Soup and Choice of One Small Unique Side.

## Unique Sides

**Meant to share**

**Brussels Sprouts** - Our Best Seller “Carbonara Style” – Bacon, Alfredo Sauce, Egg Yolk. **7**

**Organic Baby Carrots** - Brown Sugar, Butter, Honey, Fresh Herbs. **5**

**Fork Smashed Yukon Potatoes** - **5**

**Avenues Corn “Souffle”** - **6**

**Potatoes Al Forno** - Baked Au Gratin Style, Fontina and Parmesan Cheese. **6**

**Prosciutto Wrapped Asparagus** - Lemon Butter **7**

**Creamy Herb Polenta** - **5**

## Side Salads

**with Entrée purchase**

**Spinach Salad** - **4**

**Beet and Goat Cheese** - **4**

**House or Caesar** - **3**

**All Dinner Split Plate Charges** **4**

<sup>N</sup> New item.

<sup>AC</sup> “Avenues Classic”

*18% Gratuity added to Parties of 8 or more.*

*Consumption of raw or undercooked items may increase your chance of food-borne illness.*



## Join Club Bistro and start earning rewards today.

- ~ Earn one point for every dollar spent
- ~ For every 250 points earned you are entitled to 25 dining dollars
- ~ Earn double points Monday & Tuesday
- ~ Receive a Free Entrée on your Birthday and Wedding Anniversary
- ~ Receive email announcements of special events, offers and promotions exclusively for Club Bistro Members
- ~ One time \$10 enrollment fee

### **Avenues Bistro Brookside**

338 West 63rd Street  
Kansas City, Missouri  
816-333-5700

[www.AvenuesBistro.com](http://www.AvenuesBistro.com)

