



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**

^N **Chili Spiced Shrimp** - Two Bacon Wrapped Jumbo Shrimp over Creamy Polenta. **9**

^N **"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**

^{AC} **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**

^{AC} **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**

^{AC} **Bacon Wrapped Dates** - Our top seller! Brown Sugar, Madeira, Red Pepper and Balsamic Vinegar. **9**

^{AC} **Filet Cabreles** - Prime Beef Tenderloin Tips, Mushrooms, Spanish Bleu Cheese (Cabreles), Sherry Butter. Grilled Flatbread. **12**

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

^{AC} **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 Scalloppine, 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

^N New item.

^{AC} “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

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