



**THE  
AVENUE**

**Bar and Grill**

# APPETIZERS

## Hummus and Pita

Diced cucumber and tomatoes with Mediterranean hummus surrounded by grilled pita.

\$9.95

## Cheese Curds

A real Wisconsin delight! White and yellow cheese curds, fried until golden brown. Served with ranch or marinara sauce.

\$9.95

## Boneless Wings

Breaded boneless chicken wings deep fried and tossed in your choice of buffalo, BBQ, or garlic Parmesan sauces. Served with ranch or Bleu cheese.

\$11.95

## Chicken Quesadilla

A large jalapeño Cheddar tortilla filled with spicy pulled chicken, Cheddar and Monterey Jack cheese, diced tomatoes, jalapeños, green peppers and onions. Served with sour cream and salsa.

\$11.95

## Cantina Beer Brat Cheese Dip

Housemade cheese sauce with a hint of mustard topped with beer-braised onions, ground bratwurst and pico de gallo. Served with warm tortilla chips.

\$12.95

# SOUPS

## Soup du Jour

Chef prepared daily.

Bowl \$4.95

## Wisconsin Baked Onion Soup

Beer-braised onions and garlic in a hearty beef stock, topped with housemade croutons and Wisconsin Swiss cheese and baked golden brown.

Cup \$4.95 | Bowl \$5.95

# SALADS

## Classic Cobb Salad

Crumbled Bleu cheese, chopped bacon, diced tomatoes, grilled chicken breast, Swiss cheese, hard boiled egg and avocado wedges on a bed of mixed greens. Served with your choice of dressing. \$15.95

## The Avenue Salad

Chilled salad mix topped with Mandarin oranges, apple slices, crumbled Bleu cheese, dried cranberries and grilled chicken breast. Served with your choice of raspberry vinaigrette or Bleu cheese dressing. \$16.95

## Classic Caesar Salad

Freshly chopped hearts of romaine tossed in Caesar dressing with housemade croutons and Parmesan cheese. \$11.95

Add Grilled Chicken Breast - \$3.00

Add Pan Seared Atlantic Salmon Filet - \$9.00

## Steak Salad

A Certified Angus® bistro filet marinated in soy and balsamic vinegar, grilled to your liking, sliced and layered atop a lightly grilled romaine heart and then drizzled with a balsamic reduction and Chipotle ranch. Sprinkled with Bleu cheese crumbles and accompanied by red onion, cherry tomatoes and sliced avocado. \$18.95

\*The Wisconsin Department of Public Health advises that the eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness. For further information, contact your physician or public health department.

# SPECIALTIES

All entrées served with your choice of soup or garden salad.

## NY Strip Steak\*

A 12 oz. center cut New York strip steak expertly broiled to your liking. Served with fresh seasonal vegetables and your choice of potato or wild rice **\$34.95**

## Pork Ribeye\*

Butcher's Block Prime® pork ribeye steak grilled to perfection and served on a bed of brandy-braised apples. Served with your choice of potato or wild rice. **\$23.95**

## Avenue Chicken

Grilled chicken breast nestled into a bed of baby spinach and artichoke hearts. Sautéed with olive oil, white wine, garlic, mushrooms, red bell peppers and tomatoes. Served with wild rice and fresh seasonal vegetables. **\$21.95**

## Pesto Salmon

Atlantic salmon filet pan seared with a basil pesto sauce and topped with a sweet balsamic tomato relish. Served over a bed of sautéed spinach and accompanied by wild rice and fresh seasonal vegetables. **\$26.95**

## Beer Cheese Meatloaf

Our own signature recipe made with Milwaukee's own Lakefront Brewery Eastside Dark Lager® and Wisconsin Cheddar cheese. Served with mashed potatoes and topped with whiskey gravy and fried onion strings. Served with a side of fresh seasonal vegetables. **\$21.95**

## Baked Macaroni & Cheese

Cavatappi pasta in our creamy homemade Cheddar cheese sauce, topped with shredded Wisconsin Cheddar cheese and breadcrumbs then baked until golden brown. **\$14.95**

Add BBQ Pork - \$5.00

Add Chicken - \$4.00

## Mac & Meatloaf

We start with a base of our housemade macaroni & cheese, surrounded with garlic mashed potatoes and topped with our signature beer cheese meatloaf, whiskey gravy and fried onion strings. Served with fresh seasonal vegetables. **\$24.95**

## PASTA

All entrées served with your choice of soup or garden salad.

Substitute gluten-free penne pasta for an additional \$2.00

## Chicken Fettuccini Alfredo

Grilled chicken breast tossed with red onion, bacon bits and fettuccini in a creamy alfredo sauce. **\$19.95**

## Broccoli Pesto Pasta

Fresh broccoli, sliced mushrooms, diced tomatoes and red peppers sautéed with traditional basil pesto, white wine and lemon. Then tossed with imported cavatappi pasta and garnished with sliced almonds and shaved Parmesan and Asiago cheese.

**\$19.95**

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# SANDWICHES

Served with your choice of waffle fries, steak fries, sweet potato fries or coleslaw.

Add a Cup of Soup or House Salad for \$2.95

## Wisconsin Tailgate Burger\*

Our classic 1/2 lb. Black Angus® burger stacked with a grilled Klement's brat patty, beer-braised onions, Wisconsin Cheddar cheese, and tangy BBQ sauce. Served on your choice of a kaiser roll or pretzel bun. **\$17.95**

## A.1.® Pepper Jack Burger\*

A classic 1/2 lb. Black Angus® burger with melted Pepper Jack cheese, bacon, fried onion strings and A.1.® sauce. Served on your choice of a kaiser roll or pretzel bun. **\$15.95**

## Patty Melt\*

1/2 lb. Black Angus® burger grilled to your liking on toasted marbled rye bread with melted Swiss cheese and beer-braised onions. **\$14.95**

## Classic Burger\*

1/2 lb. Black Angus® burger grilled to your liking and served on your choice of a kaiser roll or pretzel bun. Topped with lettuce, tomato, onion and a pickle spear. **\$13.95**

## Black and Bleu Sandwich\*

A certified Angus® bistro filet marinated in soy and balsamic vinegar, sprinkled with Cajun seasoning and grilled to your liking. Served on a pretzel hoagie with melted Bleu cheese crumbles, caramelized red onion, fresh baby spinach and diced tomato. **\$18.95**

## Noble Pig

BBQ pulled pork, thin sliced ham, bacon, beer-braised onions and Wisconsin Cheddar cheese on a toasted pretzel bun. **\$15.95**

## Triple Decker Clubhouse

An American classic! Thinly sliced turkey, ham, Swiss cheese, salami, bacon, lettuce, tomato, and mayonnaise piled high on whole-wheat toast. **\$14.95**

## Smoked Turkey & Spinach Wrap

Thinly sliced smoked turkey breast, fresh baby spinach, Roma tomatoes and red onions in a whole-wheat tortilla spread with basil pesto. **\$14.95**

## Hummus Veggie Wrap

A whole-wheat tortilla spread with a Mediterranean hummus and filled with diced tomatoes, cucumbers, onions, bell peppers, black olives and spinach. **\$14.95**

## Southwest Chicken Sandwich

Tender grilled chicken breast topped with melted Pepper Jack cheese, sliced avocado and pico de gallo. Sandwiched between two sliced of grilled sourdough bread and served with a side of Chipotle ranch. **\$14.95**

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