

JUL 23-28

# Restaurant week

2018

## THE AVENUE STEAK TAVERN

**\$40** per diner

tax, gratuity, and beverages not included

### *First Course* CHOOSE ONE

TODAY'S SOUP

TAVERN SALAD

CAESAR SALAD

WINE PAIRING

Sauvignon Blanc, Matanzas Creek, Sonoma County, California (\$12 Per Glass)

### *Second Course* CHOOSE ONE

**SALMON SCAMPI\*** Asparagus, Chardonnay Butter Sauce

WINE PAIRING

Pouilly-Fuissé, Louis Jadot, Burgundy, France (\$15 Per Glass)

**PORK OSSOBUCO\*** Whipped Potatoes, Balsamic Jus

WINE PAIRING

Garnacha, Atteca, Old Vines, Calatayud, Spain (\$13 Per Glass)

**FILET MIGNON 6OZ.\*** Choice Of Side Dish

WINE PAIRING

Cabernet Sauvignon, Francis Ford Coppola, "Director's Cut,"  
Alexander Valley, California (\$13 Per Glass)

### *Third Course* CHOOSE ONE

**CHEESECAKE**

Graham Cracker Crust, Tart Cherry Sauce

**BANANA BREAD PUDDING**

Hazelnut Chocolate, Caramel Sauce, Johnson's Vanilla Bean Ice Cream

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.