



STEAKHOUSE AT AVENSOLE

Friday 5pm to 8pm | Saturday 11am to 8pm | Sunday 2pm to 5pm

STEAK SELECTION

USDA CERTIFIED ANGUS BEEF

14 OZ NEW YORK STRIP 48

8 OZ FILET MIGNON 55

16 OZ BONELESS RIBEYE 56

SAUCES *Select One*

RED CHIMICHURRI
DEMI - GLACE

BÉARNAISE

BUTTERS *Select One*

HERB TRUFFLE \$3
GARLIC BONE MARROW \$3

SUGGESTED WINE PAIRINGS

 2018 AVENTURA 15 / 55
78% Zinfandel, 22% Syrah

2016 HERITAGE 18 / 66
41% Mourvèdre, 41% Zinfandel,
18% Malbec

 2017 SOUTH SLOPE 18 / 68
80% Cabernet Sauvignon,
10% Merlot, 10% Petite Sirah

SPECIALTIES

BEEF WELLINGTON 65

puff pastry • prosciutto • mushroom duxelle • demi-glace • spinach cream

SIDES

ROASTED CARROTS 9
carrots • pomegranate reduction • marcona almonds

ROASTED CORN 9
corn • poblano • red bell pepper • parsley

ROASTED BABY YUKONS 12
baby potatoes • garlic butter • chimichurri

CAULIFLOWER 13
tri-color cauliflower • cauliflower purée •
cilantro gremolata • pomegranate reduction

GARLIC MASHED POTATOES 9
potatoes • roasted garlic • demi-glace

GRILLED ASPARAGUS 9
marcona almonds • shaved grana padano • lemon zest

MAC & CHEESE 15
smoked gouda mornay • pancetta lardons • chive oil

BRUSSELS SPROUTS 13
roasted brussels sprouts • balsamic reduction •
pepitas • goat cheese

COCKTAILS 14

LAVENDER MARTINI

JAMESON & GINGER

OLD FASHIONED

CADILLAC MARGARITA