



# 5th Avenue Restaurant & Lounge

Dinner Hours 5:00PM to 9:00PM 7 DAYS A WEEK



## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14.00

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$14.00

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$12.00  
*Add Grilled Chicken. \$3.00 / 187 CAL*  
*Add Shrimp or Steak. \$5.00 / 112-286 CAL*

### Loaded Fries / 920 CAL

Fries topped with cheese, jalapenos, bacon, and chives. \$8.00



## Entrees

*All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.*

### Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$18.00

### Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. \$14.00  
*Add grilled chicken \$3.00. Add steak or shrimp \$5.00*

### Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$28.00

### Monterey Grilled Chicken / CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$16.00



## Burgers & Sandwiches

*All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.*

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$14.00

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$16.00

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$16.00  
*Add bacon \$2.00*

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$14.00

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$14.00



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00  
*Add Grilled Chicken. \$3.00 / 187 CAL*  
*Add Shrimp or Steak. \$5.00 / 112-286 CAL*

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$16.00

## Desserts

### Brownie Sundae \$9.00 / 1010 CAL

### NY Cheesecake \$8.00 / 800 CAL

## Sides

### French Fries \$4.00 / 280 CAL

### Red Skin Mashed Potatoes \$4.00 / 200 CAL

### Rice Pilaf \$4.00 / 210 CAL

### Pub Chips \$4.00 / 540 CAL

### Seasonal Vegetables \$4.00 / 30 CAL

**Pick-up Service**  
**Dial Ext. 2835**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Bar Hours 5:00PM to 9:30PM 7 DAYS A WEEK



## Handcrafted Cocktails

### Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$12.00

### Cucumber Mint Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$12.00

*Upcharge for Premium Spirits \$5.00*

### Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$10.00

*Upcharge for Premium Spirits \$5.00*

### Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$12.00

*Upcharge for Premium Spirits \$5.00*

### Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$12.00

### Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$12.00  
*Maker's Mark for only \$5.00*

### Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$12.00  
*Upcharge for Premium Spirits \$5.00*

### Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$14.00  
*Upcharge for Premium Spirits \$5.00*



## Beers

### Craft

Blue Moon \$4.50 / 228 CAL

Goose Island IPA \$4.50 / 240 CAL

Sam Adams \$4.50 / 170 CAL

Yuengling Lager \$4.50 / 141 CAL

White Claw \$4.50 / 100 CAL

### Import

Corona Extra \$4.50 / 148 CAL

Heineken \$4.50 / 149 CAL

Stella Artois \$4.50 / 150 CAL

### Domestic

Bud Light \$3.50 / 192 CAL

Miller Lite \$3.50 / 110 CAL

Michelob Ultra \$3.50 / 128 CAL

Budweiser \$3.50 / 192 CAL

## Drinks

Coffee \$2.00 / 0 CAL

Tea \$2.50 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL



## Red Wines

(116 - 122 CAL per glass)

**Cabernet Sauvignon** Kendall-Jackson, CA

GLASS

BOTTLE

\$8.00

\$22.00

**Pinot Noir** Carmel Road, CA

\$7.00

\$21.00

**Pinot Noir** Meomi, CA

\$8.00

\$22.00



## White Wines

(105 - 125 CAL per glass)

**Chardonnay** Kendall-Jackson, CA

GLASS

BOTTLE

\$8.00

\$22.00

**Pinot Gris** J. Vineyards, CA

\$8.00

\$22.00

**Sauvignon Blanc** Bonterra, CA

\$7.00

\$21.00