

# Avenue Grill

Avenue Grill  
JW Marriott Washington DC  
1331 Pennsylvania Ave NW  
tel. 202.626.6970  
www.marriott.com/wasjw

## starters

**Salt & Pepper Calamari** | ginger curry aioli 10

**Heirloom Tomato Bruschetta** | grilled bread | ricotta salata | sticky balsamic dressing 9

**Shrimp & Crab Claw Cocktail** | caramelized corn dipping sauce & cocktail sauce 15

**Steamed Mussels** | chorizo white wine broth | rustic bread 12

**Hand Crafted Soup of the Day** | 6

**Roasted Corn & Crab Chowder** | chopped chives | crisp flat bread 7

## salads & sides

**Soft Lettuces** | blistered tomatoes | bread shards | red wine vinaigrette 6

**Market Fresh Salad** | mixed greens, cucumber, carrot, cherry tomatoes | house made croutons | mustard vinaigrette 7

**Classic Caesar Salad** | 7

**Spinach Salad** | raspberry red onions | spiced pecans | goat cheese | honey crunch 7

**Sautéed Spinach** | 7

**Truffle Mac & Cheese** | 7

**Spring Succotash** | creamy blend of corn, edamame & red pepper 7

**Crisp Parmesan Potato Wedges** | 7

**Sautéed Asparagus** | shaved parmesan 7

## sandwiches

**Fresh Angus Burger** | the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon 15

**Ultimate Veggie Burger** | jack cheese, mayonnaise, mustard & pickle | whole wheat bun 14

**Classic Club Sandwich** | triple decker roasted turkey, bacon, lettuce & tomato | house made potato chips 13

## entrees

**Filet Mignon** | mashed potatoes | asparagus, artichoke & mushroom saute | tarragon vinaigrette 30

Pairs perfectly with Franciscan Oakville Estate Cabernet Sauvignon

**NY Strip Steak** | chimichurri sauce | crisp parmesan potato wedges 26

Pairs perfectly with Ravenswood "Old Vine" Zinfandel

**Grilled Rib Eye Steak** | truffle mac & cheese | sauteed spinach | balsamic ketchup 28

Pairs perfectly with Aquinas Cabernet Sauvignon

**Fresh Seafood Catch** | sustainable seafood chef crafted daily 23

**Rigatoni & Artichoke** | spinach, fennel & roasted pepper | shaved parmesan 20

Pairs perfectly with Villa Maria Sauvignon Blanc

**Parmesan Battered Chicken Breast** | wilted arugula, capers & tomatoes | simple mashed potatoes 23

Pairs perfectly with Santa Margherita Pinot Grigio

**Pan Seared Salmon** | lemon risotto | fennel slaw, prosciutto & pistachio pesto 24

Pairs perfectly with Sonoma Cutrer Chardonnay

**Chesapeake Crab Cake** | jasmine rice with corn pepper relish | creamy red chili sauce 28

Pairs perfectly with Chateau Ste. Michelle Riesling "Dr. Loosen Eroica"

A 20% Gratuity will be added to parties of 6 or more

\*Please be advised that consumption of raw and/or undercooked food could lead to food borne illness.  
District of Columbia ordinance.