



716 LAUREL STREET, SAN CARLOS, CA. 94070

650.595.3003 ~7

BOARD ROOM ACCOMMODATIONS 2018

Events Manager: Julia Ternullo
julia@avenir-rg.com

Dining Room Manager: Vivian Leung
vivian@avenir-rg.com

Beverage Manager: Carlos Acevedo
carlos@avenir-rg.com

Operating Partner: Frankie Sanchez
frank@avenir-rg.com



TOWN PRESENTS OUR PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS PERFECT FOR YOUR PERSONAL OR CORPORATE GATHERINGS. OUR AMENITIES INCLUDE:

COCKTAIL RECEPTION ACCOMMODATIONS UP TO 40 PEOPLE

SIT DOWN DINING ACCOMMODATIONS UP TO 30 PEOPLE

PERSONALIZED MENUS

COMPLETE PRIVACY

A VARIETY OF MENUS TO CHOOSE FROM

**TWO 50 INCH FLAT SCREEN PLASMAS WITH:
VISUAL AND AUDIO
LAPTOP CONNECTION
WIRELESS INTERNET CONNECTION**

**LOUNGE AREA WITH LEATHER COUCH AND
LEATHER OTTOMANS**

**TEMPERATURE CONTROLLED WINE CABINET FOR YOUR
SELECTED
RED AND WHITE WINES**

LUNCH SEATINGS:

**MONDAY - FRIDAY 11:30 - 2:30 \$600 MINIMUM
SATURDAY & SUNDAY 10:00 - 2:30 \$900 MINIMUM**

DINNER SEATINGS:

**EVERY EVENING 5:00 - 10:00 (9:00pm Sunday)
\$1600 MINIMUM**

MINIMUMS DO NOT INCLUDE TAX OR GRATUITY

APPETIZER MENU

YOU CAN ADD ANY OF THESE APPETIZERS TO ANY OF OUR PARTY DINNER MENUS.

AHI TUNA TARTARE ~ CRISPY WONTON CRACKER, FRESH MANGO, CHIVE
(12pc) 36.00

AVOCADO TOAST ~ - SMASHED CALIFORNIA AVOCADO, GRILLED ARTICHOKE RELISH,
LA BREA MULTIGRAIN TOAST (12pc) 36.00

YUKON GOLD POTATO CROQUETTES ~ CHEDDAR CHEESE, BACON, SOUR CREAM &
CHIVES (12pc) 24.00

PHILLY CHEESE STEAK SPRING ROLLS ~ SPICED STEAK, PROVOLONE & AMERICAN
CHEESES, HORSE RADISH CREAM SAUCE AND OUR HOUSE SPICY KETCHUP
(12pc) 28.00

ARANCINI ~ RISOTTO CAKES (12pc) 30.00

SEARED FILET MIGNON CROSTINI ~ WILD BABY ARUGULA, ROASTED GARLIC-CAPER
AIOLI, TOASTED CROSTINI (12pc) 36.00

CRISPY SEABASS TOSTADAS ~ HOUSE SLAW, CHIPOTLE AIOLI (12pc) 22.00

NEW YORK STEAK TACO ~ CHIMICHURRI SALSA, MARINATED RED ONIONS, SMASHED AVOCADO
(12pc) 48.00

MARINATED SKIRT STEAK SKEWERS ~ OUR FAMOUS 'FLIER'S TERIYAKI MARINADE
(12pc) 36.00

JC'S CALIFORNIA ROLL ~ **FRESH DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI
SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE
(8pc) 15.95

SPICY # 1 AHI TUNA ROLL ~ SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO
PEPPERS , SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE
(8pc) 12.95

DEVEILED EGGS ~ FINISHED WITH CRISPY JALEPENOS (12pc) 18.00

CREAMY CHEESY LA BREA GARLIC BREAD (12pc) 36.00

SEASONAL SOUP ~ CHEFS SEASONAL SOUP DEMI 2 EA.

\$45 DINNER MENU

S O U P O R S A L A D

SEASONAL SOUP

OR

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

H O U S E S P E C I A L T I E S

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN,
ARTICHOKE VINAIGRETTE

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
SAUTEED GREEN BEANS, CRISPY ONION RINGS

ROASTED WILD KING SALMON

LOCAL ASPARAGUS, SPRING PEAS, FAVA BEANS, CHERRY PEPPERS,
RED PEPPER ROMESCO

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BARBECUE BABY BACK RIBS

SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRE GRILL, SMOTHERED WITH
HOUSEMADE BBQ SAUCE, COLE SLAW AND FRENCH FRIES

D E S S E R T

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$55 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

HOUSE SPECIALTIES

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN, ARTICHOKE VINAIGRETTE

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN, ARTICHOKE VINAIGRETTE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BARBECUE BABY BACK RIBS SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$65 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SEARED FILET MIGNON CROSTINI - WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, PARMESAN CRISPS, CREAMY CALABRIAN CHILI DRESSING, PARMESAN BREADCRUMBS

HOUSE SPECIALTIES

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN, ARTICHOKE VINAIGRETTE

SEARED AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BASEBALL CUT FILET MIGNON - 8 OZ CUT, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, RED WINE DEMI GLACE

NEW YORK STEAK - 14 OZ CORN-FED ANGUS NEW YORK STEAK, GARLIC MASHED POTATOES, BROCCOLI, RED WINE DEMI GLACE

DESSERT

WARM BREAD PUDDING - WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE - VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$85 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWINGSHARED FAMILY STYLE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CALIFORNIA ROLL - **FRESH LUMP DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

SEARED FILET MIGNON CROSTINI - WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, PARMESAN CRISPS, CREAMY CALABRIAN CHILI DRESSING, PARMESAN BREADCRUMBS

HOUSE SPECIALTIES

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN, ARTICHOKE VINAIGRETTE

BONE IN RIBEYE STEAK - CREAMED SPINACH, GARLIC MASHED POTATOES

MISO GLAZED CHILEAN SEABASS - ZUCCHINI NOODLE ROASTED MUSHROOMS, CHERRY PEPPERS, BASIL

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

SURF & TURF - 8 OZ. FILET MIGNON, AUSTRALIAN LOBSTER TAIL, GARLIC MASHED POTATOES, GREEN BEANS, DRAWN BUTTER & CLASSIC BEARNAISE

DESSERT

WARM BREAD PUDDING - WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE - VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$30 LUNCH MENU

S O U P O R S A L A D

SEASONAL SOUP

ORGANIC GREENS

WILD ARUGULA, ORGANIC GREENS, HEIRLOOM RADISH,
SHAVED FENNEL, SHALLOT VINAIGRETTE

H O U S E S P E C I A L T I E S

COBB SALAD

GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE,
EGG, TOMATOES, HOUSEMADE RANCH DRESSING

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN,
ARTICHOKE VINAIGRETTE

MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS
BASIL-MINT VINAIGRETTE

CRISPY CHICKEN SANDWICH

FRIED MARY'S CHICKEN, CABBAGE ESCABECHE, VERMONT CHEDDAR, ROASTED GARLIC AIOLI

MOM'S MEAT LOAF

BLACK PEPPER GRAVY, GARLIC MASHED POTATOES & GARLIC CHILE GREEN BEANS

D E S S E R T

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$45 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

SPICY # 1 TUNA & AVOCADO ROLL

SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE,
CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL

SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE
AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

CAESAR SALAD

CRISP HEARTS OF ROMAINE, PARMESAN CRISPS, CREAMY CALABRIAN CHILI DRESSING,
PARMESAN BREADCRUMBS

HOUSE SPECIALTIES

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
SAUTEED GREEN BEANS, CRISPY ONION RINGS

ROASTED WILD KING SALMON

LOCAL ASPARAGUS, SPRING PEAS, FAVA BEANS, CHERRY PEPPERS,
RED PEPPER ROMESCO

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN,
ARTICHOKE VINAIGRETTE

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$50 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY SEABASS TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

CALIFORNIA ROLL - FRESH LUMP DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

WARM NAPA CABBAGE SALAD

SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

HOUSE SPECIALTIES

ASPARAGUS RISOTTO

ROASTED LOCAL ASPARAGUS, BRAISED LEEKS, ARUGULA, PARMESAN, ARTICHOKE VINAIGRETTE

BASEBALL CUT FILET MIGNON

ROASTED GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

SEARED AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES