



716 LAUREL STREET, SAN CARLOS, CA. 94070

650.595.3003 ~7

## BOARD ROOM ACCOMMODATIONS 2017

**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)  
\$1400 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, GREEN APPLE & POMEGRANATE  
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, HORSERADISH 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 HALIBUT 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

# **\$40 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 ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS,  
PARMESAN REGGIANO

### **TERIYAKI SKIRT STEAK**

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

### **PAN ROASTED SCOTTISH SALMON**

SPICED ROASTED CARROTS, QUINOA, BABY KALE, ROMESCO SAUCE

### **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 HALIBUT 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 ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS, PARMESAN REGGIANO

**TERIYAKI SKIRT STEAK**

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

**PAN ROASTED SCOTTISH SALMON**

SPICED ROASTED CARROTS, QUINOA, BABY KALE, ROMESCO SAUCE

**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 HALIBUT 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, SHAVED PARMESAN CHEESE, PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

## HOUSE SPECIALTIES

### ASPARAGUS RISOTTO

ROASTED ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS, PARMESAN REGGIANO

**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 HALIBUT 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, SHAVED PARMESAN CHEESE, PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

## HOUSE SPECIALTIES

### ASPARAGUS RISOTTO

ROASTED ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS, PARMESAN REGGIANO

**BONE IN RIBEYE STEAK** - CREAMED SPINACH, GARLIC MASHED POTATOES

### PISTACHIO CRUSTED HALIBUT

GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION

**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

# **\$27 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 ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS,  
PARMESAN REGGIANO

### **MARINATED SKIRT STEAK SALAD**

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS  
CILANTRO-LIME 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



# \$40 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 HALIBUT 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, SHAVED PARMESAN CHEESE, PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

## HOUSE SPECIALTIES

### MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS CILANTRO-LIME VINAIGRETTE

### PAN ROASTED SCOTTISH SALMON

SPICED ROASTED CARROTS, QUINOA, BABY KALE, ROMESCO SAUCE

### SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

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

### ASPARAGUS RISOTTO

ROASTED ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS, PARMESAN REGGIANO

## 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 HALIBUT 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 ASPARAGUS, ENGLISH PEAS, BRAISED LEEKS, PEA TENDRILS, PARMESAN REGGIANO

### BASEBALL CUT FILET MIGNON

ROASTED GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

### PISTACHIO CRUSTED HALIBUT

GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION

### 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