



STARTERS

New England Calamari Hot & sweet peppers, citrus oil, side of marinara \$12

Wings Buffalo sauce, side of carrots & celery, choice of bleu cheese or ranch \$12

Mac and Cheese Balls Topped with a cheddar stout sauce \$8

Braised Short Rib Tacos Flour tortilla, pulled short rib, chef's special BBQ, caramelized onions, sliced radish \$12

Spinach and Artichoke Dip Served with sea salt tortilla chips \$11

Cheese Board Assorted cheeses, marinated olives, grapes, crackers, honey & dried fruit \$18

Mediterranean Platter Garlic roasted red pepper hummus, toasted pita, marinated olives \$11

Mini Chicken Quesadillas Flour tortilla, shredded chicken, cheddar cheese, pico de gallo, sour cream \$10

Nachos Sea salted tortilla chips, shredded chicken & muenster, pico de gallo, lettuce, black beans, pickled jalapenos, sour cream and guacamole \$11 – Add on chicken \$4, short rib \$6

Southern Fried Chicken Strips Drizzled jalapeno honey glaze, buffalo dipping sauce \$9

Parmesan Crusted Raviolis Fried four cheese ravioli, side of spicy marinara \$11

Fried Pickles Beer battered spears with a spicy ranch dipping sauce \$8

Loaded Fries Thick cut fries, brown gravy, melted mozzarella, smoked bacon, sliced scallions \$9

French Onion Sliders 3 beef sliders, brown sugar caramelized onions, gruyere cheese \$12

Pot of Mussels Choice of steamed garlic white wine broth, or spicy marinara sauce \$14



| Kids Menu Available Upon Request |

*Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.

SALADS

Curtains Salad Mesclun, goat cheese, walnuts, sliced apples, dried cranberries, balsamic dressing \$12

Caesar Salad Romaine hearts, spiced croutons, shaved parmesan \$10

Cobb Salad Iceberg lettuce wedge, avocado, bacon, bleu cheese, egg, tomato, onion \$12

Pecan Crusted Chicken Salad Mesclun, crumbled goat cheese, clementine wedges, raisins, balsamic dressing \$16

Southwest Salad Blackened salmon, spring mix, tortilla crisp, avocado, sweet corn, black beans, pico de gallo, shredded jack, citrus dressing \$18

|Add chicken \$5, salmon \$8, steak \$6, shrimp \$7|



PASTA

Truffle Parmesan Mushroom Raviolis Mushroom raviolis, truffle parmesan cream sauce, fried basil \$17

Rigatoni Bolognese Ragu Ground beef, short rib, ricotta, shaved parmesan, basil \$16

Gemelli Broccoli Rabe Chopped broccoli rabe, olive oil, spiced pork sausage, shaved parmesan \$15

|Gluten free pasta available upon request|



BURGERS & MORE

|Choice of fries, sweet potato fries, or salad|

Curtains Burger Brioche Bun, 8oz angus patty, lettuce, tomato, onion & our signature sauce \$13 |Add cheese \$1.00|

Black Bean Burger Avocado, sliced pepper jack, pico de gallo, pickled jalapenos & red onion \$13

Shrimp Po Boy Fried shrimp, spicy pineapple chutney, fresh cilantro sprigs, cabbage slaw \$16

French Grilled Cheese Signature four cheese blend, chardonnay onion jam \$10

Chicken Club Sandwich Lettuce, tomato, bacon, avocado, chipotle aioli \$13

Jerz Steak Sandwich Shaved ribeye, caramelized onions, swiss cheese, garlic aioli \$15

|Gluten Free Bun Available Upon Request|

ENTREES

Fish and Chips Beer battered fish, thick cut potato chips, sriracha tartar sauce \$17

Parmesan Crusted Chicken Lemon beurre blanc, mashed potatoes, sautéed spinach \$16

Shepherd's Pie Braised short rib, torched mashed, roasted root vegetable, brown gravy \$18

Pork Tenderloin Sweet potato mash, string beans, cranberry compote \$22

Pistachio Crusted Salmon Roasted red pepper coulis, seasonal veggies \$18

Chicken and Waffles Fried chicken thighs, buttermilk waffles, syrup, honey butter, buffalo dipping sauce \$17



THE GRILL

|Choose one sauce and one side dish|

Sauces: Chimichurri, Wild Mushroom Demi, Garlic Butter

Bone-in-Ribeye 18 oz \$32

Hanger Steak 10 oz \$18

Filet Mignon 6 oz \$21

Rack of Ribs \$24



SIDES

\$5

Charred String Beans
Garlic Mashed Potatoes
Sautéed or Creamed Spinach
Truffle Fries
Seasonal Veggie
Mac and Cheese



DESSERTS

Seasonal Fruit Pie Served warm ala mode \$6

Banana Foster Bread Pudding Vanilla crème anglaise \$7

Scoops of Ice Cream Chocolate or vanilla \$4

|For 2 or 3 people|

Cast Iron Chocolate Chip Cookie and Brownie Vanilla ice cream, caramel & chocolate drizzle \$10

Cannoli Chips and Dip \$12



CURTAINS

Bar and Restaurant

WINE



Red

Cabernet Sauvignon	\$10 \$38
Pinot Noir	\$9 \$32
Malbec	\$9 \$32
Merlot	\$10 \$30

White

White Zinfandel	\$7 \$26
Pinot Grigio	\$8 \$32
Sauvignon Blanc	\$11 \$42
Chardonnay	\$8 \$30

Champagne

Prosecco	\$12 350mL
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Beverages

Coffee	\$3
Tea	\$3
Unsweetened Sweet Tea	\$3
Espresso	\$3 dbl \$5
Cappuccino	\$4
Sodas	\$2

BEER

Draft


Stella	\$6
Yuengling	\$4
Shock Top	\$5
Strongbow	\$6
Goose Island IPA	\$5

Bottle

Miller Lite	\$4
Coors Lite	\$4
Corona	\$6
Heineken	\$6
Budweiser	\$4
Bud Light	\$4
Magners	\$6
Dogfish Head 60 Min	\$6
Founder All-Day IPA	\$6
Allagash White Ale	\$7
Sierra Nevada Pale Ale	\$7
Sam Adams Seasonal	\$6
Michelob Ultra	\$4

Non-Alcoholic

Heineken 00	\$5
Barrits (Ginger Beer)	\$5

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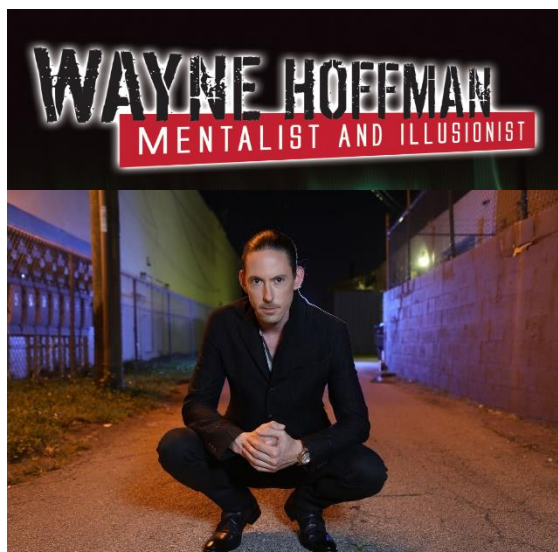
Visit us at www.avenelarts.com



Coming Soon to

The Avenel Performing Arts Center





June 7-9



THE
BOY BAND
PROJECT

July 18-20

Dynamic harmonies and vocals of NSYNC, Backstreet Boys, Hanson, One Direction, Boyz II Men