



STARTERS

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

Wings Choice of buffalo, BBQ, or dry rub, 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, slaw \$12

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

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

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

Nachos Sea salted tortilla chips, stout sauce, lettuce, black beans, pickled jalapenos, sour cream & guacamole \$11
|Add chicken \$4, short rib \$6|

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

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

Loaded Fries Thick cut fries, cheddar stout, smoked bacon, & sliced scallions \$9

Sliders 3 beef sliders, bacon onion jam, cheddar cheese \$12



PASTA

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

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

Gemelli Broccoli Rabe Chopped broccoli rabe, shallots, garlic, olive oil, chorizo \$15

Seafood Fra Diablo Spicy marinara, tossed in pasta with steamed mussels, clams & shrimp \$18

SALADS

Curtains Salad Arugula, goat cheese, walnuts, roasted beets, dried cranberries, house dressing \$12

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

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

Southwest Salad Blackened salmon, spring mix, tortilla crisp, avocado, black beans, shredded jack, citrus dressing \$18
|Add chicken \$5, salmon \$8, shrimp \$7|



BURGERS & MORE

|Choice of fries, sweet potato fries or salad|
Add Pretzel Bun \$1.25

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

Steak Burger – 8oz patty, topped with fried jalapenos and onion rings, pepper jack cheese on a Pretzel bun \$16

Black Bean Burger Guac, sliced pepper jack, & pickled jalapenos \$13

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

Spicy Fried Chicken Sandwich Lettuce, tomato, pickles, buffalo sauce and slaw \$14

Jer-Z Steak Sandwich Shaved ribeye, caramelized onions, swiss cheese, garlic aioli \$15



|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.

ENTREES

Fish and Chips Beer battered Cod, thick cut french fries, tartar sauce \$17

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

Rack of Ribs Full rack of slow cooked ribs, smothered in BBQ & served with 1 side of your choice \$24

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

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

Bone-in Ribeye 18 oz ribeye served with mushroom demi and compound butter & side of mash

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

Drunken Mussels or Clams Steamed clams or mussels, toasted bread, choice of white, red sauce, or old bay \$18



SIDES

\$5

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



DESSERTS

Seasonal Fruit Pie \$7

Banana Foster Bread Pudding Vanilla crème anglaise \$7

Scoops of Ice Cream Chocolate or vanilla \$4

Shareable or Not

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

Ask your server about our monthly beer selection

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
White Claw.....	\$6
Truly.....	\$6
Twisted Tea.....	\$6

Non-Alcoholic

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

**WINE DOWN
WEDNESDAY'S
EVERY WEDNESDAY**

50% OFF BOTTLES

Cabernet Sauvignon, Pinot Noir,
Malbec, Merlot, White Zinfandel,
Pinot Grigio, Sauvignon Blanc,
Chardonnay

**Yuengs
& Wings**

Every Thursday Curtains Bar and Restaurant
150 Avenel St. Avenel, NJ

48OZ PITCHER + 24 WINGS FOR \$25

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