

# • AGAVE RESTAURANT •

DINNER | CLASSIC AMERICAN CUISINE

## STARTERS

<b>SHRIMP COCKTAIL</b> <i>Classic, poached jumbo shrimp, cocktail sauce</i>	<b>9.50</b>
<b>PORK RIBLETS</b> <i>Smoky barbecue sauce</i>	<b>7.95</b>
<b>COCONUT SHRIMP</b> <i>Shrimp skewers with coconut breading, and jalapeño jam</i>	<b>9.95</b>
<b>POT STICKERS</b> <i>Chicken, mushrooms, citrus ponzu sauce</i>	<b>7.75</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> <i>Spinach, fontina, parmesan, artichokes, pita bread</i>	<b>7.95</b>
<b>GRILLED SHRIMP ON THE STONE</b> <i>½ pound of marinated shrimp, served on a sizzling granite stone, dipping sauces</i>	<b>11.95</b>
<b>FRIED CALAMARI</b> <i>Seasoned flour, dusted calamari, flash fried, remoulade sauce, lemons</i>	<b>8.95</b>
<b>CRAB COCKTAIL</b> <i>Rock crab cluster, remoulade sauce, cocktail sauce</i>	<b>14.95</b>

## SALADS

<b>AGAVE SALAD</b> <i>Mixed greens, queso fresco Jicama, tomatoes, black beans, roasted corn, spicy pecans, dried cranberry &amp; agave nectar vinaigrette</i> <b>-Add shrimp or salmon 6   Add chicken: 5</b>	<b>8.75</b>
<b>SPINACH SALAD</b> <i>Baby spinach, feta, tomatoes, spicy pecans, fresh strawberries, poppy seed Vinaigrette</i> <b>-Add shrimp or salmon: 6   Add chicken: 5</b>	<b>7.95</b>
<b>CHICKEN CAESAR SALAD</b> <i>Chicken, romaine lettuce, fresh parmesan, herbed crostini</i>	<b>11.75</b>
<b>LARGE CAESAR SALAD OR HOUSE</b>	<b>6.95</b>
<b>SIDE HOUSE OR CAESAR</b>	<b>3.95</b>

## SOUPS

<b>TORTILLA SOUP CUP</b> <b>3.95</b> <b>BOWL</b> <b>5.95</b> <i>Chicken and Southwest spices queso fresco, sour cream, pico de gallo, avocado, cilantro and fried tortilla strips</i>
<b>SOUP OF THE DAY-CUP</b> <b>3.50</b> <b>BOWL</b> <b>4.95</b> <i>Ask your server about today's goodness</i>

## FISH & SEAFOOD

<b>WOK CHAR SALMON</b> <i>Pacific rim spiced salmon, bok choy, rice pilaf, ponzu glaze</i>	<b>16.95</b>
<b>MAHI MAHI</b> <i>Grilled or blackened mahi, asparagus risotto, mango-jicama slaw, pepper coulis puree</i>	<b>19.95</b>
<b>PAN SEARED HALIBUT</b> <i>Spinach gnocchi, corn puree, wild mushrooms, lemon butter sauce</i>	<b>24.95</b>
<b>JUMBO SCALLOPS</b> <i>House made fettuccine, spinach, tomatoes, chili oil</i>	<b>19.95</b>
<b>SHRIMP SCAMPI</b> <i>Parmesan risotto, caramelized garlic, tomato, parmesan cheese</i>	<b>15.95</b>
<b>LOBSTER</b> <i>8oz. Cold water tail, drawn butter, baked potato, seasonal vegetables</i>	<b>35.95</b>

## STEAKS AND MORE

<b>STEAK DIANE</b> <i>2 (3oz) tenderloin medallions, sautéed mushrooms, mashed potatoes, grilled asparagus</i>	<b>21.95</b>
<b>FILET</b> <i>6oz filet, asparagus, baked potato</i>	<b>19.95</b>
<b>BONE IN RIBEYE</b> <i>20oz, grilled to perfection, mashed potatoes, green beans</i>	<b>35.95</b>
<b>NEW YORK STEAK</b> <i>10oz NY, baby roasted potatoes, broccolini</i>	<b>19.95</b>
<b>OSSO BUCCO</b> <i>Braised lamb shank, mint pesto, parsnip puree</i>	<b>26.95</b>
<b>AGAVE BURGER</b> <i>8oz house chuck brisket patty, smoked gouda cheese sauce, apple wood smoked bacon, crispy onions, garlic aioli and fries</i>	<b>15.95</b>
<b>POT ROAST</b> <i>Slow cooked top sirloin, mashed potatoes, green beans, and baby carrots</i>	<b>16.95</b>
<b>DUCK BREAST MUSCOVY</b> <i>Butternut puree, mushroom gnocchi, port reduction</i>	<b>21.95</b>

## ITALIAN

<b>CHICKEN PARMESAN</b> <i>House made fettuccine, marinara sauce &amp; parmesan</i>	<b>16.95</b>
<b>FRUTTI DI MARE</b> <i>Fresh made pasta, shrimp, clams, mussels, salmon, scallops choice of: White wine sauce or garlic red sauce, garlic bread</i>	<b>27.95</b>
<b>VEAL PICATTA</b> <i>Pan seared veal cutlet, parmesan risotto, broccolini, picatta sauce</i>	<b>24.95</b>
<b>CHICKEN MARSALA</b> <i>Pan seared fresh chicken breasts, marsala wine with shitake mushrooms, mashed potatoes</i>	<b>16.95</b>
<b>LINGUINI WITH MUSSELS &amp; CLAMS</b> <i>Mussels, little clams, in a white wine, garlic broth with lemon linguini</i>	<b>15.95</b>
<b>STUFFED EGGPLANT</b> <i>Ricotta cheese, yellow &amp; green squash, heirloom tomato, parmesan cheese, with spinach, pomodoro sauce, tomato relish</i>	<b>12.95</b>

## ADD ON TO ANY ENTREE

<b>LOBSTER TAIL</b> <i>8 oz. cold water tail</i>	<b>25.00</b>
<b>FRIED SHRIMP</b> <i>4 golden fried shrimp</i>	<b>7.00</b>
<b>GRILLED SHRIMP</b> <i>4 marinated, grilled shrimp</i>	<b>7.00</b>

## SIDES

<b>SAUTÉED MUSHROOMS</b>	<b>7.00</b>
<b>BACON MAC N CHEESE</b>	<b>6.00</b>
<b>LINGUINI PRIMAVERA</b>	<b>6.00</b>
<b>SAUTÉED SPINACH</b>	<b>6.00</b>
<b>LOADED BAKED POTATO</b>	<b>6.00</b>
<b>ASPARAGUS</b>	<b>7.00</b>



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RESTAURANT

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