

5TH AVENUE GRILLE

LUNCH & DINNER MENU



This Menu is also available for
TAKE-OUT

Please Call: (320) 258-2580

5TH AVENUE GRILLE

Radisson Suite Hotel St. Cloud

404 West St. Germain

St. Cloud, MN 56301

(320) 258-2580

www.5thAvenueGrille.com

LUNCH MENU

From 11:00am – 2:00pm

SOUP AND SALADS

Add Grilled Chicken Breast \$3 or Grilled Shrimp \$4

Soup of the Day \$4

Chef's Salad \$7

Mixed Greens, Smoked Turkey, Grilled Chicken,
Prosciutto, Gorgonzola, Cucumber, Red Onion,
Tomatoes, Balsamic Vinaigrette

Soup and Salad \$9

Cup of Soup, Half of House, Remoulade
Caesar, Greek or Chef's

Black and Tan Onion Rings \$7

Roasted Red Pepper and Feta

Greek Salad \$7

Mixed Greens, Tomato, Caper Berries,
Pepperoncini, Kalamata Olives, Feta Cheese
Roasted Red Pepper, Balsamic Vinaigrette

House Salad \$7

Mixed Greens, Toasted Almonds,
Mandarin, Oranges, Shaved Manchego Cheese,
Pomegranate Vinaigrette

Pan Seared Ahi Tuna \$11

Mixed Greens, Crustini, Tomato-Caper
Spread, Kalamata Olives, Red Onion,
Parmesan, Balsamic Vinaigrette

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese,
Crouton, Kalamata Olives

LUNCH MENU

From 11:00am – 2:00pm

SANDWICHES

All Sandwiches served with 5th Avenue Slaw,
Fries or Chips

Sub Soup or a House Salad for \$2.00

Soup and Lavash \$7

Half of Today's Featured Lavash
and a cup of Today's Soup

The 5th Avenue Burger \$10

Half Pound Certified Angus Beef, BBQ,
Pepper Jack Cheese, Red Onion, Tomato,
Feta Cheese Spread, Cucumber

Make your Own Burger \$9

Half Pound Certified Angus Beef, Choice of:
Bacon, Caramelized Onion, Mushrooms,
Red Onion, Cheddar, Pepper Jack, Swiss Cheese

Hot Ham and Gouda \$8

Grilled Ham, Smoked Gouda Sauce, Toasted Sourdough

Fried or Broiled Walleye Sandwich \$11

Lettuce, Tomato, Lemon Black Pepper Aioli

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese
Spread, Pepper Jack Cheese, Salsa Verde

Smoked Turkey Club \$7

Thick Cut Bacon, Lettuce, Tomato
Chipotle Mayonnaise

OTHER SELECTIONS

Walleye Fish and Chips \$12

French Fries, Tartar Sauce, Tomato
Horseradish, Malt Vinegar

Chicken Penne \$10

Sautéed Chicken, Craisins, Walnuts
Toasted Almonds, Thyme White Wine sauce

DINNER MENU

From 5:00pm – 9:00pm

STARTERS

Crab Cakes \$10

Jicama Slaw, Mustard Sauce, Wasabi

Calamari \$8

Served with Spicy Chili Sauce and Mint Lime Sauce

Shrimp Cocktail \$10

Served with Tomato Horseradish Sauce

Black and Tan Onion Rings \$7

Roasted Red Pepper and Feta Remoulade

White Cheddar Dippers \$7

Beer Battered White Cheddar Cheese Curds,
With a Bacon Shallot Sauce

Chicken Quesadilla \$6

Cilantro, Pepper Jack Cheese, in a Flour Tortilla
Served with Sour Cream and Fresh Salsa

5th Avenue Wings \$8 / Half \$5

Marinated Chicken Wings in your Choice of
Barbecue, Siracha, or Buffalo Sauce

Traditional Caesar Salad \$7

Romaine Lettuce, Parmesan Cheese,
Crouton, and Kalamata Olives

Chef's Salad \$7

Mixed Greens, Smoked Turkey, Grilled Chicken Prosciutto,
Gorgonzola, Cucumber, Red Onion,
Tomatoes, Balsamic Vinaigrette

House Salad \$7

Mixed Greens, Toasted Almonds, Mandarin Oranges
Shaved Manchego Cheese, in Pomegranate Vinaigrette

Greek Salad \$7

Mixed Greens, Tomatoes, Capers, Peppercini, Kalamata
Olives, Feta Cheese, Roasted Red Peppers,
In a Red Wine Vinaigrette

DINNER MENU

From 5:00pm – 9:00pm

SANDWICHES

All Sandwiches served with 5th Avenue Slaw,
Fries or Chips

Sub Soup or a House Salad for \$2.00

The 5TH Avenue Burger \$10

Half Pound Certified Angus Beef, BBQ Sauce,
Pepper-Jack Cheese, Red Onion, Tomato,
Feta Cheese Spread, and Cucumber

Chicken Sandwich \$9

Grilled Chicken Breast, Feta Cheese Spread,
Pepper-Jack Cheese, and Salsa Verde

Deep Fried or Broiled Walleye Sandwich \$11

Lettuce, Tomato, and Lemon Black Pepper Aioli

Make Your Own Burger \$9

Half Pound Certified Angus Beef,
Choice of:
Bacon, Caramelized Onion, Mushrooms, Red Onion,
Cheddar, Pepper Jack, or Swiss Cheese

STEAKS AND CHOPS

Choose a Steak or Chop, Sauce, and an Accompaniment.

All Entrées Served with your Choice of
Featured Soup or House Salad

Entrees

Filet Mignon - 8 oz	\$19
New York Strip - 10 oz	\$17
Ribeye - 12 oz	\$18
Lamb Chops	Seasonal

Sauces

Brandy Peppercorn Sauce, Roasted Garlic, Béarnaise,
Mushroom Tomato Demi Glaze

Starches

Yukon Gold Mashed Potatoes, Fennel Potato Ragout,
Baked Potato, Rice Pilaf, French Fries,
Cheddar Bacon Au Gratin

DINNER MENU

From 5:00pm – 9:00pm

OTHER SELECTIONS

Grilled Salmon \$18

Fennel Fingerling Potato Ragout, Asparagus
With a Dill Remoulade

Deep-Fried Walleye \$18

Pearl Onion, Cheddar Bacon Potato Gratin
With a Citrus Butter Sauce

Portabella Mushroom Linguini \$12

Roasted Portabella, Roasted Red Pepper and Feta Spread,
and Artichokes in Extra Virgin Olive Oil

St. Germain Scallops \$16

Seared Sea Scallops, Crimini Mushrooms, Swiss Cheese,
Rice Pilaf, in a White Wine Sauce

Seared Ahi Tuna \$17

Ahi Tuna, Grilled Beef-Steak Tomato, Fennel Fingerling
Potato Ragout, in Balsamic Vinegar

Roasted Chicken Breast \$15

Yukon Gold Mashed Potatoes with
an Andouille Sausage Cream Sauce

Chicken Penne \$12

Sautéed Chicken, Craisins, Walnuts, Toasted Almonds,
in a Thyme White Wine Sauce

Walleye Fish and Chips \$14

French Fries, Tartar Sauce
Tomato Horseradish Sauce, and Malt Vinegar

DESSERTS

Our signature Chocolate Bread Pudding	\$6
Vanilla Bean Cheesecake	\$6
Scoop of Vanilla or Chocolate Ice Cream	\$3
Vanilla Crème Brulee	\$6