



# Taste of Agave



## - DINNER MENU -

### APPETIZERS

**BRUSCHETTA FLATBREAD** \$12  
Fresh Basil, Tomato and Red Onion Relish, Pizza Sauce, Mozzarella Cheese with a Balsamic Glaze

**CALAMARI FRITO** \$14  
Breaded Fried Calamari with Lemon and Marinara Sauce

**GINGER AND ORANGE GLAZED WINGS** \$11  
Six Tender Chicken Wings, Pickled Gochujang Cucumber, Scallions, Sesame seeds

**SPINACH AND ARTICHOKE DIP** \$10  
Spinach and Artichokes, Fontina Cheese and Parmesan Cheese, Served with Pita Bread

**CEVICHE STYLE SHRIMP COCKTAIL** \$14  
Diced Shrimp, Celery, Onions, Tomatoes, Cucumber, Lime Juice with Three Tiger Shrimp with Fresh Cilantro

### SALAD

**AGAVE SALAD** \$11  
Jicama, Queso Fresco, Tomato, Black Beans, Roasted Corn, Spicy Pecans, Carrots, Dried Cranberries, Agave Nectar Vinaigrette

**WEDGE SALAD** \$11  
Baby Iceberg Lettuce, Preserved Tomatoes, Smoked Bacon, Bleu Cheese Crumbles, Pickled Onion, Bleu Cheese Dressing

**BLACKBERRY BALSAMIC SPINACH SALAD** \$14  
Baby Spinach, Fresh Blackberries, Cherry Tomatoes, Feta, Toasted Walnuts with Balsamic Vinaigrette

### SOUPS

**SWEET CORN CHOWDER SOUP** \$6  
**FIVE ONION SOUP** \$7

### ENTRÉES

**ST. LOUIS BBQ RIBS** \$17  
Fall Off the Bone, Sweet and Smokey BBQ Sauce Served with French Fries and Cole Slaw

**CHICKEN MARSALA** \$19  
Pan Seared Chicken Breast, Marsala Wine and Mushroom Medley, Mashed potatoes, Seasonal Vegetable

**FISH AND CHIPS** \$19  
House Made Beer Batter Cod, Lemon Wedges with French Fries and Cole Slaw

**SHRIMP AND LOBSTER CARBONARA** \$29  
Linguine Pasta, Roasted Garlic, Sautéed Shrimp, Lobster, Tomatoes, Creamy White Sauce, Julienne Vegetables, Garlic Bread

**AGAVE FLAT TOP CHEESE BURGER** \$17  
8oz. Burger, Thinly Sliced Onions, American Cheese and Swiss Cheese, Agave Sauce on a Toasted Brioche Bun with Fries

**DERBY SAGE BURGER** \$17  
8oz. Burger, English Derby Cheese, Smokey Bacon, Onion, Lettuce, Tomato with Garlic Aioli with Fries

**HERBED FOCACCIA CHICKEN SANDWICH** \$18  
Grilled Chicken, Baby Arugula, Marinated Tomato, Red Onion, Lemon-Lime Aioli with Sweet Potato Fries

**SALMON** \$22  
Pan Seared Salmon, Salmon Buttery Cream Balsamic Sauce, Spinach, Wild Mushroom with Rice Pilaf

**TWIN LOBSTER** \$36  
4oz. Twin Lobster Tails Poached in Citrus Butter, Baked Potato and Broccolini

**RIBEYE** \$39  
10oz. Hand Cut Ribeye Steak with Seasonal Vegetable and Choice of Baked Potato, Mashed Potato, Fries or Rice Pilaf

**FILET MIGNON** \$37  
6oz. USDA Choice Beef Tenderloin with Seasonal Vegetable and Choice of Baked Potato, Mashed Potato, Fries or Rice Pilaf

**NEW YORK** \$32  
10oz. Hand Cut USDA Choice Strip Loin with Seasonal Vegetable and Choice of Baked Potato, Mashed Potato, Fries or Rice Pilaf

### TOP YOUR STEAK

Maitre d Butter \$2  
Port Demi Sauce \$2  
Béarnaise \$3  
Bleu Cheese Butter \$3  
Wild Mushrooms \$5

MENU ITEMS ARE SUBJECT TO SPLIT CHARGES

Our Food Is Prepared to Order. Please Be Aware That Consuming Raw Or Undercooked Proteins, Poultry, Seafood, Shellfish, Eggs Or Dairy, May Increase Your Risk Of Foodborne Illness.  
18% gratuity to parties 5 or more