

AVENTURA DINNER MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks 2.95

Iced Tea 2.95

Pomegranate Iced Tea 3.95

Bottled Root Beer 3.75

Fresh Squeezed Handshaken Lemonade 3.95

Arnold Palmer 3.95

Strawberry Lemonade 3.95

Pellegrino (16 oz.) 4.50 (33 oz.) 8.50

Panna (16 oz.) 4.50 (33 oz.) 8.50

Regular or Decaf Coffee 2.95

Hot Tea 2.95

Milk 2.95

Red Bull or Sugar Free Energy Drink 4.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

Calamari 11.50
with Cajun Tartar Sauce

Popcorn Shrimp 11.50
with Cajun Tartar Sauce

Spinach Artichoke Dip 13.25

Trio of Hummus 9.50
Sun-Dried Tomato, Kalamata Olive and Traditional Hummus

Oysters on the Half Shell* 17.50
with Mignonette Sauce

Shrimp Cocktail 17.50

Jumbo Lump Crab Cake 15.50
with Beurre Blanc Sauce

Steak Tartare with Toasted Rye Points* . 15.75

Seared Ahi Tuna Sashimi* 15.75

Onion Rings 8.75
with Creamy Bleu Cheese Dressing

Garlic Cheese Bread 8.50
Half Order 5.00

SOUPS

Soup of the Day 6.75

Chilled Gazpacho Soup 6.75

STARTER SALADS

The Grill Mixed Green Salad . . . 8.75

Caesar Salad 9.75

The Grill Chop Salad 9.75
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.75
with Gorgonzola Cheese

Vine Ripened Tomatoes 13.75
and Buffalo Mozzarella with Fresh Basil

MAIN COURSE SALADS

Chicken Caesar Salad 16.75

The Grill Cobb Salad 18.75

Grilled Skirt Steak Salad 21.50
Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings*

Blackened Ahi Tuna Salad 19.75
Cajun Spiced Ahi, Seared, Greens, Artichoke Hearts, Green Beans, Sliced Almonds, Carrots and Peppers, Tossed in Asian Ginger Dressing*

POTATOES AND SIDES

Mac & Cheese Loaded 8.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

Shoestring Potatoes 5.50

Lyonnaise Potatoes 6.50

Yukon Gold Mash 5.00

Spinach Mashed Potatoes 6.50

Baked Potato 6.00

Brown Rice 5.00

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

STEAKS AND CHOPS

The Grill Serves the Finest in USDA Prime Corn Fed Beef Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Prime New York Steak (16 oz.)* . . . 43.75

Prime New York Pepper Steak (16 oz.) 44.50
Topped with Cracked Pepper, Bacon and Onion*

Charbroiled Rib Eye Steak (16 oz.)* 38.75
Blackened upon Request

Filet Mignon (12 oz.) 42.25
with Boef Onions and Bordelaise Sauce*

Petite Filet Mignon (8 oz.) 36.75
with Boef Onions and Bordelaise Sauce*

Charbroiled Skirt Steak 26.75
A House Specialty, *Certified Angus Beef™* Marinated in Citrus, Soy Sauce and Seasonings*

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Cedar Plank Atlantic Salmon . . . 27.75
with BBQ Citrus Glaze*
(Simply Grilled Upon Request)

Pan-Seared Dover Sole 41.50
with Fresh Lemon Butter Sauce

Jumbo Lump Crab Cakes 30.75
with Shoestring Fries

Pan-Seared Atlantic Salmon . . . 27.75
with Spinach and Shiitake Mushrooms*

CHICKEN

Chicken Piccata 21.75
with Fresh Lemon Butter Caper Sauce

Broiled Garlic Half Chicken 21.75
Marinated with Garlic, Lemon and Basil with Yukon Gold Mash and Vegetable Available After 5pm

Roasted Brick Chicken 21.75
Served with Grilled Vegetables

VEGETABLES

Creamed Spinach 7.00

Sauteed Spinach with Garlic 7.75

Sauteed Mushrooms 8.50

Grilled Asparagus 8.75

Grilled Vegetables with Balsamic Glaze 8.50

DESSERTS

Chef's Featured Dessert

Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day 8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream

Big Carrot Cake 8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream

“The Grill” Fudge Brownie Pie 8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

Key Lime Pie 8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest

Fresh Seasonal Berries 8.00
Topped with a Dollop of Creme Fraiche

Seasonal Sorbet 7.00

THE GRILL SPECIALS

Braised Short Ribs 33.75
Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Gold Mash & Brown Sauce

Chicken Pot Pie 18.75
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust
Please Allow 12 Minutes

Calf's Liver with Onions and Bacon . . . 24.50
(Bordelaise Sauce Upon Request)

Grilled Vegetable Plate 14.50
with Brown Rice

Grilled Shrimp Pomodoro 23.75
with Angel Hair Pasta

The Grill Cheeseburger 16.50
Certified Angus Beef™ with Double Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickle, 1,000 Island, Served with Shoestrings and Peanut Cole Slaw*

American Kobe Burger 21.50
Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings*

DRAFT BEER

Samuel Adams Boston Lager 5.75

Miller Lite 5.25

Pilsner Urquell 6.25

Guinness Extra Stout 6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light 5.75

Heineken 5.75

Corona 5.75

Stella Artois 5.75

Dos Equis or Dos Equis Amber . . . 5.75

Newcastle Brown Ale 5.75

Budweiser or Bud Light 5.00

Coors Light 5.00

Michelob Ultra 5.00

Buckler (Non-Alcoholic) 5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

Absolut Absolut Flavors Belvedere

Chopin Finlandia Grey Goose

Grey Goose L'Orange Gordon's

Ketel One Ketel One Citroen

Skyy Skyy Citrus Stolichnaya

Stolichnaya Flavors Three Olives

GIN

Beefeater Boodles Bombay Sapphire

Bombay Hendrick's Miller

Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

Avion Patrón Reposado Patrón Silver

Sauza Hornitos Sauza Tres Generaciones

Cuervo La Reserva de la Familia

For your convenience, 18% gratuity is added to all parties of 6 or more. Gratuity is discretionary, Thank You