

AV 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

Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 13.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

C.E.O. Martini

Chopin Vodka, Extra Olives 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

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilla 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

Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 13.00

New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice 14.00

Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 13.00

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
Bottled Root Beer	2.95
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

APPETIZERS

Calamari with Cajun Tartar Sauce	10.95
Popcorn Shrimp with Cajun Tartar Sauce	10.95
Spinach Artichoke Dip	12.95
Trio of Hummus Sun-Dried Tomato, Kalamata Olive and Traditional Hummus	8.95
Oysters on the Half Shell with Mignonette Sauce	15.75
Shrimp Cocktail	16.95
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.95
Steak Tartare with Toasted Rye Points	15.50
Seared Ahi Tuna Sashimi	14.75
Onion Rings with Creamy Bleu Cheese Dressing	8.75
Garlic Cheese Bread (12) Half Order (6)	8.50 5.00

SOUPS

Soup of the Day	6.75
New England Clam Chowder	6.75
Chilled Gazpacho Soup	6.75

STARTER SALADS

The Grill Mixed Green Salad	8.75
Caesar Salad	9.75
The Grill Chop Salad Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	9.50
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.75
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.95

MAIN COURSE SALADS

The Grill Iceberg Wedge Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette	12.75
Chicken Caesar Salad	16.95
The Grill Cobb Salad	17.95
Spinach Salad with Blackened Shrimp Spinach, Chopped Bacon, Egg and Red Onion, Tossed in a Warm Walnut Vinaigrette	18.95
Grilled Skirt Steak Salad Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings	19.50
Blackened Ahi Tuna Salad Cajun Spiced Ahi, Seared, Greens, Artichoke Hearts, Green Beans, Sliced Almonds, Carrots and Peppers, Tossed in Asian Ginger Dressing	17.95

DESSERTS

Chef's Featured Dessert Please Ask Your Server for Today's Selected Homemade Dessert	
Fruit Cobbler of the Day Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	8.00
Big Carrot Cake Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream	8.50
"The Grill" Fudge Brownie Pie Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	8.00
Strawberry Shortcake Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	8.00
Key Lime Pie Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	8.00
Fresh Seasonal Berries Topped with a Dollop of Creme Fraiche	8.00
Seasonal Sorbet with Fresh Strawberries Add 1.00	7.00

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.)	41.75
Prime New York Pepper Steak (16 oz.) Topped with Cracked Pepper, Bacon and Onion	42.50
Charbroiled Rib Eye Steak (16 oz.) Blackened upon Request	37.95
Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce	39.50
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce	34.95
Charbroiled Skirt Steak A House Specialty, <i>Certified Angus Beef</i> ™ Marinated in Citrus, Soy Sauce and Seasonings	24.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Cedar Plank Atlantic Salmon with BBQ Citrus Glaze (Simply Grilled Upon Request)	27.75
Pan-Seared Dover Sole with Fresh Lemon Butter Sauce	39.95
Jumbo Lump Crab Cakes with Beurre Blanc Sauce and Fennel Spring Salad	29.95
Pan-Seared Atlantic Salmon with Spinach and Shiitake Mushrooms	27.75

CHICKEN

Chicken Piccata with Fresh Lemon Butter Caper Sauce	21.75
Broiled Garlic Half Chicken Marinated with Garlic, Lemon and Basil with Yukon Gold Mash and Vegetable Available After 5pm	19.95
Roasted Brick Chicken Served with Grilled Vegetables	19.95

POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table) Blend of Cheddar, Gruyere and Danish Fontina Cheese	8.50
Shoestring Potatoes	5.50
Lyonnais Potatoes	6.50
Yukon Gold Mash	4.75
Garlic Mashed Potatoes	5.75
Spinach Mashed Potatoes	6.50
Baked Potato	5.75
Jasmine Rice	4.50

VEGETABLES

Sauteed Green Beans	6.00
Glazed Carrots	6.25
Broccoli or Spinach, Steamed	5.75
Spinach, Creamed	6.75
Sauteed Spinach with Garlic	7.75
Sauteed Mushrooms	8.50
Sauteed Zucchini, Onions and Apples	7.75
Grilled Asparagus	8.75
Grilled Vegetables with Balsamic Glaze	8.50

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

SUNDAY DINNER SPECIAL

Traditional Prime Rib 32.95
16 oz. Prime Rib with Au Jus, Creamed Spinach, Baked Potato, and Creamy Horseradish
(AVAILABLE ONLY ON SUNDAY)

THE GRILL SPECIALS

Braised Short Ribs Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Gold Mash & Brown Sauce	28.95
Chicken Pot Pie Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust Please Allow 12 Minutes	18.95

Calf's Liver with Onions and Bacon (Bordelaise Sauce Upon Request)	23.95
Grilled Vegetable Plate with Jasmine Rice	13.95

Grilled Shrimp Pomodoro with Angel Hair Pasta	23.75
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The Grill Cheeseburger <i>Certified Angus Beef</i> ™ with Double Cheddar Cheese, Tomato, Onion and Lettuce, Topped with Two Onion Rings, Served with Shoestrings	15.95
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American Kobe Burger Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings	19.95
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DRAFT BEERS

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 BEERS

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
Level Skyy Skyy Citrus Smirnoff
Stolichnaya Stolichnaya Flavors

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Beefeater Boodles Bombay Sapphire
Bombay Hendrick's Miller
Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

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