

# AVENTURA LUNCH 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 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

### Caramel by the Sea

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

### Patrón Pom Margarita

Patrón Tequila, Citrónge, 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

## STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

## APPETIZERS

Calamari with Cajun Tartar Sauce	10.75
Popcorn Shrimp with Cajun Tartar Sauce	10.75
Spinach Artichoke Dip	11.75
Trio of Hummus Sun-Dried Tomato, Kalamata Olive and Hummus	9.50
Shrimp Cocktail	17.50
Jumbo Lump Crab Cake with Beurre Blanc Sauce	14.75
Steak Tartare with Toasted Rye Points *	15.50
Seared Ahi Tuna Sashimi *	15.75
Onion Rings with Creamy Bleu Cheese Dressing	8.75
Garlic Cheese Bread	8.00

## SOUPS

Soup of the Day	sm. Bowl 5.50	lg. Bowl 6.75
Chilled Gazpacho Soup	5.50	6.75

## STARTER SALADS

The Grill Mixed Green Salad	7.50
Caesar Salad	8.50
The Grill Chop Salad Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing	8.75
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.50
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.75

## SOUP AND SALAD COMBOS

The Grill Chop Salad Served with a Small Bowl of Soup	12.50
Cobb Salad Served with a Small Bowl of Soup	14.50
Chicken Caesar Salad Served with a Small Bowl of Soup	13.25

## MAIN COURSE SALADS

Chicken Caesar Salad	13.50
The Grill Cobb Salad	15.25
Greek Salad with Shrimp	16.50
Grilled Skirt Steak Salad Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings *	18.50
Spinach Salad with Blackened Shrimp Spinach, Chopped Bacon, Egg and Red Onion, Tossed in a Warm Walnut Vinaigrette	18.75
Blackened Ahi Tuna Salad *	17.75

## VEGETABLES

Spinach, Creamed	5.00
Sauteed Spinach with Garlic	5.00
Sauteed Mushrooms	6.50
Grilled Asparagus	8.00
Grilled Vegetables with Balsamic Glaze	7.50

\* 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.

## SPECIALTY SANDWICHES

Served with French Fries, Fresh Fruit or Peanut Cole Slaw

Santa Fe Chicken Wrap Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	13.75
Ahi Tuna Wrap Served with Peanut Cole Slaw *	16.75
Tuna Melt Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	12.50
California Turkey Melt Grilled with Jack Cheese and Avocado	12.50

## CHICKEN

Chicken Parmesan Served with Angel Hair Pasta, Topped with Mozzarella Cheese	14.50
Chicken Quesadilla Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream	13.75
Chicken Piccata with Lemon Butter Caper Sauce	15.75
Grilled Herb Chicken Breasts with Fresh Fruit and Sliced Tomatoes	16.50
Roasted Brick Chicken Served with Grilled Vegetables	16.75

## SEAFOOD

### Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia	14.75
Fish and Chips Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw	14.75
Pan-Seared Atlantic Salmon with Spinach and Shiitake Mushrooms *	19.50
Cedar Plank Atlantic Salmon with BBQ Citrus Glaze * (Simply Grilled Upon Request)	19.50

## PASTA

Penne Pesto	14.25
Angel Hair Pasta Pomodoro with Fresh Tomatoes, Garlic and Basil	13.50
Penne Pesto with Chicken	15.50
Grilled Shrimp Pomodoro with Angel Hair Pasta	19.50

## POTATOES AND SIDES

Mac & Cheese Loaded A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	8.00
French Fried Potatoes	4.00
Lyonnais Potatoes	6.00
Yukon Gold Mash	4.00
Spinach Mashed Potatoes	5.00
Brown Rice	4.00

## 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 & Candied Pecans	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	7.00

## CHOP HOUSE BURGERS

Fresh Ground 100% Certified Angus Beef™

Burgers Served with Jumbo Fried Onion Rings

The Grill Cheeseburger Served with Lettuce, Tomato, Red Onion, Sliced Pickle, Cheese and 1,000 Island *	12.75
Pepper Bacon with Cheese Served with Double Cheddar, Pepper Bacon and 1,000 Island *	13.75
American Snake River Kobe Style Burger Black and White Truffle Mayo *	19.75

## THE GRILL SPECIALS

Mahi Fish Tacos Served with Black Beans and Spanish Rice	13.75
Chicken Pot Pie	14.75
Calf's Liver with Onions and Bacon	17.75
Braised Short Rib with Yukon Gold Mash and Vegetable	22.75
Grilled Vegetable Plate with Brown Rice	13.50

## STEAKS AND CHOPS

Charbroiled Skirt Steak A House Specialty, Certified Angus Beef™ Marinated in Citrus, Soy Sauce and Seasonings *	23.50
Rib Eye Steak (16 oz.) Angus Beef Aged 28 Days, Served with Vegetable Blackened upon Request *	38.75
Petite Filet Mignon (8 oz.) with Beef Onions and Bordelaise Sauce *	36.75
Prime New York Steak (16 oz.)*	43.75

## 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