

# AV 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

### 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

## 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 |

## 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 . . . . .                           | 9.95  |
| Popcorn Shrimp . . . . . with Cajun Tartar Sauce                     | 10.95 |
| Spinach Artichoke Dip . . . . .                                      | 11.50 |
| Trio of Hummus . . . . . Sun-Dried Tomato, Kalamata Olive and Hummus | 8.75  |
| Shrimp Cocktail . . . . .  | 15.75 |
| Jumbo Lump Crab Cake . . . . . with Beurre Blanc Sauce               | 13.95 |
| Steak Tartare with Toasted Rye Points . . . . .                      | 14.75 |
| Seared Ahi Tuna Sashimi . . . . .                                    | 13.95 |
| Onion Rings . . . . . with Creamy Bleu Cheese Dressing               | 8.75  |
| Garlic Cheese Bread (12) . . . . .                                   | 8.00  |

## SOUPS

|                                    |               |               |
|------------------------------------|---------------|---------------|
| Soup of the Day . . . . .          | sm. Bowl 5.50 | lg. Bowl 6.75 |
| New England Clam Chowder . . . . . | 5.50          | 6.75          |
| Chilled Gazpacho Soup . . . . .    | 5.50          | 6.75          |

## STARTER SALADS

|   |       |
|---|-------|
| The Grill Mixed Green Salad . . . . .   | 6.95  |
| Caesar Salad . . . . .  | 7.95  |
| The Grill Chop Salad . . . . . Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing | 8.95  |
| Endive, Spicy Pecans, Romaine . . . . . with Gorgonzola Cheese  | 8.95  |
| 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           | 11.95 |
| Grill Half Cobb Salad . . . . . Served with a Small Bowl of Soup          | 12.95 |
| Chicken Caesar Salad . . . . . Half Caesar Salad and a Small Bowl of Soup | 11.95 |

## MAIN COURSE SALADS

|   |       |
|---|-------|
| The Grill Iceberg Wedge . . . . . Iceberg Lettuce, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette  | 10.95 |
| Chicken Caesar Salad . . . . .  | 12.95 |
| The Grill Cobb Salad . . . . .  | 13.95 |
| Greek Salad with Shrimp . . . . .   | 15.95 |
| Grilled Skirt Steak Salad . . . . . Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings | 17.95 |
| Spinach Salad with Blackened Shrimp . . . . . Spinach, Chopped Bacon, Egg and Red Onion, Tossed in a Warm Walnut Vinaigrette  | 17.95 |
| Blackened Ahi Tuna Salad . . . . .  | 17.50 |

## VEGETABLES

|  |      |
|--|------|
| Glazed Carrots . . . . .                         | 3.50 |
| Broccoli or Spinach, Steamed . . . . .           | 3.00 |
| Spinach, Creamed . . . . .                       | 4.00 |
| Sauteed Green Beans . . . . .                    | 4.00 |
| Sauteed Spinach with Garlic . . . . .            | 5.00 |
| Sauteed Zucchini, Onions and Apples . . . . .    | 4.00 |
| Sauteed Mushrooms . . . . .                      | 6.50 |
| Grilled Asparagus . . . . .                      | 7.50 |
| Grilled Vegetables with Balsamic Glaze . . . . . | 7.50 |

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

## SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

|   |       |
|---|-------|
| Santa Fe Chicken Wrap . . . . . Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli | 12.95 |
| Ahi Tuna Wrap . . . . . Served with Asian Cole slaw   | 15.95 |
| Tuna Melt . . . . . Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese   | 11.95 |
| California Turkey Melt . . . . . Grilled with Jack Cheese and Avocado   | 11.95 |
| Halibut Fish Tacos . . . . . Served with Black Beans and Spanish Rice   | 13.95 |

## CHICKEN

|  |       |
|--|-------|
| Chicken Parmesan . . . . . Served with Angel Hair Pasta, Topped with Mozzarella Cheese | 13.95 |
| Chicken Quesadilla . . . . . Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream    | 13.50 |
| Chicken Piccata . . . . . with Lemon Butter Caper Sauce                                | 15.75 |
| Grilled Herb Chicken Breasts . . . . . with Fresh Fruit and Sliced Tomatoes            | 16.50 |

## SEAFOOD

### Today's Fresh Fish

Ask Your Server for Today's Selection MKT

|   |       |
|---|-------|
| Blackened Tilapia . . . . .   | 13.95 |
| Fish and Chips . . . . . Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw | 14.95 |
| Pan-Seared Atlantic Salmon . . . . . with Spinach and Shiitake Mushrooms  | 18.95 |
| Jumbo Lump Crab Cake . . . . . with Beurre Blanc Sauce and Fennel Spring Salad  | 19.50 |
| Cedar Plank Salmon . . . . . with BBQ Citrus Glaze (Simply Grilled Upon Request)  | 18.95 |

## 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 (Side Dish for the Table) . . . . . Blend of Cheddar, Gruyere and Danish Fontina Cheese | 7.50 |
| French Fried Potatoes . . . . .  | 3.00 |
| Lyonnaised Potatoes . . . . .  | 5.00 |
| Yukon Gold Mash . . . . .  | 3.50 |
| Garlic Mashed Potatoes . . . . .   | 4.00 |
| Spinach Mashed Potatoes . . . . .  | 4.00 |
| Jasmine Rice . . . . .   | 3.00 |

## 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, Dusting 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 |
| 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 |

## PRIME BURGERS

Burgers Served with Jumbo Fried Onion Rings

|   |       |
|---|-------|
| The Grill Cheeseburger . . . . . 100% USDA Prime, Served with Lettuce, Tomato, Sliced Onion and Cheese        | 11.95 |
| Pepper Bacon with Cheese . . . . . 100% USDA Prime, Served with Double Cheddar, Pepper Bacon and 1,000 Island | 12.95 |
| American Snake River Kobe Style Burger . . . . . Black and White Truffle Mayo                                 | 18.95 |

## THE GRILL SPECIALS

|   |       |
|---|-------|
| Salad and Pasta . . . . . A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto | 11.95 |
| Chicken Pot Pie . . . . .   | 14.95 |
| Calf's Liver . . . . . with Onions and Bacon  | 17.75 |
| Braised Short Rib . . . . . with Yukon Gold Mash and Vegetable  | 19.50 |
| Grilled Vegetable Plate . . . . . with Jasmine Rice   | 11.95 |

## STEAKS AND CHOPS

|   |       |
|---|-------|
| Charbroiled Skirt Steak . . . . . A House Specialty, Certified Angus Beef,™ Marinated in Citrus, Soy Sauce and Seasonings | 22.75 |
| Rib Eye Steak (16 oz.) . . . . . Angus Beef Aged 28 Days, Served with Vegetable Blackened upon Request                    | 35.50 |
| Petite Filet Mignon (8 oz.) . . . . . with Boef Onions and Bordelaise Sauce   | 34.95 |
| Prime New York Steak (16 oz.) . . . . .   | 41.75 |

## 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 |            |

### GIN

|           |                  |                 |
|-----------|------------------|-----------------|
| 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 |                         |

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