

# AVENTURA WEEKEND 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 13.00

### Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

### Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

### Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 13.00

### Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 12.00

### Ultimat Martini

Chilled Ultimat Vodka 13.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 13.00

### Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 12.00

### Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 12.00

### Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 12.00

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 12.00

### Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 12.00

### Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 13.00

### Mint Julep

Woodford Reserve Bourbon, Fresh Mint 13.00

### 19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 11.00

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 12.00

### New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

### Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 12.00

### Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 12.00

### Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00

### The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 12.00

## BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Root Beer	(Bottle) 2.95
Fresh Lemonade	3.50
Arnold Palmer	3.50
Strawberry Lemonade	3.75
Republic of Tea (Bottled Iced Tea)	4.50
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	2.50
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Calamari with Cajun Tartar Sauce	9.95
Popcorn Shrimp with Cajun Tartar Sauce	10.95
Spinach Artichoke Dip	10.95
Trio of Hummus	8.75
Sun-Dried Tomatoes, Kalamata Olives and Hummus	
Shrimp Cocktail	15.75
Jumbo Lump Crab Cake	13.95
with Beurre Blanc Sauce	
Steak Tartare with Toasted Rye Points	14.75
Seared Ahi Tuna Sashimi	13.95
Onion Rings	8.50
with Bleu Cheese Dressing	
Garlic Cheese Bread	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	8.95
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	8.95
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	13.75
with Fresh Basil	

## SOUP AND SALAD COMBOS

The Grill Chop Salad	10.95
Served with a Small Bowl of Soup	
Iceberg Wedge Salad	12.95
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	12.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	11.95
Half Caesar Salad and a Small Bowl of Soup	

## MAIN COURSE SALADS

The Grill Iceberg Wedge	10.95
Half Head of Iceberg, Tomatoes, Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing	
Charbroiled Chicken Caesar	12.95
The Grill Cobb Salad	13.95
Steak Salad	16.95
Romaine Lettuce, Sliced Red Onions, Tomatoes and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Grilled Skirt Steak	
Spinach Salad with Blackened Shrimp	14.75
Spinach, Chopped Bacon, Egg and Red Onion, Tossed in a Warm Walnut Vinaigrette	

## DESSERTS

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, Sandwiched with Smooth Cream Cheese with Pecans, Cinnamon and Fresh 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	
Strawberry Shortcake	8.00
Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	
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	
Seasonal Fresh Berries	8.00
Seasonal Sorbet	7.00
with Fresh Strawberries Add 1.00	

## SPECIALTY SANDWICHES

All Our Ground Beef is 100% Fresh Certified Angus Ground Chuck

Served with French Fries, Cole Slaw or Fresh Fruit

Cheeseburger	10.95
8 oz. Certified Angus Beef™ with Lettuce, Tomato, Sliced Onion and Choice of Cheese	
Hamburger	9.95
8 oz. Certified Angus Beef™ with Lettuce, Tomato and Sliced Onion	
Santa Fe Chicken Wrap	11.50
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	
California Turkey Melt	11.50
Grilled with Jack Cheese and Avocado	
Tuna Melt	11.95
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	
Reuben Sandwich	11.95
Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard	
Original Beef Dip	10.95
Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce	
Tuna Salad Sandwich	10.95
Homemade Tuna Salad, Lettuce and Tomato	
Cobb Club Sandwich	10.95
Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Bleu Cheese Mayo	

## CHICKEN

Chicken Parmesan	13.50
Served with Angel Hair Pasta, Topped with Mozzarella Cheese	
Chicken Quesadilla	12.95
Melted Cheddar Cheese, Cilantro, Salsa, Guacamole and Sour Cream	
Chicken Piccata	15.50
with Fresh Lemon Butter Caper Sauce	
Broiled Boneless Double Breast of Chicken with Herbs	16.50
with Fresh Fruit and Sliced Tomatoes	

## STEAKS AND CHOPS

Skirt Steak	21.75
A House Specialty, Certified Angus Beef™ Marinated in Citrus Juices, Soy Sauce and Special Seasonings	
Charbroiled Rib Eye Steak (16 oz.)	33.50
Angus Beef Aged 28 Days, Served with Vegetable Blackened upon Request	
Petite Filet Mignon (8 oz.)	33.50
with Beef Onions and Bordelaise Sauce	
Prime New York Steak (16 oz.)	41.75

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese	
Fried Onions	3.00
French Fried Potatoes	3.00
Lyonnais Potatoes	5.00
Yukon Gold Mashed Potatoes	3.50
Garlic Mashed Potatoes	4.00
Spinach Mashed Potatoes	4.00
Jasmine Rice	3.00

## VEGETABLES

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

## STARTERS

Small Bowl of Soup with Any Entree 3.95  
Caesar or Mixed Green Salad with Any Entree 4.95

## BRUNCH SPECIALS

Egg Dishes Served with Breakfast Potatoes, Seasoned Sliced Tomatoes or Fresh Fruit

Bagel and Housemade Lox	9.50
Toasted Bagel, Cream Cheese, Tomatoes, Red Onion, Capers with Gravlaks and Lemon Zest	
Double Smoked Bacon and Eggs	10.95
Three Eggs, Any Style, Served with Bacon	
Spanish Scramble	11.95
Three Eggs Scrambled with Bell Peppers, Onion, Black Olives and Diced Tomatoes, Served with Sliced Avocado, Queso Fresca and Grilled Jalapeño	
Egg White Omelette	9.95
Mushrooms, Tomatoes and Scallions with Sliced Tomatoes and Avocado-Tomato Salsa	
Eggs Benedict	13.95
Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin with Hollandaise Sauce	
New York Steak and Eggs	21.95
Prime New York Steak with Three Eggs, Any Style	

## THE GRILL SPECIALS

Salad and Pasta	11.95
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	
Chicken Pot Pie	14.95
Meat Loaf	14.50
with Yukon Gold Mashed and Vegetable	
Calf's Liver	17.75
with Onions and Bacon	
Angel Hair Pasta Pomodoro	13.50
with Fresh Tomato, Garlic and Basil	
Penne Pesto with Chicken	15.50
Grilled Vegetable Plate	11.95
with Jasmine Rice	
Fish and Chips	14.95
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw	

## BEER LIST

### DRAFT

Samuel Adams Boston Lager	5.50
Miller Lite	5.00
Pilsner Urquell	6.00
Guinness Extra Stout	6.25

Ask for Manager's Special Draft Beers

### BOTTLES

Amstel Light	5.50
Bass Ale	5.50
Heineken	5.50
Corona	5.50
Stella Artois	5.50
Dos Equis or Dos Equis Amber	5.50
Newcastle Brown Ale	5.50
Budweiser or Bud Light	4.75
Coors Light	4.75
Michelob Ultra	4.75
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You