

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

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

Old Fashioned Old Fashioned

Russell's Reserve Rye, Angostura Bitters, Sugar Cube, Lemon Peel, Dash of Club Soda 14.00

Cucumber Gimlet

Hendrick's Gin, Gin-Infused Cucumber 14.00

Blackthorn

Jameson Irish Whiskey, Dry Vermouth, Orange Bitters, Pernod Absinthe, Twist of Orange 13.00

Dashed

Boodles Gin, Fresh Lemon Juice, Agave Nectar, Fresh Mint, Fee Bros Peach Bitters 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

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

APPETIZERS

Calamari with Cajun Tartar Sauce	11.50
Popcorn Shrimp with Cajun Tartar Sauce	11.50
Spinach Artichoke Dip	13.50
Trio of Hummus Sun-Dried Tomato, Kalamata Olive and Traditional Hummus	9.50
Oysters on the Half Shell with Mignonette Sauce *	17.75
Shrimp Cocktail	17.75
Jumbo Lump Crab Cake with Beurre Blanc Sauce	15.50
Steak Tartare with Toasted Rye Points *	15.75
Seared Ahi Tuna Sashimi *	16.50
Onion Rings with Creamy Bleu Cheese Dressing	8.75
Garlic Cheese Bread Half Order	8.50 5.00

SOUPS

Soup of the Day ^{Bowl}	7.00
Chilled Gazpacho Soup	7.00

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	10.50
Endive, Spicy Pecans, Romaine with Gorgonzola Cheese	9.75
Vine Ripened Tomatoes and Buffalo Mozzarella with Fresh Basil	13.75

MAIN COURSE SALADS

Chicken Caesar Salad	16.75
The Grill Cobb Salad	19.50
Grilled Skirt Steak Salad Hearts of Romaine, Roasted Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings *	21.75
Blackened Ahi Tuna Salad Cajun Spiced Ahi, Seared, Greens, Artichoke Hearts, Green Beans, Sliced Almonds, Carrots and Peppers, Tossed in Asian Ginger Dressing *	21.50

POTATOES AND SIDES

Mac & Cheese Loaded A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon	8.50
Shoestring Potatoes	5.50
Lyonnais Potatoes	6.50
Yukon Gold Mash	5.00
Spinach Mashed Potatoes	6.50
Baked Potato	6.00
Herb 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.) *	44.75
Prime New York Pepper Steak (16 oz.)	45.50
Topped with Cracked Pepper, Bacon and Onion *	
Charbroiled Rib Eye Steak (16 oz.) *	39.50
Blackened upon Request	
Filet Mignon (12 oz.) with Boef Onions and Bordelaise Sauce *	42.75
Petite Filet Mignon (8 oz.) with Boef Onions and Bordelaise Sauce *	38.50
Charbroiled Skirt Steak A House Specialty, <i>Certified Angus Beef™</i> Marinated in Citrus, Soy Sauce and Seasonings *	27.75

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Cedar Plank Atlantic Salmon with BBQ Citrus Glaze * (Simply Grilled Upon Request)	28.50
Baked Idaho Trout with Jumbo Lump Crab Fresh Trout with Jumbo Lump Crab, Topped with Hazelnut Lemon Butter Sauce	29.75
Jumbo Lump Crab Cakes with Shoestring Fries	32.75
Pan-Seared Atlantic Salmon with Spinach and Shiitake Mushrooms *	28.50
Pan-Seared Dover Sole with Fresh Lemon Butter Sauce	43.75

CHICKEN

Chicken Piccata with Fresh Lemon Butter Caper Sauce	21.75
Roasted Brick Chicken Served with Grilled Vegetables	22.75

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 Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, 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	8.75
“The Grill” Fudge Brownie Pie Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	8.50
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 Whipped Cream	8.00
Seasonal Sorbet	7.00

THE GRILL SPECIALS

Braised Short Ribs Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Yukon Gold Mash & Brown Sauce 35.50

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

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

Grilled Vegetable Plate with Herb Brown Rice 14.75

Grilled Shrimp Pomodoro with Angel Hair Pasta 23.75

The Grill Cheeseburger *Certified Angus Beef™* with Double Cheddar Cheese, LTO, Pickle and 1,000 Island, Served with Shoestrings and Peanut Cole Slaw * 16.75

American Kobe Burger Black and White Truffle Mayonnaise, Served with Jumbo Fried Onion Rings * 22.50

DRAFT BEER

Samuel Adams Boston Lager	6.00
Miller Lite	5.50
Pilsner Urquell	6.50
Guinness Extra Stout	6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light	6.00
Heineken	6.00
Corona	5.75
Stella Artois	6.00
Dos Equis	5.75
Dos Equis Amber	5.75
Newcastle Brown Ale	5.75
Budweiser or Bud Light	5.50
Coors Light	5.50
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
Ketel One	Ketel One Citroen
Skyy	Skyy Citrus Stolichnaya
Stoli Elite	Stolichnaya Flavors
	Three Olives

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

HANDCRAFTED TEQUILA

Avion	Cuervo La Reserva de la Familia
Herradura	Milagro Silver, Reposado, Añejo
	Patrón Reposado
	Patrón Silver
Sauza Hornitos	Sauza Tres Generaciones

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