

# 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

### 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

## 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 Coffee . . . . . 2.95

Decaf Coffee . . . . . 2.95

Hot Tea . . . . . 2.95

Milk . . . . . 2.95

Red Bull Energy Drink . . . . . 4.75

Red Bull 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 . . . . . 10.75  
with Cajun Tartar Sauce

Spinach Artichoke Dip . . . . . 11.75

Trio of Hummus . . . . . 9.50  
Sun-Dried Tomato, Kalamata Olive and Hummus

Shrimp Cocktail . . . . . 17.75

Jumbo Lump Crab Cake . . . . . 14.75  
with Beurre Blanc Sauce

Oysters on the Half Shell . . . . . 17.75  
with Mignonette Sauce \*

Steak Tartare with Toasted Rye Points \* 15.50

Seared Ahi Tuna Sashimi \* . . . . . 15.75

Onion Rings . . . . . 8.75  
with Creamy Bleu Cheese Dressing

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 . . . 7.75

Caesar Salad . . . . . 8.50

The Grill Chop Salad . . . . . 9.50  
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.50  
with Gorgonzola Cheese

Vine Ripened Tomatoes . . . . . 13.75  
and Buffalo Mozzarella with Fresh Basil

## SOUP AND SALAD COMBOS

The Grill Chop Salad . . . . . 12.50  
Served with a Small Bowl of Soup

Cobb Salad . . . . . 14.75  
Served with a Small Bowl of Soup

Chicken Caesar Salad . . . . . 13.75  
Served with a Small Bowl of Soup

## MAIN COURSE SALADS

Chicken Caesar Salad . . . . . 13.50

The Grill Cobb Salad . . . . . 16.25

Grilled Skirt Steak Salad . . . . . 18.75  
Hearts of Romaine, Red Onions, Tomato and Crumbled Bleu Cheese, Tossed with Ranch Dressing, Topped with Fried Onion Rings \*

Blackened Ahi Tuna Salad \* . . . 18.75

## 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 . . . . . 14.50  
Blackened Chicken with a Chipotle Aioli

Ahi Tuna Wrap . . . . . 16.75  
Seared Ahi with Wasabi Aioli \*

Tuna Melt . . . . . 12.50  
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese

California Turkey Melt . . . . . 13.50  
Grilled with Jack Cheese and Avocado

Mahi Fish Tacos . . . . . 13.75  
Served with Black Beans and Spanish Rice

## CHICKEN

Chicken Parmesan . . . . . 14.75  
Served with Angel Hair Pasta, Topped with Mozzarella Cheese

Chicken Quesadilla . . . . . 13.75  
Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream

Chicken Piccata . . . . . 16.50  
with Lemon Butter Caper Sauce

Roasted Brick Chicken . . . . . 17.75  
Served with Grilled Vegetables

## SEAFOOD

Blackened Tilapia . . . . . 15.50

Fish and Chips . . . . . 15.75  
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar & Peanut Cole Slaw

Pan-Seared Atlantic Salmon . . . 19.50  
with Spinach and Shiitake Mushrooms \*

Cedar Plank Atlantic Salmon . . . 19.50  
with BBQ Citrus Glaze \*  
(Simply Grilled Upon Request)

## PASTA

Angel Hair Pasta Pomodoro . . . 13.50  
with Fresh Tomatoes, Garlic and Basil

Grilled Shrimp Pomodoro . . . . 19.50  
with Angel Hair Pasta

Salmon Farfalle . . . . . 18.75  
Asparagus, Snow Peas and Farfalle Pasta in a Light Chardonnay Dill Cream Sauce, Topped with Pan-Seared Salmon \*

## POTATOES AND SIDES

Mac & Cheese Loaded . . . . . 8.00  
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

French Fried Potatoes . . . . . 4.00

Lyonnais Potatoes . . . . . 6.00

Yukon Gold Mash . . . . . 4.00

Spinach Mashed Potatoes . . . . . 5.00

Herb Brown Rice . . . . . 4.00

## DESSERTS

Chef's Featured Dessert  
Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day . . . . . 8.00  
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, A La Mode with Vanilla Ice Cream

Big Carrot Cake . . . . . 8.75  
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream

"The Grill" Fudge Brownie Pie . . . 8.50  
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

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

Fresh Seasonal Berries . . . . . 8.00  
Topped with a Dollop of Whipped Cream

Seasonal Sorbet . . . . . 7.00

## CHOP HOUSE BURGERS

Fresh Ground 100% Certified Angus Beef™  
Served with Jumbo Fried Onion Rings

The Grill Cheeseburger . . . 12.75  
Served with LTO, Sliced Pickle, Cheese and 1,000 Island \*

Pepper Bacon with Cheese . . . 13.75  
Served with Double Cheddar, Pepper Bacon and 1,000 Island \*

American Snake River Kobe Style Burger . . . . . 19.75  
Black and White Truffle Mayo \*

## THE GRILL SPECIALS

Chicken Pot Pie . . . . . 14.75

Calf's Liver . . . . . 17.75  
with Onions and Bacon

Braised Short Rib . . . . . 23.75  
with Yukon Gold Mash and Vegetable

Grilled Vegetable Plate . . . . . 13.50  
with Herb Brown Rice

## STEAKS AND CHOPS

Charbroiled Skirt Steak . . . . . 24.75  
A House Specialty, Certified Angus Beef™ Marinated in Citrus, Soy Sauce and Seasonings \*

Rib Eye Steak (16 oz.) . . . . . 39.50  
Angus Beef Aged 28 Days, Served with Vegetable \*  
Blackened upon Request

Petite Filet Mignon (8 oz.) . . . . . 38.50  
with Beef Onions and Bordelaise Sauce \*

Prime New York Steak (16 oz.) \* . . 44.75

## 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

### GIN

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