



DINNER MENU

SHARED STARTERS

MINI BEEF WELLINGTONS

Beef Wrapped in Puff Pastry, Boursin Cheese,
Demi Glaze, Mushroom Duxelles
Pairs well with Cabernet, Iron + Sand

Order of 3 **16**
Order of 6 **26**

ITALIAN MEATBALLS

Creamy Polenta, Spicy Marinara
*Pairs well with Italian Red Blend
8 Years in the Desert*

15

CHARCUTERIE & CHEESE

Chef's Selection of Assorted Meats & Cheeses
with Accompaniments, Crostini's & Crackers
Pairs well with Red Blend, Tolanin

29

CRISPY CALAMARI

Pepperoncini Peppers, Capers, Chipotle - Lime Aioli
Pairs well with Pinot Grigio, Ruffino

15

P.E.I. STEAMED MUSSELS

Roasted Garlic White Wine Lemon Butter, Tomatoes,
Basil, Saffron, Toasted Baguette
Pairs well with Chardonnay, Landmark

18

SOUPS

CUP 7 or BOWL 11

TOMATO BASIL SOUP

ROASTED POBLANO SOUP *GF*

SOUP OF THE DAY

FROM THE GARDEN **13**

THE HOMESTEAD *GF*

Field Greens, Pears, Cranberries, Mint, Goat
Cheese Crumbles, Strawberries, Carrots, Vinaigrette, Balsamic Glaze
Pairs well with Sauvignon Blanc, Whitehall

LOADED WEDGE

Bacon, Cheddar, Red Onions, Buttermilk Dressing, Balsamic Glaze,
Chimichurri, Blue Cheese Crumbles, Baby Heirloom Tomatoes, Chives
Pairs well with Nebbiolo, Damilano

ITALIAN CHOPPED SALAD **15**

Baby Romaine, Iceberg, Salami, Artichoke, Garbanzo Beans,
Shredded Mozzarella, Red Onions, Parmesan, Kalamata Olives,
Mustard and Herb Vinaigrette.
Pairs well with Chardonnay, Quilt

MEXICAN COBB STACK

Romaine, Roasted Corn, Red Onions, Queso Fresco, Tomatoes,
Avocado, Bacon, Cilantro-Lime Ranch, Chipotle Crema,
Corn Tostada
Pairs well with Riesling, Hogue

ADD PROTEIN TO ANY SALAD

CHICKEN 9
CRAB CAKE 12
SALMON 12
SAUTEED GARLIC & HERB SHRIMP 12
4OZ FILET TENDERLOIN 17

MAINS

BRANZINO & SCALLOPS *GF* **56**

Pan Seared Branzino Filet Served w/
Saffron and Herb Aioli, Yukon Mash,
Caulilini.
Pairs well with Riesling, Dr. Loosen

BLACKENED HALIBUT **46**

Topped with Jumbo Shrimp, Mango Pico,
Jasmine Rice & Quinoa, Asparagus,
Cilantro Lime Beurre Blanc
Pairs well with Pinot Gris, Elk Cove

SOUTHERN GRILLED ATLANTIC SALMON **32**

Smoked Gouda & Fontina Grits,
Crispy Brussels Sprouts, Comeback Sauce
Pairs well with Chardonnay, La Crema

LINGUINI WHITE CLAM **26**

Little Neck Clam, Basil, Parmesan,
Roasted Garlic White Wine Butter
Pairs well with Sancerre

WAGYU PICANHA OSCAR *GF* **55**

10oz Wagyu Picanha, 2 oz Lump Crab,
Bearnaise, Asparagus, Yukon Gold Mash
Pairs well with Cabernet, Daou

FILET AU POIVRE **49**

8oz Filet, Cognac & Peppercorn,
Yukon Gold Mash, Seasonal Vegetables
Pairs well with Cabernet, Austin Hope

STEAK & CAKE **55**

4oz Filet, 4oz Maryland Style Crab Cake,
1oz Lump Crab Meat topped with "The Money
Sauce" Yukon Gold Mash, Asparagus
Pairs well with Pinot Noir, Goldeneye

DELMONICO STEAK **56**

24 oz Bone In Ribeye, Chimichurri,
Yukon Gold Mash, Asparagus, Crispy
Onions
Pairs well with Cabernet, Iron & Sand

CHICKEN FRIED STEAK **20**

Certified Angus Beef, Classic Country
Gravy, Yukon Gold Mash,
Seasonal Vegetables
Pairs well with Merlot, Sand Point

GROVE BURGER **20**

8oz Burger Patty, Fried Onion Straws,
Smoked Maple Cheddar Cheese, Chef's Everything
Sauce, Arugula, Tomato, Brioche,
Choice of Herb & Parmesan Fries or Sweet Potato
Fries
Pairs well with Red Blend, Abstract

CHICKEN MILANESE **22**

Smoked Gouda & Fontina Cheese Grits,
Sautéed Spinach, Charred Lemon
Topped with Arugula and Pear Salad
Pairs well with Chardonnay, La Crema

CHICKEN SALTIMBOCCA **24**

Chicken Breast, Prosciutto, Swiss Cheese, Sage,
Cabernet Reduction Demi, Yukon Gold Mash,
Caulilini.
Pairs well with Albarino, La Cana

SIDES **7**

CRISPY BRUSSEL SPROUTS
ASPARAGUS *GF*
BROCCOLINI *GF*
FOUR CHEESE MACARONI
YUKON GOLD MASHED POTATOES
SWEET POTATO FRIES
HERB & PARMESAN FRIES
Add Truffle 4

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HERB & PARMESAN FRIES
Add Truffle 4