



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 15
Order of 6 25

BEEF MEATBALLS

Creamy Polenta, Spicy Marinara
Pairs well with Italian Red Blend, Tolanin

15

CHARCUTERIE & CHEESE

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

29

CRISPY CALAMARI

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

14

P.E.I. STEAMED MUSSELS

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

18

AHI TUNA TOWER

Lump Crab, Avocado, Ponzu, Watermelon Radish,
Wonton Chip
Pairs well with Rose, Rose Gold

25

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, Hall

LOADED WEDGE

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

BABY KALE CAESAR

House Caesar Dressing, Parmesan, Garlic & Herb Croutons
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

WATERMELON & CUCUMBER SALAD *GF*

Mint, Feta, Poppyseed Vinaigrette, Pickled Onions
Pairs well with Rose, Whispering Angel

ADD PROTEIN TO ANY SALAD

CHICKEN 8
CRAB CAKE 11
SALMON 12
SAUTEED GARLIC & HERB SHRIMP 12
4OZ FILET TENDERLOIN 15

MAINS

CHILEAN SEABASS *GF* 45

Forbidden Rice, Julienne Zucchini,
Calabrian Beurre Blanc, Charred Lemon
Pairs well with Riesling, Dr. Loosen

TOGARASHI CRUSTED *GF* 39

AHI TUNA
Baby Bok Choy, Wild Mushrooms,
Spicy Ginger Teriyaki, Micro Arugula
Pairs well with Pinot Gris, Elk Cove

SOUTHERN GRILLED 32

ATLANTIC SALMON
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, Patient Cottat

PRIME NY STRIP *GF* 52

14 oz Prime NY Strip, Porcini & Truffle Butter,
Yukon Gold Mash, Asparagus
Pairs well with Cabernet, Daou

FILET AU POIVRE 48

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 55

24 oz Bone In Ribeye, Chimichurri,
Yukon Gold Mash, Asparagus, Crispy Onions
Pairs well with Merlot, Thorn

CHICKEN FRIED STEAK 20

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

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,
Sauteed 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, Broccolini
Pairs well with Albarino, La Cana

SIDES 7

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