

STARTERS

THE GROVE WELLINGTONS Filet, Boursin Cheese, Mushroom Duxelles Baked Pastry, over Wild Foraged Mushrooms & Demi Glaze
3 for 18 6 for 28

CRISPY TRUFFLE BURRATA Crema di Rosa, Pecorino Romano, Salsa Macha, Basil & Toasted Baguette 17

MEAT & CHEESE BOARD Chef's Selection of Assorted Meats & Cheeses with Accompaniments, Crostini's & Crackers 32 (*GF)

CALAMARI FRITTI Pepperoncini Peppers, Capers, Chipotle-Lime Aioli 16

SMOKEHOUSE PROVISIONS Chef's Selection of Local Specialty Sausages, Pickled Veggies & Gourmet Spreads 24 (*GF)

SEARED AHI TUNA Togarashi, Spicy Avocado Mousse, Crispy Shallots, Chili Crisp & Micro Arugula 25(*GF)

SOUPS

CUP 7 or BOWL 13

POZOLE ROJO Red Broth, Pork, Hominy (*GF)

ROASTED POBLANO SOUP Cream, Queso Fresco, Tortilla Strips (*GF)

SEASONAL SOUP Rotational

SALADS 13

KALE & QUINOA Crisp Greens & Grains, Anjou Pear, Manchego, Candied Pecans & Citrus Vinaigrette (GF)

LOADED WEDGE Bacon, Cheddar, Blue Crumbles, Red Onion, Tomato, Chives, Buttermilk, Balsamic Glaze, Parsley Oil (*GF)

FORK & KNIFE CAESAR Artisan Romaine, Parmigiano-Reggiano, Rustic Garlic & Herb Bread Crumbs, House Made Caesar Dressing (*GF)

MEXICAN COBB STACK Artisan Romaine, Roasted Corn, Pickled Red Onion, Queso Fresco, Tomato, Avocado, Bacon, Cilantro-Lime Ranch, Chipotle Crema, Chopped & Stacked on a Corn Tostada (*GF)

ADDITIONALS

CHICKEN Marinated and Seasoned 9

SALMON Grilled & Oven Finished, Compound Butter 12

SHRIMP Jumbo, Sauteed in Garlic & Herb Butter 12

FILET 4oz Sliced Tenderloin 18

SIDES 7

ROASTED SWEET POTATOES (GF)

CRISPY BRUSSEL SPROUTS

ASPARAGUS (GF)

FOUR CHEESE MACARONI

YUKON GOLD MASHED POTATOES (GF)

SWEET POTATO FRIES

HERB & PARMESAN FRIES

Add Truffle Oil 4

(*GF) = Can easily be prepared Gluten Free (Ask your Server)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

SAVORIES

CATCH OF THE DAY 8oz Blackened Seasonal Fish, Ricotta Ravioli, Crema di Rosa, Jumbo Shrimp, Asparagus 49

THAI GINGER COCONUT SALMON Cashews, Cilantro, Primavera, Coconut Rice, Asparagus 36 (*GF)

AHI TUNA POKE Coconut Rice, Pickled Red Onions & Ginger, Edamame, Avocado, Cucumber, Spicy Mayo, Ponzu, Wasabi 28 (*GF)

CALABRIAN SHRIMP LINGUINI Pear Tomatoes, Sweet Basil, Pecorino 24

AUSTRALIAN LAMB CHOPS Half Rack, Zhug, Shitake Mushrooms, Yukon Gold Mash, Asparagus & Carrots 55 (GF)

DOUBLE BONE BBQ PORK CHOP 14oz, Sweet & Smokey Glaze, Mustard Seed Caviar, Corn Succotash, Yukon Gold Mash 39

SEARED DUCK BREAST Luxardo Reduction, Sweet Potatoes, Asparagus & Carrots 35

CHICKEN MILANESE Gouda & Fontina Grits, Sautéed Spinach, Arugula & Pear Salad, Charred Lemon 24

STEAKS & BURGERS

PRIME NEW YORK STRIP FRITES 14oz
Melted Point Reyes Blue, Pan Glaze, Truffle Fries 58

LAND & SEA 8oz
Center Cut Filet, Two Jumbo Prawns, Chardonnay Garlic Butter, Yukon Gold Mash, Crispy Brussel Sprouts 58 (*GF)

WAGYU GROVE BURGER 8oz
Smoked Maple Cheddar, Chef's Everything Sauce, Tomato, Arugula, Onion Straws, Brioche Bun, Fries 22

CHICKEN FRIED STEAK 8oz
Side of Country Gravy, Yukon Gold Mash, Crispy Brussel Sprouts 22

SWEETS

BRYAN'S ASSORTED CHEESECAKES Choice of Lavendar, Apple Streusel 13 or Chocolate Dubai 16

TUXEDO CAKE Vanilla Sheet Cake Layered with Dark & White Chocolate Mousse, Topped with Milk Chocolate Ganache, Raspberry Coulis 12

DULCE DE LECHE CHURROS Chocolate Drizzle, Strawberries, House Made Whipped Cream 12

CRÈME BRÛLÉE Vanilla, House Made Whipped Cream, Mixed Berries, Mint 10 (GF)

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