

# THE GROVE

## STEAKHOUSE

### Lunch - Weekday Hours

11:30am - 4pm Monday - Friday

### Lunch - Weekend Hours

1pm - 4pm Saturday and Sunday

### Appetizers

Fried Calamari	<b>14</b>
Carpaccio	<b>10</b>
Teriyaki Chicken Lettuce Wraps	<b>10</b>
Crab Cakes	<b>14</b>
Pot Stickers	<b>9</b>
Kobe Sliders	<b>12</b>
Crispy Chicken Lollipops	<b>9</b>
Bacon-Wrapped Shrimp	<b>14</b>
Fire-Roasted Artichokes	<b>11</b>

### Soups & Salads

Crab Bisque	<b>12</b>
Savory French Onion	<b>8</b>
Field Greens	<b>6</b>
Chopped Salad	<b>12</b>
Sliced Filet Mignon Salad	<b>16</b>
Quinoa Salad	<b>8</b>
Caesar Salad	<b>10</b>
(Choice of Jerk Chicken <b>14</b> , Honey Soy Salmon <b>15</b> and Blackened Shrimp <b>15</b> )	
Deconstructed Spicy Salmon	<b>14</b>
The Wedge	<b>9</b>
Caprese Salad	<b>11</b>

### Entrees

Served with your choice of shoestring French fries, yam fries, Grove slaw or Basmati rice

<b>16oz. Ribeye</b>	<b>29</b>	<b>Fish and Chips</b>	<b>14</b>
<b>6oz. Filet Mignon</b>	<b>28</b>	<b>Free Range Chicken</b>	<b>22</b>
<b>14oz. New York Steak</b>	<b>32</b>	Pan roasted free range chicken breast served with a tomato and garlic fennel cream sauce	
<b>Smoked St. Louis BBQ Ribs ½ Rack</b>	<b>22</b>	<b>Broiled Herb Crusted Salmon</b>	<b>24</b>
<b>Full Rack</b>	<b>28</b>		

### Burgers & Sandwiches

Served with your choice of shoestring French fries, yam fries, Grove slaw or Basmati rice

<b>Build Your Own Burger</b>	<b>15</b>	<b>Baked Crab Macaroni and Cheese</b>	<b>15</b>
½ lb. charbroiled certified Angus burger served with your choice of cheese, mushrooms, onion strings, or applewood bacon on a bun, with lettuce, tomato and pickle		<b>Lobster and Havarti Grilled Cheese</b>	<b>12</b>
<b>California BBQ Chicken Sandwich</b>	<b>12</b>	<b>Carolina Pulled Pork Sandwich</b>	<b>10</b>
Grilled chicken breast with cheddar cheese, bacon, roasted poblano strips, sliced avocado & BBQ sauce on a Ciabatta bun.		Served with fried onions, tangy bbq sauce and cole slaw	
<b>Certified Angus Steak Sandwich</b>	<b>14</b>	<b>Grilled Portabella Mozzarella Sandwich</b>	<b>10</b>
<b>The Slider Sandwich</b>	<b>13</b>	Served with fire roasted bell peppers, grilled red onions and pesto mayo	
Certified Angus prime rib served on our house French bread served with horseradish cream sauce, sautéed onions and au jus		<b>New England Lobster Roll</b>	<b>12</b>
		Traditional East Coast favorite!	
		<b>Tuna Steak Sandwich</b>	<b>12</b>
		Served with green onions, Napa cabbage and a soy ginger mayo	



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### Appetizers

<b>Fried Calamari</b>	<b>14</b>
Tender fried calamari served with a balsamic reduction and a chili aioli sauce.	
<b>50/50 Oysters Rockefeller and Clams Casino</b>	<b>14</b>
<b>Oysters on the Half Shell</b>	<b>13</b>
<b>Bacon-Wrapped Shrimp</b>	<b>14</b>
Quick-fried jumbo shrimp wrapped in smoked applewood bacon and served with a Monterrey pepper jack fondue sauce	
<b>Firecracker Prawns</b>	<b>15</b>
<b>Steamed Clams</b>	<b>14</b>
Fresh clams tossed in olive oil, garlic, white wine and basil	
<b>Crab Cakes</b>	<b>14</b>
A traditional blend of lump crab on a bed of micro greens, served with a chili aioli sauce and a jalapeño pineapple chutney	

### Soups & Salads

<b>Crab Bisque</b>	<b>12</b>
<b>Savory French Onion</b>	<b>8</b>
<b>Field Greens</b>	<b>6</b>
<b>Caesar Salad</b>	<b>10</b>
Romaine lettuce, creamy Caesar dressing, parmesan cheese topped with garlic croutons	
With <b>Jerk Chicken</b>	<b>14</b>
With <b>Honey Soy Grilled Salmon</b>	<b>15</b>
With <b>Blackened Shrimp</b>	<b>15</b>
<b>The Wedge</b>	<b>9</b>
Iceberg lettuce, bleu cheese dressing, bacon, tomato and topped with green onions	
<b>Caprese Salad</b>	<b>11</b>
<b>Pesto Arugula Salad</b>	<b>9</b>
Prosciutto and yellow teardrop tomatoes	
<b>Ahi Tuna Quinoa Salad</b>	<b>12</b>
Cucumbers, snow peas, water chestnuts, scallions with ginger citrus soy dressing	

<b>Lobster Lollipops</b>	<b>14</b>
Fresh citrus lollipops with ginger, garlic and chili flakes, served with quinoa, shredded cabbage and an orange vinaigrette	
<b>Kobe Sliders</b>	<b>12</b>
Three sliders served with Fiscalini cheddar, chipotle ketchup and fries	
<b>Seared Ahi Tuna</b>	<b>12</b>
<b>Carpaccio</b>	<b>10</b>
Filet tenderloin served with capers, onions, parmesan cheese and olive oil	
<b>Fire-Roasted Artichokes</b>	<b>11</b>
<b>Artisan Cheese Plate</b>	<b>10</b>
<b>Coconut Shrimp</b>	<b>12</b>
Quick-fried coconut-crusting shrimp served with a tamarind ginger sauce	

### Steakhouse Favorites

Steaks served with choice of bleu cheese, rosemary demi or au poivre. All sauces served on the side unless otherwise specified.

<b>14oz. New York Steak</b>	<b>32</b>
<b>6oz. Filet Mignon</b>	<b>28</b>
<b>12oz. Filet Mignon</b>	<b>37</b>
Add \$6 for Oscar style	
<b>24oz. Porterhouse</b>	<b>42</b>
<b>12oz. Prime Rib</b>	<b>28</b>
<b>18oz. Prime Rib</b>	<b>32</b>
<b>16oz. Ribeye</b>	<b>29</b>
<b>Smoked St. Louis BBQ Ribs</b>	
<b>½ Rack</b>	<b>22</b>
<b>Full Rack</b>	<b>28</b>
<b>Cooking Temperatures:</b> Rare; Very Red, Cool Center, Medium Rare; Red Warm Center, Medium, Pink Center, Medium Well; Slightly Pink Center, Well, Broiled Throughout (No Pink)	



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### From the Land and Sea

Colorado Lamb Rack	<b>32</b>	Seared Jumbo Scallops	<b>28</b>
Double Cut Pork Chop	<b>24</b>	Pan-seared sea scallops with a white wine butter sauce	
Elk Medallion	<b>28</b>	Asian Grilled Salmon	<b>28</b>
Pistachio Crusted Orange Roughy	<b>27</b>	Charbroiled Tasmanian salmon basted with a hoisin ginger orange glaze served with jasmine rice and sugar snap peas	
Cedar Plank Salmon	<b>29</b>	Grilled Chilean Sea Bass	<b>34</b>
Maple-rum glazed salmon served with sugar snap peas and jasmine rice		Charbroiled Chilean sea bass served with a vibrant chimichurri	
Free Range Chicken	<b>22</b>	Australian Lobster Tail	<b>Market Price</b>
Pan-roasted organic chicken breast served with a tomato and garlic fennel cream sauce		King Crab Legs	<b>Market Price</b>
Black Pepper Crusted Ahi Tuna	<b>28</b>		

### Grove Classic Combinations

Select a **New York Steak** or **Prime Rib** with your choice of one of the items below.

Shrimp Scampi	<b>30</b>
Jumbo Scallops	<b>32</b>
King Crab Legs	<b>Market Price</b>
Half Lobster Tail	<b>Market Price</b>
Substitute a 6oz. Filet Mignon	<b>7</b>
Substitute a 12oz. Filet Mignon	<b>12</b>

### Sides **6**

Asparagus, Crab Macaroni and Cheese, Spinach Gratin, Shoestring Fries, Mushrooms, Mashed Potato Trio, Onion Straws, Edamame

