

# DINNER

## THE GROVE

### APPETIZERS

TX Chile con Queso  
+ Guacamole & Chips  
\$8

Shrimp & Crab Salad  
w/ Tomatoes | Cilantro  
& Micro Greens  
+ Serrano Chile Oil  
\$12

Casserole of Crab  
w/ Corn | Crushed  
Bread Topping  
& House Baked Ciabatta  
\$15

Marinated Squid Salad  
Puree of Chick Peas  
& Parsley Salad  
w/ Olives  
\$10

Fried Gulf Shrimp  
w/ Lemon | Jalapeno  
& Parsley – Red Chile  
Dipping Sauce  
\$13

Ahi Tuna Sashimi  
w/ Avocado Ceviche  
Dressing & Micro Greens  
Pineapple-Mango Salsa  
\$14

Shaved Prosciutto  
w/ Grove Almonds  
& Seasonal Fruit  
\$12

Skewered TX Quail  
w/ Bacon | Fresno Chile  
& Queso Fresco  
\$12

BBQ Glazed Pork  
Meatballs  
w/ Buttermilk Dressing  
\$8

### LOCAL FAVORITES

The Grove Hamburger \$13  
w/ Green Chiles | Bacon & Cheese | Avocado

Smoked Chile Chicken Sandwich \$12  
w/ Sliced Avocado & Queso Fresco | Watercress

Texas Taco Platter: \$14  
Crispy Beef Short Rib Tacos w/ Guacamole | Tomato Salad  
+ Refried Black Beans

Flattened Chicken Breast w/ Crisp Tortillas & Lime \$13  
+ Grilled Zucchini | Fire Roasted Salsa & Ricotta Salata

Grilled Salmon Salad w/ Mediterranean Style Chick Peas \$15  
Shaved Carrots & Fennel; Herb Aioli

Caesar Salad w/ Pulled Rotisserie Chicken | Croutons \$14  
& Parmesan

Fettuccine w/ Gulf Shrimp & Marinara | Ricotta Salata \$14

Pappardelle w/ Braised Beef Short Rib & Wild Mushrooms \$16  
& Parmesan

Grilled Skirt Steak \$15  
w/ Chilaquiles & Chipotle Salsa

### PRIME SEAFOOD

TX Red Fish | Pan Roasted | w/ Pork & Stewed Tomato 'Chili' \$22

Pescado a la Playa: \$26  
'Beach Style' Market Fish w/ Cactus & Avocado Salad  
+ Queso Fresco & Limes

Grilled Fillet of Salmon \$25  
w/ Summer Corn & Hoja Santa

Ahi Tuna [seared rare] \$28  
w/ Crispy Shredded Beef Short Rib  
Caramelized Ginger Cauliflower & Green Onion Pesto

The Grove's Daily Fish Roasted in Parchment \$27

Halibut w/ Potato & Leek Hash | Black Olive Sauce \$29

### PRIME MEATS

The Grove Rotisserie Chicken \$19  
w/ Extra Virgin Olive Oil & Herbs | Rotisserie Potatoes  
& Watercress Salad

Slow Roasted 'Chile Basted' Pork Ribs \$24  
w/ Roasted Hominy & Cactus Salad | Refried Black Beans

NY Steak [12 oz] w/ Black Peppercorns & Roasted Cipollinis \$39

Rib Eye Steak [14 oz] \$38  
w/ Grilled Tomatoes & Blue Cheese

Filet Mignon [4 oz] / [8 oz] \$19/\$38  
w/ Brasserie Butter & Mashed Potatoes

Lamb Rib Chops \$44  
w/ Rosemary Branches & House Marinated Olives

### SALADS

Chilled Asparagus Salad  
w/ Parmesan & Aioli  
\$12

Roasted Beet Salad  
w/ Endive  
& Goat Cheese Dressing  
\$9

Baby Arugula  
w/ Cantaloupe  
& Blueberry Vinaigrette  
\$7

Greek Salad  
w/ Cucumbers  
Tomatoes & Feta Cheese  
\$7

Caesar Salad  
w/ Parmesan & Croutons  
\$7

House Salad  
w/ Vinaigrette  
\$7

Soup of the Day  
\$6

Side by Side  
Soup of the Day  
& Choice of Salad  
\$12

### SIDES \$6/ea

Grove Mashed Potatoes  
+ Bacon | Cheese | Chives

Rotisserie Potatoes

French Fries

Asparagus

Broccolini

Cauliflower

Refried Black Beans

Chili Cheese Fries \$8

20% gratuity for parties of 6 or +

please let your server know  
of any food allergies

\*consuming rare or not fully cooked  
proteins could be potentially  
hazardous to your health.

### OUR FOOD

When possible we use  
local & organic products.  
We would like to thank  
these local farms  
& purveyors for their  
hard work & support  
in providing sustainable food.