

LUNCH

THE GROVE

APPETIZERS

TX Chile con Queso
+ Guacamole & Chips
\$8

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

BBQ Glazed Pork
Meatballs
w/ Buttermilk Dressing
\$8

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

SMALL PLATES

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

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

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

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

OUR WATER

We proudly use Nordaq Fresh. This water is bottled in house minimizing the carbon footprint of imported & domestic bottles. In addition it tastes superior to similar waters. Ask your server for details & a tasting.

BURGERS & SANDWICHES

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

Kobe Beef Hot Dog \$9
w/ House Made Mustard & Chow Chow

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

LARGE SALADS

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

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

Avocado Salad w/ Marinated Tomatoes | Feta & Greens \$12

Shrimp & Crab Salad w/ Tomatoes | Cilantro & Micro \$18
Greens + Serrano Chile Oil

MAINS

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

TX Red Fish | Pan Roasted | w/ Pork \$18
& Stewed Tomato 'Chili'

Grilled Fillet of Salmon \$19
w/ Pan Roasted Corn & Hoja Santa

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

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

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

Filet Mignon [4 oz] / [8 oz] \$19 / \$38
w/ Brasserie Butter | Potato Leek Hash & Broccoli

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.

SMALL SALADS

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

Rotisserie Potatoes
Asparagus
Broccoli
Cauliflower
Refried Black Beans
Chili Cheese Fries \$8

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.