

LOVE

at the grove 2012

raw love

Ahi tuna sashimi | avocado-fresh fruit salsa & micro greens \$14

Gulf red snapper crudo | citrus salsa & microgreens \$14

Half a dozen oysters | mignonette \$12

Black angus beef tartar | housemade ciabatta \$13

appetizers

Fried calamari | red chile aioli \$13

BBQ glazed pork meatballs | buttermilk dressing \$8

Skewered TX quail | bacon, fresno chile & queso fresco \$12

Steamed black mussels | spicy saffron broth \$12

soups + salads

Arugula salad | cantaloupe & blueberry vinaigrette \$7

Caesar salad | parmesan & croutons \$7 / with chicken \$14

House salad | vinaigrette \$7

Chilled asparagus salad | parmesan & aioli \$12

Oyster, bacon & spinach soup \$6

entree

The Grove hamburger green chiles | bacon & cheese | avocado \$13

Smoked chile chicken sandwich sliced avocado & queso fresco | watercress \$12

Rotisserie chicken | extra virgin olive oil & herbs | rotisserie potatoes & watercress salad \$19

Ribeye | sliced tomatoes & blue cheese butter \$38

N.Y. Strip | au gratin potatoes & beer stew cippolini \$39

Filet mignon 8oz. | new potato mash, brocolini & red wine demi \$38

Gulf red snapper | cactus salad, avocado & citrus \$26

Mussels, clams & shrimp fettuccinne | salsa puttanesca \$22

Braised short rib parpadelle | wild mushrooms & parmesan \$16

desserts

Cheesecake | macerated strawberries & chocolate shavings \$8.5

Chocolate Cake | white chocolate shavings & caramel sauce \$8.5

TX Pecan Cake | vanilla ice cream \$8.5

bar only