

10 LOVE at the grove 2012

THREE COURSE MENU & ONE COMPLIMETARY GLASS OF CHAMPAGNE PER GUEST

\$ 60 per person | (exclusive of gratuity & 8.25% sales tax)

starters (select one)

Arugula Salad | cantaloupe & blueberry vinaigrette

Caesar Salad | parmesan & croutons

House Salad | vinaigrette

Chilled Asparagus Salad | parmesan & aioli

Oyster, Bacon & Spinach Soup

Manchego & Artichoke Bruschetta

entrée (select one)

Ribeye | sliced tomatoes & blue cheese butter

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

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

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

Gulf red snapper | cactus salad, avocado & citrus

Halibut | peruvian potatoes & balsamic reduction

Seared ahi tuna | caramelized cauliflower & crispy short ribs

Pan seared grouper | oven roasted tomato pesto & sautéed greens

Mussels, clams & shrimp fettuccine | salsa puttanesca

Braised short rib parpadelle | wild mushrooms & parmesan

Lobster & Artichoke Ravioli | lemon & garlic cream

desserts (select one)

Cheesecake | macerated strawberries & chocolate shavings

Chocolate Cake | white chocolate shavings & caramel sauce

TX Pecan Cake | vanilla ice cream

SMALL BITE MENU

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