

THE GROVE

STEAKHOUSE

APPETIZERS

Signature Seafood Platter

prawns, jumbo shrimp, seasonal oysters, crab legs, lobster claws, cocktail sauce, horseradish, mignonette, fresh lemon

80

Caviar Service

Siberian sturgeon caviar, classic accompaniments, truffle blinis

95

Lump Crab Cake

avocado, grapefruit, ginger broth

18

Oysters on the Half Shell*

cocktail sauce, mignonette, fresh lemon

Oysters Rockefeller upon request

18

Cornmeal-crusted Calamari

jalapeño, chipotle aioli, aged balsamic

13

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, fresh lemon

18

Glazed Pork Belly

calvados glaze, apple fennel slaw, red cabbage emulsion

12

Grilled Octopus

pork belly, avocado mousse, cucumber sunomono,

kimchi, chili glaze

16

Foie Gras Torchon

cognac, bone marrow croquette, tomato marmalade,

green strawberries, pistachio, brioche

21

Artisan Meat and Cheese

chef's choice accoutrements

15

SOUPS & SALADS

Wild Mushroom Bisque

sherry, thyme, parmesan foam

11

French Onion Soup

caramelized vidalia onions, beef broth, gruyère cheese gratin

12

Grilled Watermelon Salad

pistachio butter, maché, fennel, charred jalapeño vinaigrette

12

The Wedge

heirloom tomatoes, red onion, candied pecans,

pancetta crisp, maytag blue cheese dressing

10

Caesar Salad

parmesan, focaccia croutons, white anchovy

10

Heirloom Tomato Panzanella

burrata, toasted brioche, cucumber,

whipped citrus avocado, tomato vinaigrette

12

Roasted Beet Salad

tri-color beets, Banyuls vinaigrette, micro flowers,

crushed pecans, herb goat cheese, pumpernickel dust

12

Spring Greens Salad

baby greens, strawberries, citrus vinaigrette

11

SEAFOOD SELECTION

Steamed or Baked Whole Maine Lobster

60

Half Order 35

Steamed King Crab Legs 1 lb

55

Half Order 30

House Cured Bacon Prawns

short rib & egg yolk raviolo, ricotta, charred tomato, cauliflower duo, truffle brown butter

40

Mixed Seafood Bouillabaisse

lobster, prawns, sea bass, salmon, scallop, fingerlings, tomato fennel Nage

40

Miso-glazed Chilean Sea Bass

udon noodles, lotus garnish, beech mushrooms, ponzu broth

40

Pan Roasted Steelhead Salmon

house-made seasonal tortellini, market vegetables, corn relish, chorizo, Piquillo foundation

34

Cardamom-crusted Atlantic Sea Scallops

maitake mushrooms, baby corn, black garlic, butternut gel, sorrel emulsion

38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE GROVE

STEAKHOUSE

USDA PRIME STEAKS

We only serve hand-selected USDA Prime and AA Wagyu beef, perfectly aged a minimum of 21 days. Sourced from the finest ranches in the Midwest, our USDA Prime Steaks are the top 2% in quality of all beef produced in the U.S. Our dry-aged selection is aged an additional 28 days.

Chateaubriand "For Two" 25oz

115

Dry-aged Bone-in New York 20oz

58

Porterhouse Steak 22oz

58

Bone-in Ribeye 18oz

52

New York Steak 14oz

46

AA Wagyu Outside Skirt 8oz

38

Filet Mignon 10oz

48

Petit Filet Mignon 6oz

34

Prime Ribeye Cap Steak 10oz

50

House-made Sauces

Poivre, Béarnaise, Marchand de Vin, Chimichurri

SELECT CHEF PAIRINGS

New York Strip and Lobster

white wine butter

68

Filet Mignon and Seared Foie Gras

pomegranate molasses

52

Filet Mignon and Atlantic Sea Scallops

beurre rouge

50

Filet Mignon

and Jumbo Shrimp

truffle and brown butter

55

Filet Mignon

and Gorgonzola Tart

42

GROVE ENTRÉES

Spring Game Trio

venison loin, elk medallion, wild boar tenderloin, spring vegetable medley, violet mustard demi, jalapeño mint

52

Grass-fed American Bison

Asian demi, rice cake, candied shallots, wild mushrooms, julienne scallion

44

Roasted Chicken Saltimbocca

tomato bone marrow arancini, thumbelina carrots, cipollini onions, sautéed greens, natural sage jus lié

32

Herb Crusted Lamb

pea/mint emulsion, panisse, romesco, seasonal vegetables, Lamb Jus

42

Seared Breast of Petaluma Duck

duck confit, huckleberry, haricot verts, squash chartreuse, caramelized sunchoke purée

38

Daikon Fondant

maitake mushroom, baby corn, black garlic butternut gel, sorrel emulsion

26

Braised Beef Short Rib

pommes fondant, truffle mushroom ragoût, crispy black garlic gremolata

36

Stuffed Quail Duo

Huitlacoche mushroom, saffron risotto, chorizo, mole, bell pepper

36

STEAKHOUSE SIDES

Grilled Asparagus

pecorino, lemon

8

Wild Mushroom

butter, fresh thyme infusion

9

Roasted Cauliflower Gratin

parmesan, panko, béchamel

8

Sautéed Haricot Verts with Garlic

8

Truffle Pommes Frites

fine herbs, parmesan, white truffle essence

7

Lobster Mac 'n' Cheese

Maine lobster, white cheddar sauce

14

Baked Idaho Potato

salt-crusted skin, applewood-smoked bacon, cheddar cheese, butter, sour cream, fresh chives

8

Brussel Sprouts

pork belly, whole grain mustard, butter

10

Whipped Potatoes

yukon gold, horseradish or herb-infused

7

**Vegetarian option. Vegan option available.