

THE GROVE

STEAKHOUSE

APPETIZERS

Signature Seafood Platter

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

75

Caviar Service

Siberian sturgeon caviar,
classic accompaniments, truffle blinis

75

Lump Crab Cake

avocado, grapefruit, ginger broth

18

Oysters on the Half Shell*

cocktail sauce, mignonette, fresh lemon
Oysters Rockefeller upon request

18

Cornmeal-crust Calamari

jalapeño, chipotle aioli, aged balsamic

13

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, fresh lemon

18

Kurobuta Pork Belly

green apple salad, micro cilantro, ancho-chipotle chili glaze

12

Grilled Octopus

pork belly, avocado mousse, cucumber sunomono,
kimchi, chili glaze

16

Artisan Meat and Cheese

caper berries, almonds, honeycomb, fig jam

15

SOUPS & SALADS

Butternut Bisque

spiced pecans, maple Cognac creme

12

French Onion Soup

caramelized vidalia onions, beef broth,
gruyère cheese gratin

10

Crab and Melon Maki

charred grapefruit segments, avocado,
red pickled onions, pineapple remoulade

16

The Wedge

roma 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, petite arugula,
crushed pecans, herb goat cheese, pumpernickel dust

12

Tender Greens Salad

radish sprouts, blanco de oro,
rainbow carrots, minus 8 vinaigrette

10

SEAFOOD SELECTION

Steamed or Baked Whole Maine Lobster

60

Half Order 30

Steamed King Crab Legs 1 lb

50

Half Order 25

Florentine Prawns

queso fresco florentine, smoked bacon, ancho honey glaze,
black bean, charred tomato, coriander creme fraiche

39

Mixed Seafood Paella

prawns, clams, mussels, sea bass, salmon,
chicken, chorizo, sweet peas

40

Miso-glazed Chilean Sea Bass

udon noodles, lotus garnish, beech mushrooms, ponzu broth

40

Sugar-spiced Steelhead Salmon

forbidden rice, heirloom carrots, tomatoes, edamame, vegetable broth

36

Cardamom-crust Atlantic Sea Scallops

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

36

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne 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

55

New York Steak 14oz

46

AA Wagyu Outside Skirt 8oz

38

Filet Mignon 10oz

44

Petit Filet Mignon 6oz

30

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

48

Filet Mignon and Atlantic Sea Scallops

beurre rouge

48

Filet Mignon

and Jumbo Prawns

truffle and brown butter

55

Filet Mignon

and Crab Legs

55

GROVE ENTRÉES

Winter Game Trio

venison loin, elk medallion, wild boar tenderloin, chermoula
root vegetable salad, violet mustard demi, jalapeño mint

sofrito

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, kale, natural sage jus lie

36

Cider Brined Duroc Pork Chop

apple mostarda, red lentils, Tokyo turnips,
cranberry Calvados reduction

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

29

Braised Beef Short Rib

pommes fondant, truffle mushroom ragout,
crispy black garlic gremolata

38

STEAKHOUSE SIDES

Grilled Asparagus

pecorino, lemon

8

Wild Mushroom

butter, fresh thyme infusion

9

Creamed Spinach

shallots, béchamel, nutmeg

9

Sautéed Haricot Verts with Garlic

6

Truffle Pommes Frites

fine herbs, parmesan, white truffle essence

7

Forbidden Rice

black rice, mirepoix, cilantro

6

Lobster Mac 'n' Cheese

Maine lobster, white cheddar sauce

12

Baked Idaho Potato

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

8

Brussel Sprouts

whole grain mustard, butter

7

Whipped Potatoes

yukon gold, horseradish or herb-infused

6

**Vegetarian option. Vegan option available.