

Soup

Crab Bisque

Lump Blue Crab, toasted Herb Crouton \$12

Soup Du Jour

Created Daily \$8

Salad

Sterling Silver™ Top Sirloin Salad

On Spinach with toasted Candied Walnuts, Tomatoes, Bleu Cheese and Bacon Crumbles, finished with Balsamic Vinaigrette \$15

Classic Caesar Salad

Romaine with Caesar Dressing, Shredded Parmesan and Garlic Croutons \$10
With Chicken \$14 With Grilled Salmon \$15 With Shrimp \$15

Dinner Salad

Mixed Greens with choice of Dressing \$8

Pasta

Linguini and Clams

Pasta with Fresh Thyme, Garlic, Lemon, Parmesan Cheese and a hint of Red Chili Flakes. Your choice of White Wine Cream Sauce or Red Wine Marinara Sauce \$24

Artichoke Pasta Supreme

Artichoke Hearts, Sun-Dried Tomatoes, Fresh Garlic, deglazed with Chardonnay and finished in Rich Cream Sauce served over Linguine \$24

Seared Jumbo Scallops

Pan-Seared Large Sea Scallops with Garlic, Shallots, Pickled Ginger, Lemon and a Creamy White Wine Chardonnay Butter Sauce served over Linguini \$28

Shrimp Scampi

Pan-Seared with Garlic, Shallots, Pickled Ginger and a Chardonnay Scampi Sauce served over Linguini \$28

Seafood

Grilled Salmon

Charbroiled Atlantic Salmon with Lemon and served with a Cucumber Curry Dill Sauce. Topped off with Sautéed Rock Shrimp \$28

Grilled Chilean Sea Bass

Served with a Delicate Cucumber and Ginger Relish \$32

Grilled Ahi

Served with a Pineapple Relish, topped with Fried Japanese Rice Sticks, Red Ginger and drizzled with an Infused Cilantro Wasabi Oil \$30

Stuffed Shrimp

Stuffed with a Blend of Crab and Vegetables and finished with a Lemon Cream Sauce \$28

Coconut-Crusted Shrimp

Rolled in a Shaved Coconut Breading then deep-fried and served with a Sweet Kahlua Dipping Sauce \$28

Australian Lobster Tail

Basted with Butter and Paprika then steamed \$50

King Crab Legs

Steamed with Lemon and a Hint of White Wine, served with Lemon and Butter \$38

*Sterling
Silver*

Great tasting beef... time after time.

*Steaks
&
Prime Rib*

*Chops
& Poultry*

At the Grove Steakhouse, our butcher cuts your steaks daily. We are proud to serve you the Midwest's Finest Certified Premium U.S.D.A. Choice Beef. Our Beef is aged for a minimum of 28 days, which leads to a much more flavorful and tender steak.

Rare: Cool, very red center

Medium Rare: Warm, red center

Medium: Pink center

Medium Well: Slightly pink center

Well Done: Broiled throughout, no pink

New York Strip Steak

Sterling Silver™ Certified Premium U.S.D.A. Choice Center Cut New York Strip, Charbroiled to Perfection \$32

Filet Mignon

The All-Time Favorite - Our Filet Mignon Sterling Silver™ Certified Premium U.S.D.A. Choice, served with a Peppercorn Sauce Petit Filet \$28 Twin Filets \$38

Porterhouse Steak 22oz

The Best of Both Worlds - New York and the Tender Filet Mignon Sterling Silver™ Certified Premium U.S.D.A. Choice Beef \$40

Roasted Prime Rib

We serve you Midwest's Finest Sterling Silver™ Certified Premium U.S.D.A. Choice Prime Rib. Aged 28 days, Caramelized with Herbs then slow-roasted for hours, served with a Port Wine Au Jus and Horseradish Sauce Standard Cut \$28 House Cut \$32

Top Sirloin

Heartiest Flavor of all our Great Steaks!

Sterling Silver™ Certified Premium U.S.D.A. Choice Beef \$28

Colorado Lamb Rack

Lightly Marinated with Fresh Herbs, charboiled and glazed with a Red Currant reduction and served with seasoned Deep Fried Leeks \$30

Osso Buco

Seared and slow-roasted Veal Shank in a Rich Port Wine Demi Glaze, topped with a Gremolata of Minced Parsley, Lemon Zest and Garlic \$28

Center-Cut Pork Chop

Double Thick Pork Chop charbroiled, with Apple and Roasted Bell Pepper Chutney \$22

Pan-Seared Chicken Breast

With Mushrooms, Onions and Fresh Rosemary \$24

Half Roasted Chicken

Juicy Half Chicken roasted and basted with our homemade Barbecue Sauce \$22

Mediterranean Chicken

Chicken Breast stuffed with Spinach and Feta Cheese, finished with Tomato, Onion, Basil and Black Olives in a White Wine Butter Sauce \$26

Pan-Seared Duck Breast

Pan-Seared Maple Leaf Farms Breast of Duck served with a Cranberry Compote and Orange Marmalade \$26

BBQ Ribs

Fall-off-the-bone-tender Pork Ribs, caramelized with our own Barbecue Sauce

Half Rack \$22 Full Rack \$28 Combination Chicken & Ribs \$30

All Entrees Served with Homemade Bread, House Salad or Soup du Jour, Vegetables of the Day with choice of Baked Potato, Roasted Garlic Mashed Potatoes or Rice of the Day

Appetizers

Soup & Salads

Entrées

Served with your choice of
French Fries, Yam Chips
or Cole Slaw

Lunch

Served with your choice of
French Fries, Yam Chips
or Cole Slaw

LUNCH MENU

Served from 11:30a.m. – 4:00p.m.

Fried Calamari

Served with a Balsamic Reduction, Chili Mayonnaise, Fresh Lemon and Greens \$13

Bacon Wrapped Shrimp

Deep-fried and served with a Honey Mustard Dipping Sauce \$14

Chicken Wings

Deep-fried and served with Dipping Vegetables and Buttermilk Dressing \$12

Chilled Shrimp Cocktail

Large Prawns served with a Horseradish Cocktail Sauce and Fresh Lemon \$13

Crab Bisque

Lump Blue Crab, with toasted Herb Croutons \$12

Grilled Top Sirloin Spinach Salad

Served with Candied Walnuts, Tomatoes, Bleu Cheese and Bacon Crumbles \$15

Caesar Salad

Sprinkled with Shredded Parmesan and Garlic Croutons \$10

With Chicken \$14 With Grilled Salmon \$15 With Grilled Shrimp \$15

Seared Ahi Salad

Sesame Ginger Dressing, topped with Red Ginger and Deep-Fried Japanese Rice Sticks \$15

Ribeye Steak

10 oz Ribeye Steak, topped with Garlic and Fresh Herb Compound Butter \$22

Grilled Chicken Pasta Supreme

Sautéed Artichokes, Mushrooms, Sun-Dried Tomatoes, Alfredo Sauce and Linguini \$17

BBQ Ribs

Half Rack of Ribs with our homemade Barbecue Sauce \$20

French Dip

Shaved Prime Rib on a French Roll with Horseradish and Port Au Jus for Dipping \$12

1/2 lb. BBQ Ribeye Burger

Served with Onions and Cheddar Cheese on an Onion Bun with Lettuce and Tomato \$13

1/2 lb. Pepper Ribeye Burger

Topped with Blue Cheese Crumbles on a Sesame Seed Bun, with Lettuce and Tomato \$13

1/2 lb. Grove Ribeye Burger

Served with choice of Cheese on a Sesame Seed Bun, with Lettuce and Tomato \$12

Fish & Chips

Cod Filets dipped in a Beer Batter, deep-fried and served with Coleslaw and French Fries \$14

B.B.Q Tri Tip Sandwich

Topped off with Tabasco Onions and Cole Slaw served on a Kaiser Onion Bun \$14

Southwest Chicken Wrap

Served with Salsa and layered with Pepper Jack Cheese with a Touch of Chili Aioli \$12

Salmon Wrap

Toasted Bacon and Parmesan Cheese in a Spinach Wrap with a Green Pesto Spread \$13

Grove Chicken Sandwich

Red Peppers, Ham, Jack Cheese, served on Focaccia Bread with Cabbage and Tomato \$12

Groves' Top Sirloin Sandwich

Topped with Sautéed Mushrooms, Onions and Melted Jalapeño Monterey Jack Cheese \$14