



ALL DAY MENU

STARTERS

Gazpacho of the Day \$7

Spinach Artichoke Dip \$15
Crispy Corn Tortilla Chips

Steamed Mussels \$18
Cajun Spiced, Crostino

Crispy Calamari \$16
Spicy Brava Sauce & Garlic Aioli

Six Shrimp Cocktail \$16
Horseradish Cocktail Sauce

Charcuterie \$24

Chef's Choice of Assorted Meats & Cheeses, plus Olives, Nuts, Dried Fruits

Veggie Quesadilla \$13

Oaxaca & Cheddar Cheeses, Mushroom, Peppers, Onions, Pico de Gallo & Sour Cream
*Add Grilled Chicken \$7 Add Hanger Steak \$11
Add 3 Grilled Shrimp \$9*

Eight Fried Chicken Wings \$15

Mango Habanero, Asian Zing or Chipotle BBQ
Served with Bleu Cheese Dressing, Celery & Carrots

SALADS

Watermelon & Arugula \$16
Feta, Pecans, Tomato, Cucumber, Strawberry Vinaigrette

Sunflower Cobb \$18
Grilled Chicken, Cherry Tomato, Hard Boiled Egg, Red Onion, Shredded Cheddar, Applewood Smoked Bacon, Sunflower Seeds, Romaine, Avocado Ranch Dressing

Grilled Shrimp Grain Bowl \$21
Corn & Black Bean Salad, Quinoa-Brown Rice, Cherry Tomatoes, Avocado Crema

Add Hanger Steak \$11 Add Grilled Chicken \$7 Add Three Grilled Shrimp \$9

Caesar \$14

Fresh Romaine, Anchovies, Housemade Dressing, Shaved Parmesan, Lacy Toast

Garden Salad \$12

Mixed Greens, Cucumber, Carrots, Tomato, Balsamic Vinaigrette

Caprese Salad \$14

Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Balsamic Glaze, Maldon Salt

SANDWICHES & BURGERS

Served with Fries & a Pickle

Grilled Veggie Panini \$15
Balsamic Marinated Eggplant & Portobello Mushroom, Grilled Onions, Zucchini & Yellow Squash, Roasted Red Pepper, Sun Dried Tomato Spread, Pesto, Mozzarella, Pressed Focaccia
Add Grilled Chicken +\$7

Turkey "Club" Sandwich \$16
House Roasted Sliced Turkey Breast, Lettuce, Tomato, Applewood Smoked Bacon, Mayo, Toasted Marbled Rye

Crispy Chicken Sandwich \$17
Pesto Mayo, Mozzarella, Tomato, Arugula, Pressed Hardroll

Pulled Pork Sandwich \$16
Chipotle BBQ Sauce, Tangy Red Cabbage-Onion-Carrot Slaw, Potato Bun

8oz Cheddar Burger \$18
Lettuce, Tomato, Red Onion, Brioche Bun
Add Bacon +\$2

Sub Side Salad \$2 Potato Salad \$2 Sweet Potato Fries \$2 Gluten Free Bun \$2

ADDITIONAL DINNER MENU ITEMS & SPECIALS AVAILABLE AT 5PM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.



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COCKTAILS

Spicy Mango Margarita \$14

Jalapeno Tequila, Mango Puree, Triple Sec, Lime Juice, Tajin Rim

Blueberry Mojito \$13

Rum, Simple Syrup, Fresh Blueberries, Mint
*Mocktail \$6

Irish Cream Cold Brew \$14

Iced Coffee, Amaretto, Grind Espresso Rum, Bailey's Foam

Strawberry Basil Lemonade \$13

Vodka, Lemonade, Strawberry Puree, Basil Simple Syrup *Mocktail \$6

WINE

SPARKLING

Prosecco \$11/34

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/34

Lamoreaux Landing, Finger Lakes New York

Pinot Grigio \$13/39

KRIS, Veneto Italy

Gruner Veltliner \$14/43

Paul Direder, Niederosterreich Austria

Sauvignon Blanc \$13/39

Otto's Constant Dream, New Zealand

Chardonnay \$12/37

Bernier, Loire Valley France

ROSE

Cava Brut \$13/39

Flama Roja, Catalonia Spain

Rose \$12/37

Maison Salaya, Provence France

RED

Cotes du Rhone \$11/34

Famille Perrin, Rhone Valley France

Tempranillo \$13/39

Biurko, Rioja Spain

Montepulciano \$14/43

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/39

Underwood, Oregon

Malbec \$12/37

Alamos, Mendoza Argentina

Cabernet Sauvignon \$14/43

Substance, Columbia Valley Washington

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford

Owner/Operator Kyleigh Zengen

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