



ALL DAY MENU

STARTERS

Warm Buffalo Chicken Dip \$14
Grilled Pita & Celery Sticks

Six Shrimp Cocktail \$16
Horseradish Cocktail Sauce

Jumbo Fried Chicken Wings 8/\$15
Mango Habanero, Asian Zing or Chipotle BBQ
Served with Bleu Cheese Dressing,
Celery & Carrots

Crispy Calamari \$16
Spicy Brava Sauce & Garlic Aioli

Pulled Pork Poutine \$14
Steak Fries, Gravy, Mozzarella Curd, Scallions

Veggie Quesadilla \$13
Oaxaca & Cheddar Cheeses, Mushroom,
Peppers, Onions, Pico de Gallo & Sour Cream
Add Grilled Chicken \$7 Add 3 Grilled Shrimp \$9

SALADS

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, Mixed Greens,
Quinoa-Brown Rice, Crispy Garbanzo Beans,
Cherry Tomatoes, Avocado Crema

Chipotle Marinated Flank Steak \$22
Mixed Greens, Chimichurri, Pickled Red
Onion, Pickled Jalapenos, Plantain Chips,
Citrus Vinaigrette

Arugula & Mixed Greens \$14
Strawberries, Blueberries, Toasted Pecans,
New York Goat Cheese, White Balsamic
Vinaigrette

Caesar \$12
Fresh Romaine, Anchovies, Housemade
Dressing, Shaved Parmesan, Lacy Toast

Add Grilled Chicken \$7

Add Three Grilled Shrimp \$9

Make any Salad into a Wrap with Fries +\$3

SANDWICHES & BURGERS

Served with Fries & a Pickle

Turkey "Club" Sandwich \$15
House Roasted Sliced Turkey Breast, Lettuce,
Tomato, Applewood Smoked Bacon, Mayo,
Toasted Marbled Rye

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

8oz Cheddar Burger \$16
Lettuce, Tomato, Red Onion, Brioche Bun
Add Bacon +\$2

Greek Turkey Burger \$18
Stuffed with Feta & Kalamata Olives,
Topped with Tzatziki, Tomato & Romaine,
Brioche Bun

Grilled Veggie Panini \$14
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

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.



ALL DAY MENU

COCKTAILS

Hibiscus Lemonade Margarita \$14

On the Rocks, Salt or Sugar Rim

*Mocktail \$6

Raspberry-Fig Sweet Tea \$12

Fresh Brewed Harney & Sons Raspberry Iced Tea, Deep Eddy Sweet Tea Vodka, Housemade Fig Simple Syrup

*Mocktail \$6

Tropical White Sangria \$13

Coconut Rum, Pineapple Juice, Mango Puree, White Wine, Citrus

New York Sour \$14

Bourbon, Lemon Juice, Simple Syrup, Red Wine Float: Four Virtues Bourbon Barrel Zinfandel

WINE

SPARKLING

Prosecco \$11/Glass

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/Glass

Lamoreaux Landing, Finger Lakes New York

Pinot Grigio \$12/Glass

KRIS, Veneto Italy

Gruner Veltliner \$13/Glass

Paul Direder, Niederosterreich Austria

Sauvignon Blanc \$13/Glass

J. de Villebois, Loire Valley France

Chardonnay \$11/Glass

Bernier, Loire Valley France

Chardonnay \$36/Bottle

Strangeways, California

Cava Brut \$13/Glass

Flama Roja, Catalonia Spain

Rose \$13/Glass

Maison Salaya, Provence France

RED

Cotes du Rhone \$11/Glass

Famille Perrin, Rhone Valley France

Tempranillo \$11/Glass

Biurko, Rioja Spain

Montepulciano \$12/Glass

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/Glass

Underwood, Oregon

Malbec \$11/Glass

Alamos, Mendoza Argentina

Cabernet Sauvignon \$13/Glass

Substance, Columbia Valley Washington

Pinot Noir \$38/Bottle

Grapesmith & Crusher, Willamette Valley Oregon

ROSE

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford

Owner/Operator Kyleigh Zengen

www.thegroveatredhook.com

@thegrove.RHGC

845-758-3006