

Breakfast Burrito

Cheesy Scrambled Eggs with Bacon or Sausage, Breakfast Potatoes, Choice of Side. **\$9** (Add Avocado, Spinach or Mushrooms - **\$2**)

Manor House Breakfast Sandwich

Butter Grilled Brioche, Fried Egg, Bacon, Cheddar Cheese, Arugula, Spicy Ketchup, Choice of Side. \$9

*Two Egg Breakfast

Two Eggs Any Style, Choice of Two Sides. **\$10** (Extra Egg - **\$1**)

Homemade Waffle

Choose Two: Chocolate Sauce, Caramel, Cinnamon Sugar, Blueberry Sauce, or Whipped Cream. **\$10**

Buttermilk Pancakes

(3) Buttermilk Pancakes, Butter, Maple Syrup, Berries or Bananas, Choice of Side. **\$10**

French Toast

Granola Crusted Texas Toast, Seasonal Berries, Maple Syrup, Whipped Cream, Choice of Side. **\$10**

Avo Toast

Crushed Avocado, Olive Oil, Sea Salt, *Sunny Side Up Egg, Choice of Side. **\$10**

Garden Frittata

Egg Whites, Seasonal Veggies, Feta Cheese, Mushrooms, Spinach, Choice of Side. **\$11**

Create Your Omelet

Choose From: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes, Mushrooms, Spinach, Cheese, Choice of Side **\$11**

The Health Kick

Honey Greek Yogurt, Fresh Berries, Granola, Dried Cranberries, Bananas, Flax Meal, Chai Seeds, Local Honey. **\$11**

Egg Whites Upon Request

SIDES - \$1.50

Applewood Bacon, Country Sausage, Seasonal Fruit, Granola Parfait, Toast - Ask Your Server, Cheese Grits, Breakfast Potatoes, House Baked Biscuit

18% Gratuity Added to All Transactions.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs
or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.*



DESSERTS ALL DESSERTS - \$10

Traditional Carrot Cake

Katie's Specialty with Caramel Drizzle.

New York Style Cheesecake

Silky & Not Too Sweet, Topped with House-Made Seasonal Fruit Sauce.

Gluten Free Chocolate Brownie

The Guilt-Free Dessert You've Been Looking for!

Seasonal Fruit Cobbler

Traditional Southern Cobbler

Oven Baked Cookie à la Mode

Rocky Road Chocolate Cookie in a Skillet with Your Choice of Ice Cream.

DINNER



WELCOME

Stuffed Peppadew Peppers

Herbed Goat Cheese. \$10

*Lamb Lollipops

Spearmint Chimichurri. \$13

Cheese & Charcuterie Board

*Assorted Cheeses, Fruits, House Salami, Crackers. \$15

SOUPS

Soup of the Day

Please ask your server.

Cup \$6 | Bowl \$8

Roasted Tomato Basil

Parmesan, Green Onion.

Cup \$6 | Bowl \$8

Beef Chili

Sour Cream, Chives, Cheese, Cornbread.

Cup \$6 | Bowl \$8

SALADS

Ice Berg Wedge

Bleu Cheese Dressing, Crispy Bacon, Cherry Tomatoes, Red Onion, Bleu Cheese Crumbles. **\$12**

Wondrous Watermelon

Seasonal Watermelon, Blueberries, Feta, Pistachios, Arugula, Chia Dressing. **\$13**

Heirloom Caprese

Basil, Fresh Mozzarella, Red Onion, Cashews, Balsamic Drizzle. **\$14**

Add: Chicken \$4 | *Steak \$5 | *Salmon \$6 *Shrimp \$6 | *Ahi Tuna \$6

Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Lemongrass Vinaigrette, Oregano Vinaigrette, Lemon Avocado Vinaigrette, Bleu Cheese, Honey Mustard, Chia, Caesar, 1000 Island

ENTRÉES

Herb Roasted Airline Chicken Breast

Roasted Brussels Sprouts, Mashed Potatoes,

Herb Jus. **\$18**

*Seared Scallops

Green Pea Purée, Purple Potatoes, Watermelon Radish,

Lemon Butter Sauce. \$25

Walleye Fish & Chips

Tartar Sauce, Lemon. \$26

OFF THE GRILL

Choose Protein, One Side, & One Sauce

*Cedar Plank Salmon

8oz. **\$20**

*Grilled Mahi

\$23

*Angus Filet

8oz. **\$38**

*Wagyu Ribeye

12oz. **\$55**

SIDES - (Add a Side-\$6)

Roasted Purple Potatoes, Grilled Asparagus, Sautéed Green Beans with Bacon, Roasted Brussels Sprouts, Sautéed Wild Mushrooms

SAUCES

Three Peppercorn, Herb Demi, Béarnaise, Lemon Butter, Thyme Truffle Butter



KIDS MENU

Enjoy our menu every day!

Chicken Quesadilla

Flour Tortilla, Mozzarella, Cheddar, Choice of Side. \$6.99

Grilled Ham & Cheese

American Cheese, Texas Toast, Choice of Side. \$6.99

(Add Avocado or Tomatoes - \$1)

Grove Kids Pasta

Choice of Chicken Alfredo, Marinara & Cheese or Butter & Cheese. \$6.99

Homestyle Chicken Tenders

Choice of Side. \$7.99

Chicken Teriyaki Bowl

Steamed Rice & Broccoli. \$7.99

Filet 40z.

Mashed Potatoes & Cauliflower. \$8.99

SIDES

French Fries Sweet Potato Waffle Fries Fruits and Berries

Side Salad with Ranch

Chips

LUNCH



BUILD YOUR OWN BUDDHA BOWL - \$12

Base - Mixed Greens, Romaine, Arugula, Spinach, Kale. Proteins - Chicken, *Shrimp, *Salmon, *Steak, *Egg,

*Tuna, Ham.

Pick Four - Grains, Broccoli, Soy Mushrooms, Carrots, Radishes, Apples, Quinoa, Cucumber, Tomato, Roasted Corn. * Choose your dressing.

LIGHTER FARE

Grove Garden Sauté

Sautéed Seasonal Vegetables and Mushrooms. Add Protein for Additional Price. **\$10**

*Ahi Tuna Poke

Avocado, Pineapple, Radish, Wasabi Aioli, Nori, Poke Sauce. **\$13**

SOUPS

Soup of the Day

Please ask your server. Cup \$6 | Bowl \$8

Roasted Tomato Basil

Parmesan, Green Onion. Cup \$6 | Bowl \$8

Beef Chili

Sour Cream, Chives, Cheese, Cornbread. Cup \$6 | Bowl \$8

SALADS

The Manor House

Seasonal Greens, Cucumbers, Cherry Tomatoes, Cheddar Cheese, Croutons, Oregano Vinaigrette. **\$9**

Caesai

Chopped Romaine, Shaved Parmesan, Brioche Croutons, Cherry Tomatoes, Caesar Dressing. **\$10**

Waldorf

Kale, Romaine, Smoked Pecans, Honey Crisp Apple, Golden Raisins, Celery, Clementines, Lemon Avocado Dressing. **\$12**

Viet Crunch

Chopped Romaine, Savoy Cabbage, Cashews, Cherry Tomatoes, Asian Herbs, Sesame Seeds, Lemongrass Vinaigrette. **\$13**

*Shrimp Louie

Chopped Romaine, Cherry Tomatoes, Cucumber, Avocado, Egg, Shrimp, 1000 Island Dressing. **\$15**

Add: Chicken \$4 | *Steak \$5 | *Salmon \$6 *Shrimp \$6 | *Ahi Tuna \$6

Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Lemongrass Vinaigrette, Oregano Vinaigrette, Lemon Avocado Vinaigrette, Bleu Cheese, Honey Mustard, Chia, Caesar, 1000 Island

SANDWICHES

Choose 1 Side

Chicago Dog

All Beef Dog Topped with Mustard, Sweet Pickle Relish, Onion, Tomato, Dill Pickle Spear, Sport Peppers. \$9

Chicken Salad Croissant

Multi Grain Croissant, Avocado, Arugula. **\$12**

Hot Turkey Stack

Natural Roasted Turkey, Ham, Queso, Whole Wheat Toast, Fried Egg. **\$13**

The Breakfast Club

Texas Toast, Ham, Avocado, Candied Bacon, Pepper Jack Cheese, Spicy Mayo, Lettuce, Tomato, Fried Egg. \$13

Reuben Melt

Rye Bread, Hand Shaved Corned Beef, Provolone, Sauerkraut, Whole Grain Mustard. \$13

The Southerner

Texas Toast, Fried Chicken, Lettuce, Tomato, Spicy Aioli, Provolone, Pickles. \$13

*The Grove Burger

Griddled Brioche, Lettuce, Tomato, Onion, Bacon, Cheddar Cheese. \$14 (Add Avocado or Fried Egg - \$1)

SIDES

Cup of Soup, Fruit & Berries, Side Salad, French Fries, Sweet Potato Fries, Housemade Chips.

18% Gratuity Added to All Transactions. Please Inform Server or Manager of Any Allergies or Special Requests.
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Your Risk of Foodborne Illness.*

TRELLIS MENU



SMALL BITES

Onion Rings

Spicy Aioli. \$5

Chili Cheese Fries \$10

Nachos

Tortilla Chips, Cheddar Cheese, Queso, Romaine Lettuce, Black Beans, Tomatoes, Sour Cream, Salsa. **\$10**

HANDHELDS

Choose 1 Side

Cuban

Hoagie Bun, Ham, Pulled Pork, Swiss Cheese, Pickle, Moho Sauce, Mustard. **\$12**

Fish Tacos

Corn Tortilla, Mahi, Pico de Gallo, Shaved Cabbage, Spicy Aioli, Lime Wedge. **\$13**

Grilled Chicken Sandwich

Brioche Bun, Lettuce, Tomato, Spicy Aioli, Choice of Cheese. **\$13**

Grove Burger

Brioche Bun, Lettuce, Tomato, Onion, Pickle, Bacon, Choice of Cheese. **\$14**

LITTLE SWIMMERS

Choose 1 Side

PB & J Sandwich

on Texas Toast. **\$6**

Grilled Cheese

on Texas Toast. \$6

Hot Dog

\$7

Chicken Tenders

\$7

Kids' Burger

5 oz. **\$8**

SIDES

Fruit & Berries, Side Salad, French Fries, Sweet Potato Fries.

POOL BOD

Garden Salad

Carrots, Cucumber, Radish Oregano Vinaigrette. \$11

Summer Love

Spring Greens, Strawberries Fennel, Cashews, Goat Cheese, Lemon Avocado Dressing. **\$12**

Caesar

Garlic Brioche Croutons, Parmesan Cheese, Cherry Tomatoes. **\$12**

Kale Yeah! Bowl

Kale, Romaine, Red Quinoa, Farro, Barley, Cheddar Cheese, Tomato, Golden Raisins, Avocado, Smoked Almonds, Balsamic Dressing. **\$15**

Gun Slinger Bowl

Arugula, Romaine, Avocado, Black Beans, Roasted Corn, Tomato, Quinoa, Cilantro, Tortilla Strips, Feta Cheese, Cilantro Ranch. **\$15**

ADD: Chicken \$4 | Steak \$5 | Shrimp \$6

Salmon \$6 | Ahi Tuna \$6

SWEET TOOTH

Popsicle

\$1

Key Lime Tart

\$8

Banana Sundae

\$8

Brownie

\$8



Chicken Satay

Grilled Skewers with Sweet Chili Sauce. \$9

Polenta Chicken Fingers & Fries

Choice of Ranch, Bleu Cheese, or Honey Mustard. \$9

Chicken or *Steak Nachos

Cheddar, Mozzarella, Lettuce, Tomatoes, Green Onions, Jalapeños, Sour Cream & Salsa. **\$9**

(*Sub Shrimp - Add \$3)

*Keto Sliders

(2) Grilled Beef Sliders with Cheddar Cheese, Bacon & Romaine. Served with Avocado Aioli. **\$10**

Chicken or Steak Quesadilla

Flour Tortilla, Roasted Peppers & Onions, Cheddar, Salsa, Sour Cream. **\$10 (*Sub Shrimp - Add \$3)**

House Smoked Chicken Wings

(8) Smoked, Deep Fried & Tossed in Shucking Hot Spice, Bleu Cheese, Ranch, Celery, Carrots. **\$11**

Cheese & Charcuterie Board

*Assorted Cheeses, Fruits, House Salami, Crackers. \$15

8" FLATBREAD | PERSONAL 8" PIZZA LARGE 14" PIZZA

Cheese

Tomato Sauce, Mozzarella Cheese. \$10/\$11/\$14

Pepperoni

Tomato Sauce, Pepperoni, Mozzarella Cheese. \$10/\$12/\$15

Margherita

Olive Oil, Basil, Roasted Tomatoes, Fresh Mozzarella Cheese. **\$10/\$12/\$16**

White Pie

Alfredo Sauce, Ricotta, Artichoke Hearts, Black Olives, Mushrooms, Mozzarella Cheese. \$10/\$12/\$16

BBQ Chicken

BBQ Sauce, Red Onions, Cheddar Blend, Mozzarella Cheese, Cilantro. **\$10/\$12/\$16**

Supreme

Tomato Sauce, Pepperoni, Sausage, Olives, Onions, Peppers, Roasted Tomatoes, Mushrooms, Mozzarella Cheese. \$10/\$12/\$16

ADD ON TOPPINGS - \$1: Jalapeños, Pineapple, Fresh Mozzarella, Parmesan, Tomatoes, Onions, Peppers, Black Olives, Bacon, Chicken, Mushrooms, Pepperoni, Sausage, Ham.

*** Flatbreads Can Be Prepared Gluten Free ***

*** Can Substitute Olive Oil for Sauce ***

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