

## LUNCH

11am-3pm

## SOUPS

<b>Tomato Basil</b> .....	Cup\$4/Bowl\$8
Garlic Croutons and Micro Greens	
<b>Soup of the Day</b> .....	Cup\$4/Bowl\$8
Please Ask Your Server	
<b>Seafood Chowder</b> .....	Cup\$4/Bowl\$8
Micro Greens	

## SALADS

<b>House Garden</b> .....	\$7
Mixed Greens, Cucumbers, Tomatoes, Shaved Carrots, Red Onions, Parmesan, Croutons. Tossed in a Balsamic Vinaigrette	
<b>Caesar</b> .....	\$8
Hearts of Romaine, Parmesan, Hard Boiled Egg, Croutons, Lemon Wedge. Tossed in a Caesar Dressing	
<b>Chef</b> .....	\$12
Mixed Greens, Hard Boiled Egg, Tomatoes, Cucumbers, Ham, Turkey, Roast Beef, Cheddar and Monterey Jack. Choice of Dressing.	
<b>Greek Salad</b> .....	\$12
Baby Spinach with Cous Cous, Warm Portabella, Artichokes, Tomatoes, Country Olives and Feta Cheese. Green Goddess Dressing.	
<b>Black and Blue Ribeye</b> .....	\$12
4oz Seared Rib Eye, Mixed Greens and Romaine, Blue Cheese, Tomatoes, Bacon, Cucumber, Crispy Onions. Tomato Bacon Ranch.	
<b>Salmon Salad</b> .....	\$13
4 oz Grilled Salmon on Mixed Greens with Sliced Almonds, Quinoa, Artichoke Hearts, Tomatoes, Avocado, Grilled Asparagus and Feta Cheese. Champagne Vinaigrette.	

Dressings

Ranch, Champagne Vinaigrette, Blue Cheese Dressing, Tomato Bacon Ranch, Greek Dressing, Balsamic Vinaigrette, Caesar, Oil and Vinegar

Add Chicken \$5 Steak \$7 Shrimp \$7 Salmon \$7

## PLATES

<b>Build Your Own Sandwich</b> .....	\$9
Choice of Meat, Choice of Cheese, Choice of Bread, Choice of Condiments, Grilled or Ungrilled. Choice of Side.	
<b>The Grove Grilled Cheese</b> .....	\$9
Provolone, Swiss, White Cheddar, Bacon, Texas Toast. Choice of Side.	
<b>Veggie Wrap</b> .....	\$10
Portabella Mushroom, Spinach, Roasted Red Peppers, Artichokes, Tomatoes, Avocado, Olives.	
<b>Chicken Salad Croissant</b> .....	\$10
Croissant, Pears, Walnuts, Red Onion, Parsley, Cranberry, Choice of Side.	
<b>Grilled Chicken B.L.T.</b> .....	\$11
Bacon, Lettuce, Tomato, Provolone Cheese, Tomato Bacon Ranch, Grilled Baguette. Choice of Side.	
<b>The Grove Reuben</b> .....	\$11
House Brined Brisket, Caraway Sauerkraut, Swiss Cheese, Russian Dressing, Dark Rye. Choice of Side.	
<b>The Grove Rachel</b> .....	\$11
Grilled Turkey, Caraway Sauerkraut, Swiss Cheese, Russian Dressing, Dark Rye. Choice of Side.	
<b>French Dip</b> .....	\$11
Sliced and Sautéed Roast Beef with Au Jus, Provolone, Garlic Baguette. Choice of Side.	
<b>Manor House Pasta</b> .....	\$11
Fettuccine, Roasted Tomatoes, Kalamata Olives, Capers, Artichoke Hearts, Spinach, Roasted Garlic and Crumbled Feta Cheese. Sautéed in a White Wine. Add Chicken \$4 Add Shrimp \$5 Add Salmon \$7	
<b>Fried Tilapia Sandwich</b> .....	\$12
Grilled Bun, Lettuce, Tomato, Red Onion, American Cheese, Mayonnaise. Choice of Side.	
<b>Bear Creek Cheeseburger</b> .....	\$13
Grilled Bun, Lettuce, Tomato, Onion, Pickles, Mayonnaise, American Cheese, Choice of Side. Add Bacon \$1 Add Fried Egg \$1.	

## SIDES

Fruit

Cup of Soup

Small House Salad

French Fries with Ketchup

Merken Sweet Potato Fries with Spicy Aioli

House Made Chips

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18% Gratuity Added To All Transactions

Please Inform Server or Manager of any Allergies or Special Requests

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