



BREAKFAST

Biscuits & Gravy

Buttermilk Biscuit, Sausage Gravy, Fried Egg. \$8

(Add Cheese - \$1)

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*

Buttermilk Pancakes

*(3) Buttermilk Pancakes, Butter, Maple Syrup,
Berries or Bananas, Choice of Side. \$9*

French Toast

*Granola Crusted Texas Toast, Seasonal Berries,
Maple Syrup, Whipped Cream, Choice of Side. \$9*

Avo Toast

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

Two Egg Breakfast

Two Eggs Any Style, Choice of Two Sides. \$10

Garden Frittata

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

Create Your Omelet

*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 and Local Honey. \$11*

*****Egg Whites Upon Request*****

SIDES - \$1.75

*Cheese Grits, Country Sausage, Fruit & Berries,
Country Potatoes, Applewood Bacon, Granola Parfait,
Toast - Ask Server*



DESSERTS

ALL DESSERTS - \$10

Oven Baked Cookie à la Mode

*Chocolate Chip Cookie Baked in a Skillet
with Your Choice of Ice Cream.*

Gluten Free Lemon Olive Oil Cake

*Light & Packed with Flavor, Topped with
a Coconut Lemon Glaze, Whipped Cream,
& a Candied Lemon Wedge.*

New York Style Cheesecake

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

Traditional Carrot Cake

with Caramel Drizzle.

Chef Katie's Signature Dessert of the Week

Ask Your Server for This Week's Selection.

18% Gratuity Added to All Transactions.

DINNER



WELCOME

Stuffed Peppadew Peppers

Herbed Goat Cheese. \$10

Crab Cakes

Lemon Chive Remoulade. \$11

Cheese & Charcuterie Board

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

SOUPS

Beef Chili

Sour Cream, Chives, Cheese, Cornbread.

Cup \$6 | Bowl \$8

Roasted Tomato Basil

Parmesan, Green Onion.

Cup \$6 | Bowl \$8

Soup of the Day

Please ask your server.

Cup \$6 | Bowl \$8

SALADS

Ice Berg Wedge

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

Strawberry Fields

*Mixed Greens, Strawberries, Feta, Toasted Oats,
Cashews, Chai Vinaigrette. \$13*

Heirloom Tomato Salad

*Basil, Shaved Parmesan, Arugula, Pistachios, Balsamic
Reduction. \$14*

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

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

ENTRÉES

Herb Roasted Half Chicken

*Roasted Cauliflower, Sweet Potato Mash,
Chicken Gravy. \$18*

Pecan Crusted Mahi

*Garlic Sautéed Spinach, Mashed Potatoes,
Lemon Bourbon Glaze. \$22*

Fish & Chips

Fried Walleye, Tartar Sauce, Coleslaw, Lemon. \$26

OFF THE GRILL

Choose Protein, One Side, & One Sauce

Cedar Plank Salmon

8oz. **\$20**

Seared Scallops

\$26

Dry Aged NY Strip

12oz. **\$35**

Filet

8oz. **\$38**

SIDES

*Loaded Baked Potato, Grilled Asparagus, Sautéed
Green Beans with Bacon, Braised Southern Greens,
Honey Roasted Heirloom Carrots*

SAUCES

*Three Peppercorn, Creamy Mushroom, Herb Demi,
Béarnaise, Herb Butter*

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Risk of Foodborne Illness.*



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 4oz.

*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**

Keto Sliders
Two Grilled Beef Sliders with Cheddar Cheese, Bacon and Romaine Leaves. Served with an Avocado Aioli. **\$10**

SOUPS

Beef Chili & Cornbread
Sour Cream, Chives, Cheese. **Cup \$6 | Bowl \$8**

Roasted Tomato Basil
Parmesan, Green Onion. **Cup \$6 | Bowl \$8**

Soup of the Day
Please ask your server. **Cup \$6 | Bowl \$8**

SANDWICHES

Choose 1 Side

The Dirty Dog
Bacon Wrapped All Beef Dog Topped with Signature Chili, Green Onions and Queso. **\$9**

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

Hot Pastrami
Rye Bread, Hand Shaved Pastrami, Provolone, Pickled Red Onion, Whole Grain Mustard. **\$13**

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**

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

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

SALADS

The Manor House
Seasonal Greens, Cucumbers, Cherry Tomatoes, Cheddar Cheese, Croutons, Tossed in an Oregano Vinaigrette. **\$8**

Classic Caesar
Chopped Romaine, Shaved Parmesan, Polenta Croutons, Lemon Wedge, Cherry Tomatoes, Tossed in a Classic Caesar Dressing. **\$10**

Kale
Smoked Pecans, Granny Smith Apples, Golden Raisins, Aged Cheddar, Clementines. Tossed in a Lemon Avocado Dressing. **\$12**

Viet Crunch
Chopped Romaine, Savoy Cabbage, Cashews, Cherry Tomatoes, Asian Herbs, Sesame Seeds, Tossed in a Lemongrass Vinaigrette. **\$13**

The Cobb
Chopped Romaine, Cherry Tomatoes, Bacon, Avocado, Ham, Chicken, Egg, Tossed in Bleu Cheese Dressing. **\$14**

Add: Chicken \$4 | Steak \$5 | Shrimp \$6 | Salmon \$6
Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Oregano Vinaigrette, Lemongrass Vinaigrette, Bleu Cheese, Honey Mustard, Lemon Avocado Vinaigrette, Caesar

SIDES

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

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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

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SMALL BITES

SERVED ALL DAY

Beyond Brat & Fries

Vegan Sausage, Peppers, Onions. \$9

Chicken Satay

Grilled Skewer 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)

Chicken or Steak Quesadilla

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

House Smoked Chicken Wings

*(8) 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 Pesto, Sun Dried Tomatoes,
Mozzarella Cheese. \$10/\$12/\$16*

BBQ Chicken

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

Sausage & Mushroom

*Tomato Sauce, Sausage, Mushrooms,
Mozzarella Cheese. \$10/\$12/\$16*

Supreme

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

ADD ONS - \$1: *Jalapeños, Pineapple, 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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