

VALENTINE'S DAY MENU

APPETIZERS

CRAB CAKE 🍷 slaw, house tartar	18	ESCARGOT boursin, wine, garlic and puff pastry	12
MUSSELS & BLEU 🍷 PEI mussels, white wine, garlic butter, spinach, bleu cheese, bacon	15	AHI TUNA 🍷 sesame cumin crust, Sriracha, soy glaze, wakame salad	18
AHI TUNA NACHOS* seared Yellowfin tuna, wakame salad, avocado, soy glaze, Sriracha, spicy mustard aioli, sesame seeds, wonton chips	18	GROUPEL ARTICHOKE GRATIN grouper, artichokes, Asiago, Parmesan, cream cheese, Old Bay, toasted pita	12
LAMB LOLLIPOPS Dijon, rosemary, garlic breadcrumbs and port wine demi-glaze	26	WATERMELON POKE 🌱 pickled watermelon, avocado, sushi rice, vegan yogurt, balsamic soy glaze	9
		POINT JUDITH CALAMARI 8 oz., fried, fresno chili peppers, soy mustard sauce, lemon	18

SOUP + SALAD

LOBSTER BISQUE a cup of creamy bisque finished with Maine lobster bits and fresh chives	12	HOUSE 🍷 🌱 spring mix, beets, carrots, red onion, cucumbers, cherry tomato, goat cheese, balsamic vinaigrette	8
NEW ENGLAND CLAM CHOWDER cream, potato, celery, onion, pancetta	8	BABY SPINACH 🌱 strawberries, goat cheese, mushroom, crispy onion, balsamic vinaigrette	8
CAESAR romaine, Parmesan, brioche crumbles, Caesar dressing	8		

ENTRÉES

FILET MIGNON* 🍷 6 oz. Béarnaise, red wine demi, asparagus, mashed potatoes	36	MAPLE GINGER "JAIL ISLAND" SALMON glazed salmon, sticky rice, asparagus	32
RIBEYE* 12 oz. blackened, bleu cheese crust, asparagus, mashed potatoes	44	HERB CRUSTED SNAPPER 🍷 roasted pepper salsa, roasted fingerling potatoes, asparagus	39
JUMBO LOBSTER TAIL 🍷 one pound warm water tail, drawn butter, paprika, fingerling potatoes and asparagus	70	ZUCCHINI PASTA 🍷 🌱 zucchini noodles, mushroom, marinara, spinach, olive oil, garlic	20
STUFFED LOBSTER 🍷 broiled 8 oz. half lobster tail, crab stuffing, drawn butter, fingerling potatoes, asparagus	48	BLACK GROUPEL OSCAR sweet pea risotto, asparagus	48
TWIN MAINE LOBSTER TAILS 🍷 two 4 oz. lobster tails, drawn butter, paprika, fingerling potatoes, asparagus	42	HERB CHICKEN slow cooked, mashed potatoes, demi glaze, asparagus	26
ROSALIE'S blackened shrimp or cod, proscuitto, spinach, tomato, linguine, Alfredo sauce	28	RACK OF LAMB full rack of lamb, grilled, port wine demi-glaze, fingerling potatoes, asparagus	56
WASABI TUNA* mild wasabi crust, soy mustard sauce, soy glaze, sticky rice, sesame soy zucchini noodles	34	PRIME NY STRIP* 10 oz. prime steak, cabernet demi-glaze, crispy onions, mashed potatoes, asparagus	45
		PORK OSSO BUCCO Braised pork, pan sauce, mashed potatoes, asparagus	30
		ADD A 4 OZ. LOBSTER TAIL 🍷	14

PRIME RIB DINNER* 🍷

served with mashed potatoes & asparagus **12 oz** 38

DESSERTS

PEANUT BUTTER PIE creamy peanut butter mousse, Oreo crust, chocolate ganache	9	NEW YORK STYLE CHEESECAKE cream cheese filling, graham cracker crust, blackberry compote	9
CHOCOLATE CAKE triple chocolate mousse cake	9	CARROT CAKE cream cheese icing, chopped pecans	9
APPLE COBLER Granny Smith apples, cinnamon crumb topping with vanilla ice cream	9	PINEAPPLE UPSIDE DOWN CAKE pineapple, cinnamon brown sugar glaze, vanilla cake, cherry, served warm with ice cream	9
KEY LIME MERINGUE PIE key lime mousse, graham cracker crust	9	CRÈME BRÛLÉE 🍷 Tahitian vanilla bean custard, crisp sugar crust	9

🍷 gluten friendly options. 🌱 vegetarian options.

*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



GROVE
Restaurant • Patio • Ballroom

DRINKS

CRAFT COCKTAILS

RANCH WATER 12 Grapefruit infused Tito's vodka, lime juice, agave, Ruby Red grapefruit ice	BARREL SMOKED OLD FASHIONED 16 Noble Oak bourbon, demerara, house orange and vanilla bitters, Angostura bitters, Peychaud's bitters	BASIL SMASH 14 Martin Miller gin, Elderflower liqueur, blackberry, basil, lemon
GROVELOMA 14 cucumber infused Jose Cuervo Silver tequila tradicional, pineapple juice, fresh lime, agave, triple sec, mint, Jarritos grapefruit & a Tajin rim	HORSEFEATHER 14 Four Roses bourbon, house orange bitters, lemon, ginger beer	SHRUB ME DOWN 14 cucumber infused Jose Cuervo Silver tequila tradicional, strawberry and jalapeño shrub, agave, lime, Rosé
TREE NYMPH 16 Grainger's Organic vodka, Domaine De Canton, prosecco, house-made sour, seasonal fruit cubes	KISS OF A ROSE 14 hibiscus and rose hips infused Seagram's vodka, Elderflower liqueur, Aperol, house-made sour	CATHEAD COOLER 14 Cathead Honeysuckle vodka, Giffard Rhubarb, strawberry purée, simple syrup, fresh lemon, splash soda
COCO OCHO 14 Bacardi Ocho Seville Orange, coconut purée, pineapple & orange juice, fresh nutmeg	THE REFRESHER 12 Bacardi Silver rum, house-made simple syrup, orange, lime, cucumber, fresh mint	BLACKBERRY BOURBON SOUR 14 Jefferson's Very Small Batch, blackberry purée, fresh mint, house-made sour

WHITE WINE from lighter and milder, to intense and full-bodied

LA FIERA 9 / 36 Pinot Grigio, Italy	PONGA 10 / 40 Sauvignon Blanc, New Zealand	KENDALL JACKSON 12 / 48 Chardonnay, California
KETTMEIR 11 / 44 Pinot Grigio, Italy	KIM CRAWFORD 16 / 64 Sauvignon Blanc, New Zealand	DUCKHORN 18 / 72 Chardonnay, Napa Valley
SANTA MARGHERITA 16 / 64 Pinot Grigio, Italy	LOOSEN BROS. "DR. L" 9 / 36 Riesling, Germany	WHITE SANGRIA 9 / 36
ANGELINE 10 / 40 Sauvignon Blanc, California	YALUMBA UNWOODED 9 / 36 Chardonnay, Australia	

SPARKLING + ROSÉ from lighter and milder, to intense and full-bodied

FRANCOIS MONTAND BRUT 12 / 48 Rosé, France	VEUVE CLICQUOT 20 / 80 Champagne, France	BODEGAS BORSAO 9 / 36 Rosé, Spain
JP CHENET (SPLIT) 12 Brut, France	CANTINA MONTELLIANA 10 / 40 Prosecco, Italy	CASCINETTA VIETTI 10 / 40 Moscato d'Asti, Italy

RED WINE from lighter and milder, to intense and full-bodied

FIRESTEED 10 / 40 Pinot Noir, Willamette Valley, Oregon	PALLADIO CHIANTI DOCG 10 / 40 Red Blend, Italy	BORSAO TRES PICOS 11 / 44 Grenache, Spain
MEIOMI 12 / 48 Pinot Noir, California	SLINGSHOT 14 / 56 Cabernet Sauvignon, North Coast	GHOST RUNNER 11 / 44 Red Blend, California
GRAYSON CELLARS 10 / 40 Merlot, California	FRANCIS FORD COPPOLA "DIRECTOR'S CUT" 18 / 72 Cabernet Sauvignon, California	CATENA 13 / 52 Malbec, Argentina
THREE FINGER JACK 10 / 40 Cabernet Sauvignon, California	PREDATOR 11 / 44 Zinfandel, California, Lodi	RED SANGRIA 9 / 36

DRAFT BEER

ALLAGASH WHITE 8	MICHELOB ULTRA 6	STELLA ARTOIS 7
MOTORWORKS MIDNIGHT	TBBC REEF DONKEY APA 7	ANGRY ORCHARD CIDER 7
ESPRESSO COFFEE PORTER 9	DUKE'S BROWN ALE 7	YUENGLING LAGER 6
JAI ALAI IPA 8	CALUSA ZOTE IPA 9	SEASONAL SELECTIONS MP
BUD LIGHT 6	KONA BIG WAVE 7	

BOTTLES + CANS

BUDWEISER 5	CORONA 6	HEINEKEN 6
MODELO 6	CORONA LIGHT 6	MICHELOB ULTRA 5
WHITE CLAW HARD SELTZER 6 (Assorted Flavors)	FOUNDERS ALL DAY IPA 6	MILLER LITE 5
COORS LIGHT 5	GUINNESS 8	O'DOUL'S N/A 5
		OMISSION LIGHT (Gluten Friendly) 6

BEVERAGES

COFFEE 3	SARATOGA STILL WATER 4 / 6	ICED TEA 3
COLD BREW ICED COFFEE 4	SARATOGA SPARKLING WATER 4 / 6	LEMONADE 3
LATTE 4	SOFT DRINKS 3	HOT TEA 3
ESPRESSO 3		