



DINNER MENU

SHARED STARTERS

MINI BEEF WELLINGTONS

Beef Wrapped in Puff Pastry, Boursin Cheese, Demi Glaze, Mushroom Duxelles
Pairs well with Cabernet, Iron + Sand

Order of 3 16

Order of 6 26

ITALIAN MEATBALLS

Creamy Polenta, Spicy Marinara
Pairs well with Italian Red Blend, Tolanin

15

CHARCUTTERIE & CHEESE

Chef's Selection of Assorted Meats & Cheeses with Accompaniments, Crostini's & Crackers
Pairs well with Red Blend, Lord of Sandwich

29

CRISPY CALAMARI

Pepperoncini Peppers, Capers, Chipotle - Lime Aioli
Pairs well with Pinot Grigio, Ruffino

15

P.E.I. STEAMED MUSSELS

Roasted Garlic White Wine Lemon Butter, Tomatoes, Basil, Saffron, Toasted Baguette
Pairs well with Chardonnay, Landmark

18

ESCARGOT BOURGUIGNONNE

Parmesan Cheese, Butter, Garlic, Shallots

18

SOUPS

CUP 7 or BOWL 11

TOMATO BASIL SOUP

ROASTED POBLANO SOUP *GF*

SOUP OF THE DAY

FROM THE GARDEN

13

THE HOMESTEAD

Field Greens, Pears, Cranberries, Goat Cheese Crumbles, Strawberries, Carrots, Vinaigrette, Balsamic Glaze
Pairs well with Sauvignon Blanc, Hall

LOADED WEDGE

Bacon, Cheddar, Red Onions, Buttermilk Dressing, Balsamic Glaze, Chimichurri, Blue Cheese Crumbles, Baby Heirloom Tomatoes, Chives
Pairs well with Nebbiolo, Damilano

ROASTED SHAVED BRUSSEL CAESAR

House Caesar Dressing, Parmesan Reggiano, Garlic & Herb Panko
Pairs well with Chardonnay, Quilt

MEXICAN COBB STACK

Romaine, Roasted Corn, Red Onions, Queso Fresco, Tomatoes, Avocado, Bacon, Cilantro-Lime Ranch
Pairs well with Riesling, Hogue

ADD PROTEIN TO ANY SALAD

CHICKEN	9
CRAB CAKE	12
SALMON	12
SAUTEED GARLIC & HERB SHRIMP	12
4OZ FILET TENDERLOIN	17

MAINS

BRANZINO & SCALLOPS

56

Pan Seared Branzino Filet Served with Saffron and Herb Aioli, Yukon Gold Mash and Caulilini
Pairs well with Riesling, Dr. Loosen

BLACKENED HALIBUT

46

Topped with Jumbo shrimp, Mango Pico, Jasmine Rice & Quinoa, Asparagus, Cilantro Lime Beurre Blanc
Pairs well with Pinot Gris, Elk Cove

SOUTHERN GRILLED ATLANTIC SALMON

32

Smoked Gouda & Fontina Grits, Crispy Brussels Sprouts, Comeback Sauce
Pairs well with Chardonnay, La Crema

LINGUINI WHITE CLAM

26

Little Neck Clam, Basil, Parmesan, Roasted Garlic White Wine Butter
Pairs well with Sancerre, Patient Cottat

WAGYU PICANHA OSCAR

55

10 oz Wagyu, 2 oz Lump Crab, Bearnaise, Asparagus, Yukon Gold Mash
Pairs well with Red Blend, 8 Years in the Desert

FILET AU POIVRE

49

8oz Filet, Cognac & Peppercorn, Yukon Gold Mash, Seasonal Vegetables
Pairs well with Cabernet, Austin Hope

STEAK & CAKE

55

4oz Filet, 4oz Maryland Style Crab Cake, topped with Lump Crab & "The Money Sauce", Yukon Gold Mash, Asparagus
Pairs well with Pinot Noir, Goldeneye

DELMONICO STEAK

56

24 oz Bone In Ribeye, Chimichurri, Yukon Gold Mash, Asparagus, Crispy Onions
Pairs well with Merlot, Thorn

CHICKEN FRIED STEAK

20

Certified Angus Beef, Classic Country Gravy, Yukon Gold Mash, Seasonal Vegetables
Pairs well with Merlot, J Lohr

GROVE BURGER

20

8oz Burger Patty, Fried Onion Straws, Smoked Maple Cheddar Cheese, Chef's Everything Sauce, Arugula, Tomato, Brioche, Choice of Herb & Parmesan Fries or Sweet Potato Fries
Pairs well with Red Blend, Abstract

CHICKEN MILANESE

22

Smoked Gouda & Fontina Cheese Grits, Sautéed Spinach, Charred Lemon Topped with Arugula and Pear Salad
Pairs well with Chardonnay, La Crema

CHICKEN SALTIMBOCCA

24

Chicken Breast, Prosciutto, Swiss Cheese, Sage, Cabernet Reduction Demi, Yukon Gold Mash, Caulilini
Pairs well with Albarino, La Cana

SIDES 7

CRISPY BRUSSEL SPROUTS	
ASPARAGUS	<i>GF</i>
CAULILINI	<i>GF</i>
FOUR CHEESE MACARONI	
YUKON GOLD MASHED POTATOES	<i>GF</i>
SWEET POTATO FRIES	
HERB & PARMESAN FRIES	
Add Truffle	4