

LUNCH

Sandwiches include Idaho Fries, Fresh Fruit, Soup, House Salad or Caesar Salad

Clam Chowder or Soup du Jour ~ Cup 4 Bowl 6

Soup & Salad ~ Served with warm artisan bread 6

Add a Grilled Chicken Breast or Jumbo Shrimp to any salad 4

Roasted Turkey Focaccia ~ Manchego Cheese, Fire Roasted Pepper and Roasted Garlic Aioli on Rosemary Focaccia 8

The Grove Reuben ~ Corned Beef and Gruyere Cheese with Bell Pepper and Louie Dressing
on German Rye 8

Steak & Portobello Melt ~ Beef Tenderloin with Grilled Portobello, Crispy Onions and
Chive Havarti on Rustic French Roll 9

American Kobe Hamburger ~ Flame Broiled ½ Pound Patty on a Fresh Rustic Roll 9
Add Cheese or Applewood Bacon 1

Chicken Flatbread Wrap ~ Chicken Breast, Feta Cheese, Onions & Peppers and Cucumber Sauce on Grilled Flatbread 9

Alaskan Halibut & Chips ~ Hand Guinness Battered with Caper Remoulade
and Napa Cabbage Slaw 10

Northwest Cobb Salad ~ Grilled Chicken Breast or Jumbo Shrimp, Gorgonzola, Cheddar, Scallions, Applewood Bacon,
Avocado, and Egg on Mixed Greens 10

Grilled Chicken Caesar ~ Chicken Breast with Heirloom Tomatoes and White Anchovy
on Organic Baby Romaine 9

Tuscan Style Pizza ~ Hearth Oven Baked with Zesty Marinara, Four Blended Cheeses
and your choice of Three Toppings 8

20% gratuity will apply on parties of eight or more.



Executive Chef Christopher Hain

Executive Sous Chef Heather Lew

Restaurant Chef Bryan Brasher