

DINNER

Starters

Dungeness Crab Cakes ~ Blue Corn Blini, Avocado Crème Fraiche, Pear Chipotle Salsa 12

Kurobuta Pork & Seeds ~ Grilled Pork Tenderloin, Szechwan BBQ Sauce, Wasabi Aioli and Mango Slaw 10

Heirloom Tomato Bruschetta ~ Grilled Focaccia, Orange Blossom Vinaigrette, Vine Ripe Tomatoes and Shaved Manchego 9

Jumbo Shrimp Cocktail ~ Absolut Peppar Vodka Cocktail Sauce and Cured Lemon 12

Artisan Cheese Platter ~ Imported & Domestic Cheeses, Fresh Berries and Red Grapes with Sourdough Baguette 11

Hearth Oven Pizza ~ Thin Tuscan Style Pizza and Blended Cheeses with Choice of Three Gourmet Toppings 12

Soups and Salads

Seafood Chowder or Soup du Jour ~ Cup & Bowl 6

Mixed Field Green ~ Hot House Cucumbers, Grape Tomatoes and Carrot Spirals 7

The Grove Caesar ~ Fresh Croutons, Parmesan Tuille and White Anchovy 8

Organic Spinach Panzanella ~ Pancetta Bacon, Asiago Cheese, Warm Focaccia and Tomato Basil Vinaigrette 9

Butter Lettuce and Pomegranate ~ Toasted Macadamia Nuts, Chevre Cheese and Pomegranate Vinaigrette 9

Four Course Prix Fixe

Choice of soup or salad, sorbet intermezzo, entrée, and a selection from our
dessert display

\$29

(Add \$5 for Filet Mignon or Rack of Lamb)

Specialties

Filet Mignon ~ Northwest Beef Tenderloin with Rosemary Potato Cakes and Grilled Portobello Mushrooms 25

New York Steak ~ Peppercorn Sauce, Guinness Battered Onion Rings and Stilton Mashed Potatoes 22

Jamaican Jerk Salmon ~ Roasted in Banana Leaf with rich Coconut Rum Sauce and Organic Red Rice Pilaf 18

Jumbo Shrimp & Sea Scallops ~ Pan Seared in Galliano Butter with Oyster Mushrooms and Confetti Orzo 19

Rack of Lamb ~ Pommery Mustard Basted with Cipolline Onion Jus and Roasted Fingerling Potatoes 26

Kurobuta Pork Shank ~ Braised 6 hours in rich Plum Barbeque Sauce. Served with Organic Polenta Fries 18

Chicken Breast Saltimbocca ~ Tasso Ham and Fresh Mozzarella, Porcini Gnocchi Pasta and Chianti Pan Gravy 17

Portobello & Black Bean Tamales ~ Chevre Cheese, Braised Chard and Ancho Chile Nage 15

19% gratuity will apply on parties of eight or more.



Executive Chef Christopher Hain