

# Sweetheart Menu

## **APPETIZERS**

### **Balsamic Chips (GF) 8**

bacon, melted bleu cheese dressing, balsamic reduction, tomatoes, scallions

### **Thick Cut Bacon (GF) 8**

smoked pork belly, potato scallion pancake, shishito pepper, BBQ aioli, red Fresno pepper

### **Crab Parfait (GF) 19**

colossal lump crab, stone ground mustard aioli, tomato jam, avocado emulsion

### **Mussels & Ale 12 (add Texas toast 2)**

Tank 7 Farmhouse Ale, chorizo, manchego

### **Calamari Bruschetta 12**

fried calamari, sweet cherry peppers, green olives, garlic, white wine butter sauce, goat cheese purée, Texas toast

### **Ahi Tuna Nachos (GF) 15**

seared Yellowfin tuna, shredded napa cabbage, soy glaze, sriracha, spicy mustard aioli, sesame seeds, wonton chips \*

## **SOUPS & SALADS**

### **Lobster Bisque 9**

a cup of creamy bisque finished with Maine lobster bits and fresh chives

### **New England Clam Chowder 9**

cream, potatoes, celery, onion, pancetta

### **House (GF) (small) 6**

spring mix, beets, carrots, red onion, cucumbers, cherry tomatoes, goat cheese, red grape vinaigrette

### **Carpenters (small) 6**

romaine, smoked Cheddar, green onion, cherry tomatoes, cornbread croutons, creamy mustard dressing

### **Baby Spinach (small) 6**

feta, crispy onion, brioche crumbles, roasted garlic oil dressing

## **ENTRÉES**

### **Dueling Ducks 32**

confit duck thigh, seared duck breast, duck jus, sautéed garlic spinach, cherry preserve

### **Scallop Benedict 28**

seared diver scallops, potato scallion pancakes, bacon jam, tomato jam, béarnaise sauce

### **Lobster Tail (GF) 42**

1 pound broiled lobster tail, drawn butter served with fingerling potatoes and asparagus

### **Stuffed Lobster (GF) 36**

broiled lobster tail, crab stuffing, drawn butter served with fingerling potatoes and asparagus

### **Chicken Panzanella 22**

seared French breast chicken, sautéed garlic spinach, Kalamata olives, roasted tomatoes, brioche crumbles, pan sauce

### **Grouper Gnocchi 32**

seared grouper, tomato confit, baby spinach, preserved lemon, garlic au jus

### **Filet Oscar 43**

10 oz filet served with mashed potatoes and asparagus \*

### **Certified Angus Beef Manhattan Strip (GF) 44**

14 oz. with mashed potatoes and asparagus \*

### **Bison Ribeye (GF) 42**

12 oz. ribeye served with asparagus and mashed potatoes \*

### **Colorado Rack Of Lamb (GF) 48**

with demi, Brussels sprouts and fingerling potatoes

### **Black Grouper Oscar 36**

with mashed potatoes and asparagus

### **Queen Cut Prime Rib (GF) 30**

au jus, mashed potatoes and asparagus \*

### **Horseradish crusted Salmon 28**

with Brussels sprouts and fingerling potatoes

### **Pork Osso Bucco (GF) 26**

pork, demi-galce, mashed potatoes and asparagus

GF - denotes gluten free 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