

GROVE

Winter Restaurant Week 2025

Experience a curated selection of
chef's favorites at The Grove
for just \$40 per guest!

select one dish per course

STARTERS

CAJUN CRAB BISQUE

Rich and creamy tomato base, jumbo lump crab, fresh chives, and
crispy croutons for a perfect bite.

CELERY ROOT HUMMUS

Velvety blend of celery root, horseradish, dill, topped with crispy
onions and scallions.

CAESAR SALAD

Crisp romaine tossed in house-made Caesar dressing, topped with
parmesan cheese and golden croutons.

MAINS

JAMBALAYA PASTA

A bold, flavorful fusion of chicken, andouille sausage, shrimp, and
penne in a spicy cream sauce, topped with scallions, parmesan, and a
toasted baguette.

PAN-SEARED BRANZINO*

Crisped branzino over a vibrant pea and herb purée, with shiitake
mushrooms, cherry tomatoes, and shallots, and a zesty lemon dill
sauce.

10 OZ SMOKED PRIME RIB*

Tender and smoky, served with rich au jus and house-made horseradish
cream. Sides available à la carte.

SWEETS

WARM APPLE TART

CARAMEL BROWNIE CHEESECAKE

SEASONAL DESSERT

*This menu may contain raw or undercooked meat, seafood,
shellfish, or eggs. Consuming raw or undercooked meat, seafood,
shellfish, or eggs may increase your risk to food borne illness