

the GROVE

Lunch available from 11AM-5PM

STARTERS

Guacamole Bowl

roasted tomato salsa, fresh corn tortilla chips \$12

Jumbo Chicken Wings

spicy buffalo, sweet chili, jerk, dry rub, ranch or blue cheese, celery & carrots \$14

Quesadilla

flour tortilla, pepper jack, cheddar, guacamole, pico de gallo, sour cream \$12
add grilled chicken \$4, grilled shrimp \$6, grilled skirt steak \$7

Watermelon Gazpacho

served chilled with feta crème, balsamic pearls, micro mint \$8

Ahi Tuna Tower

wonton crisps stacked with ahi poke, avocado relish, mango salsa, sweet thai sauce, sriracha aioli \$16

Coconut Shrimp

house breaded, mango jalapeno marmalade \$14

Pork Belly Sliders

korean bbq glazed pork belly, kimchee, guava aioli, bao bun \$12

Cobia Carpaccio

shaved serrano, blood orange supreme, watermelon radish, yuzu ponzu \$15

SALADS

Classic Caesar

romaine, rustic garlic croutons, aged parmesan, house-made caesar dressing \$12
add grilled chicken \$6, grilled shrimp \$8, grilled skirt steak \$10

Chopped Salad

romaine, iceberg, smoked bacon, farm egg, tomato, cucumber, maytag blue, avocado, blue cheese dressing \$14

King Crab, Mango & Avocado Salad

butter lettuce, heirloom cherry tomatoes, florida citrus vinaigrette \$21

Burratina Salad

creamy mozzarella, yellow tomatoes, avocado, crispy prosciutto, sun fresh farm micro basil, fig gastrique \$16

add a protein

grilled chicken \$6, grilled shrimp \$8, grilled skirt steak \$10

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SANDWICHES & BURGERS

*served with shoestring fries, house-made chips,
mixed green salad, or local fruit*

Pressed Cuban

Cured Ham, Mojo Pork, Swiss, Pickle, Mustard, Mayo,
Pan Neba Cuban Roll \$15

Royal Burger

100% certified angus beef, hormone & antibiotic-free.
lettuce, tomato, red onion, pickle, brioche bun
choose two: cheddar, swiss, applewood smoked bacon,
caramelized onions, sautéed mushrooms, avocado, fried egg \$19

Grove Lobster Roll

cool water lobster, lemongrass aioli, celery, tarragon,
crispy shallot, bibb lettuce, buttered brioche roll \$24

Crispy Grouper

cajun pan fry, grilled pineapple, cucumber,
pickled red onion, curried yogurt, brioche bun \$21

Chicken Saltimbocca

prosciutto, roasted red pepper, fontina cheese,
basil pesto, arugula, ciabatta roll \$15

Roasted Turkey

baby spinach, apple slaw, swiss cheese,
cranberry aioli, herb focaccia \$14

Open-Face Portabella

grilled portabella, heirloom tomato, baby spinach,
charred yellow bell pepper, humbolt fog goat cheese,
black garlic aioli, tomato focaccia \$16

Caribbean Jerk Burger

fried plantain, jerk rub, sun flower sprouts, mojo aioli \$19

Bison Burger

jalapeno bacon, grilled onions, gouda cheese, vealonnaise \$22

TACOS

Baja Tacos

shaved cabbage, pico de gallo, queso fresco, pickled jalapeno &
red onion, chipotle crema, chips & salsa \$13

Carne Tacos

shaved cabbage, sauteed peppers & onions, pickled jalapeno,
queso fresco, chipotle crema, chips & salsa \$14