



entrée salads

Seared Salmon* Salad G R 22

sixty south salmon, spring mix greens, cabbage, english cucumber, carrot, sweet peppers, crispy onion, miso vinaigrette

Sesame Tuna* Salad R O 24

spring mix greens, cabbage, carrot, english cucumber, mandarin orange, marinated seaweed, avocado, wonton crisp, house ponzu, sambal-ginger vinaigrette

Grove Chopped Salad G 19

romaine, baby heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, chicken breast, parmesan, caesar dressing

Grilled Steak* Salad G 21

linz meat's steak, field greens, baby heirloom tomato, grilled corn, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, buttermilk-blue cheese dressing

♦ add organic tofu \$4, pasture-raised chicken or gulf shrimp \$6, sustainable sixty south salmon* \$10, "linz" strip steak* \$13

Beth's Berry Salad G V 16

baby spinach, seasonal berries, toasted walnuts, goat cheese, shaved onion, lemon vinaigrette

Forbidden Rice Bowl G R V 18

tamari soft boiled egg, warm sesame ginger broccoli, edamame, red cabbage, carrot, sweet pepper, green onion, cilantro, avocado, spicy chili crispy garlic sauce, peanut dressing

Asian Crisp Salad R O V E 15

cabbage blend, broccoli, carrot, sweet pepper, green onion, cilantro, cashews, edamame, wonton crisp, sesame ginger vinaigrette, sweet gluten free teriyaki

*any added protein will be cooked with house made gluten free hoisin

Hand Tied Burrata Salad O V 19

burrata, arugula, campari tomato, roasted tomato, heirloom tomato, toasted pine nuts, basil pesto, aged balsamic, texas olive oil, toasted house bread

a prosciutto



pastas

Bolognese 22

spaghetti, veal, pork, beef, san marzano tomato, cream, parmesan, toasted focaccia

Spaghetti & House Meatballs 21

oven roasted meatballs, san marzano tomato marinara, basil, garlic, parmesan, toasted focaccia

Shrimp & Sausage Fettuccine 22

gulf shrimp, spicy italian sausage, garlic, chile, white wine, tarragon, butter, tomato, parmesan, herb bread crumbs

Capellini with Seasonal Vegetables V 20

roasted pepper and caper tapenade, fresh vegetables, tomato, basil, arugula, white wine-lemon butter sauce, parmesan, herbed bread crumbs

• add pasture-raised chicken or gulf shrimp \$6

Kung Pao Noodles G R V E 19

sweet potato noodles, sweet peppers, green onion, carrot, mushroom, broccoli, peanut, cilantro, sesame seed

• add pasture-raised chicken or gulf shrimp \$6

Fettuccine with Pancetta & Prosciutto 22

mushroom, parmesan, chile flake, garlic, cream, basil, parsley



featured plates

Big Glory Bay King Salmon* G R 33

crispy skin, summer vegetables, coconut-cilantro rice, citrus-caper vinaigrette, sea salt

Texas Gulf Redfish* G 35

grilled on the half shell, dressed arugula, roasted tomato, homestead gristmill smoked gouda stone-ground grits, parmesan, grilled lemon

Cracked Pepper Filet* G 45

linz heritage angus reserve beef* filet, chimichurri butter, garlic mashed potato, steamed parmesan-broccolini

Rainbow Trout* G 30

pan seared, lemon-garlic-caper butter sauce, homestead gristmill smoked gouda stone-ground grits, grilled asparagus

Halibut* G R 36

panko-coriander crusted, house green curry, coconut rice, summer vegetables

Roasted Chicken G 24

buttermilk brined airline breast, spinach, tomato, garlic-herb mashed potato, wild mushroom, grilled lemon, chicken-thyme jus



sandwiches

O substitute bibb lettuce for bread on any sandwich

Grove's Crispy Chicken 15

house-made butter chip pickles, challah bun, dynamite sauce slaw

Cuban Press 17

mojo pork, smoked ham, salami, swiss cheese, house pickled onions, mustard, cuban loaf

Stacked Burger* 20

ranger cattle wagyu beef, american cheese, lettuce, tomato, onion, house pickle, beer mustard, challah bun

• add jalapeño, mushroom, caramelized onion \$1 each, bacon \$3

♦ served with potato chips; substitute cup of soup or side salad for \$2

Housemade Veggie Burger V 16

black bean, mushroom, poblano, smashed avocado, caramelized onion, tomato, arugula, garlic aioli, american cheese (gluten free vegan bun on request \$2)

Avocado BLT R 15

hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos G R 16

chipotle-lime marinated redfish, red cabbage and corn slaw, spicy avocado sauce, organic black beans, mexican rice



specialty pizzas

O gluten free option available only for medium size \$4

♦ cauliflower crust (gf and vegan) option available only for medium size \$4

♦ sorry no substitutions, modifications or combinations to specialty pizzas

♦ available by the slice with lunch combo mon - fri until 3pm

♦ Burrata Top Shelf V med 19 lg 22

house tomato pizza sauce, campari tomato, garlic, basil, parmesan

♦ Meat Lover's med 21 lg 25

ranger wagyu ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ Sausage Gone Wild med 20 lg 23

ground mild italian sausage, italian sweet & spicy sausage, roasted pepper, mushroom, goat cheese, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ BBQ Chicken med 20 lg 23

bbq chicken, red onion, cilantro, smoked gouda cheese, house chipotle bbq sauce, mozzarella-provolone blend

Mediterranean Pizza V med 20 lg 23

basil pesto, artichoke hearts, spinach, campari tomato, kalamata olive, red onion, feta, parmesan, mozzarella-provolone blend

Popeye & Olive Oil med 20 lg 23 (with/without bacon)

spinach, roasted peppers, garlic, hickory smoked bacon, goat cheese, texas olive oil, parmesan, mozzarella-provolone blend

Wine Lover's med 20 lg 23

fig, prosciutto, arugula, texas olive oil, lemon juice, gorgonzola, fontina, parmesan, mozzarella-provolone blend

Custom Pie V med 15 lg 18

house tomato pizza sauce, mozzarella-provolone blend

• add meat or cheese ingredients \$2.5 • add vegetable ingredients \$2

pepperoni • prosciutto • hardwood bacon • canadian bacon • grilled chicken • bbq chicken • ground beef • italian sausage • raw onion • roasted red bell peppers • mushrooms • caramelized onions • roasted garlic • green olives • kalamata olives • fresh jalapeños • squash • pineapple • zucchini • fresno chile • basil • peperoncini • spinach • green bell peppers • mozzarella • goat cheese • feta • basil pesto