

SIGNATURE COCKTAILS

- THE RUM RUNNER** Pineapple, passionfruit, orange juice, light rum, spiced rum, dark rum float..... \$14
Try with the following (\$2): Kraken Dark-Spiced Rum | Blue Chair Bay Banana Rum | Malibu Coconut Rum
- STRAWBERRY BASIL MIMOSA** House-made strawberry basil puree, Zonin Prosecco..... \$15
- PINEAPPLE JALAPENO MARGARITA** Milagro Silver Tequila infused with jalapeño, pineapple juice, Tajin rim....\$15
- BARREL-AGED WHISTLEPIG MAPLE OLD FASHIONED** Piggyback 100% Rye aged with WhistlePig maple syrup, bitters\$16
- STOLI VODKA LEMONADE** Stoli Vodka and lemonade on the rocks, available with lavender and strawberry basil.....\$15
- THE KOKANEE** Hendrick’s Gin, house made cucumber cordial, soda, cucumber & lime garnish\$15
- BLOODY MARY** Tito’s, house made bloody mary mix\$15

ASK YOUR SERVER ABOUT TODAY’S BEER AND WINE SELECTIONS

APPETIZERS

- CALAMARI FRITE** served with a garlic aioli and spicy marinara\$20
- AHI POKE NACHOS*** scallions, avocado, red onions, cucumber, ponzu, sesame seeds over wonton chips \$23
- CRISPY BRUSSEL SPROUTS** tossed in sweet chili sauce and crispy applewood bacon..... \$18
- HUMMUS TRIO** traditional hummus, red pepper hummus, jalapeño hummus, grilled pita, and cucumber salad..... \$19
- ZUCCHINI FRIES** served with garlic aioli..... \$14
- OYSTERS ON THE HALF*** half or full dozen, with shallot mignonette, horseradish, and cocktail sauce.....\$24 | \$38

NEW NAME, HISTORIC SPIRIT

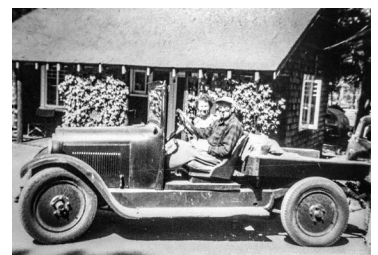
The Grove may be a new name for Camp Richardson’s popular beachside restaurant, but it’s one that celebrates and honors the resort’s rich history. In the early 1900s, J.C. Copeland and his wife, Nellie Parmeter Copeland, operated a parcel of land on the southern shore of Lake Tahoe as Copeland’s Grove Resort.

This summer campground included cabins, a pier, and a dance pavilion and saloon over the water. The saloon’s bartender later took over as owner, and it was named Zeigler’s Grove. The site was purchased by Alonzo Richardson and became Camp Richardson in 1924. The Grove at Camp Richardson, along with his adjoining property, has now become one of Lake Tahoe’s most popular resorts.

The new Grove restaurant embraces the goals of the Copelands and the Richardson’s by creating a gathering place for everyone to enjoy the beauty of South Lake Tahoe. We salute their inclusiveness and pioneering spirit.

The Grove at Camp Richardson marks a new era for the resort, but our mission is the same as the Copelands’ mission from over a century ago to provide guests with the simple pleasures of good fun and satisfying food among the towering forests of South Lake Tahoe.

Thank you for dining with us, and for keeping this special tradition alive!



Cora & Al Richardson touring The Grove



A view of The Grove- dance hall & tent cabins



The Richardsons

SOUPS & SALADS

ADD PROTEIN: CHICKEN | \$9 SHRIMP | \$12 SALMON | \$13

CLASSIC CAESAR romaine hearts, parmesan cheese, homemade croutons with caesar dressing.....	\$15
WEDGE iceberg lettuce, balsamic bleu cheese dressing, pickled onion, egg, bacon, and bleu cheese crumbles.....	\$15
WATERMELON SALAD arugula, greens, watermelon, feta, red onions, and champagne vinaigrette.....	\$16
CLAM CHOWDER New England clam chowder with bacon, served in a sourdough bread bowl	\$16 \$8
SOUP OF THE DAY ask your server for our daily selection	\$13

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES OR SIDE SALAD

THE GROVE BURGER* 7 oz. beef patty, lettuce, tomato, red onions, remoulade served on a brioche bun.....	\$24
BISON BBQ BACON* 1/3 lb. beef patty, cheddar cheese, crispy onions, bacon, barbecue sauce, brioche bun.....	\$28
PORTOBELLO BURGER* swiss cheese, fire roasted peppers, remoulade, lettuce, onions, tomato, brioche bun.....	\$22
B.L.A.T. bacon, lettuce, avocado, tomatoes, garlic aioli, multigrain bread.....	\$22

ENTREES

FRIED CHICKEN & BEIGNETS fried chicken, ricotta beignets, coleslaw, spicy agave, powdered sugar.....	\$25
FISH & CHIPS Pacific cod with french fries, tartar sauce, remoulade	\$28
SHRIMP TACOS* 3 tacos, cabbage, cilantro, avocado lime crema, cotija cheese, pico de gallo, with rice & beans...	\$26
NY STEAK FRITES* 12 oz. NY strip, chimichurri sauce, french fries.....	\$42
MISO SALMON* miso marinade, pan seared, steamed white rice, sauteed vegetables	\$32
TOMATO BASIL PASTA ziti pasta, white wine butter sauce, sun dried tomato, basil, parmesan.....	\$28
VEGAN TACOS portobello mushrooms, fire roasted peppers, pico de gallo, cabbage, cilantro, with rice & beans.....	\$26

BEVERAGES

SOFT DRINKS Pepsi, Diet Pepsi, Starry, Dr. Pepper	\$4
TEA iced, hot (assorted flavors).....	\$4
COFFEE regular, decaf.....	\$4
HOT CHOCOLATE.....	\$4

DESSERT

BEIGNETS	\$15
APPLE CRISP A LA MODE.....	\$15
CHOCOLATE BUNDT CAKE.....	\$15