

SIGNATURE COCKTAILS

THE RUM RUNNER pineapple, passionfruit, orange juice, silver and spiced rum, Cutwater Bali Hai dark rum float..... \$14

Additional Float (\$2): Kraken Dark-Spiced Rum | Blue Chair Bay Banana Rum | Malibu Coconut Rum

TRES AGAVES ORGANIC MARGARITA\$15
add strawberry, strawberry jalapeño, pineapple, or pineapple jalapeño +\$1

BLOODY MARY Tito's, house made bloody mary mix\$16

LAKESIDE COOLER Islay Gin, house made cucumber syrup, soda water, Starry\$16

TITO'S LEMONADE available with lavender, strawberry basil, strawberry, ginger thyme\$16

DONNER PARTY PICNIC Redemption Bourbon, ginger thyme lemonade.....\$15

BARREL-AGED OLD FASHIONED Piggyback 100% Rye aged with WhistlePig maple syrup, bitters\$20

ORANGE CHOCOLATE MARTINI Dorda Chocolate Liqueur, Cointreau, Tito's\$17

ASK YOUR SERVER ABOUT TODAY'S WINE SELECTIONS

APPETIZERS

CALAMARI FRITE served with spicy marinara sauce..... \$20

AHI POKE NACHOS* scallions, avocado, red onions, cucumber, ponzu, wasabi crema, sesame seeds, wonton chips .. \$23

CRISPY BRUSSEL SPROUTS tossed in sweet chili sauce and crispy applewood bacon, topped with parmesan... \$18

HUMMUS TRIO traditional hummus, red pepper hummus, jalapeño hummus, grilled pita, and cucumber salad..... \$19

ZUCCHINI FRIES served with ranch \$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.

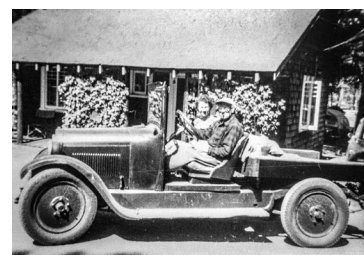
In the early 1900s, J.C. Copeland and his wife, Nellie Parmeter Copeland, operated a parcel of land on the southern shore of Lake Tahoe known as Copeland's Grove Resort. The summer camp included cabins, a pier, and a dance pavilion and saloon over the water. When the saloon's bartender later took over as manager, the name was changed to Zeigler's Grove.

In 1923, the site was purchased by Alonzo Richardson and, after expanding the resort and adding commercial buildings along Highway 89, eventually became Camp Richardson. The shoreline area called The Grove, along with its adjoining property, soon became one of Lake Tahoe's most popular resorts.

We salute the Copeland's and the Richardson's inclusiveness and pioneering spirit by naming Camp Richardson Resort's restaurant The Grove. The Grove at Camp Richardson marks a new era for the resort, but our mission is the same as the Copeland's mission from over a century ago...

To provide a gathering place that offers the simple pleasures of good food, good friends, and good times on the shores 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

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| CLASSIC CAESAR romaine hearts, parmesan cheese, croutons with Caesar dressing..... | \$15 |
| WEDGE iceberg lettuce, balsamic bleu cheese dressing, pickled onion, egg, bacon, and bleu cheese crumbles..... | \$15 |
| WATERMELON SALAD mixed greens, mint, watermelon, feta, red onions, and cilantro 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

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| THE GROVE BURGER* 7 oz. beef patty, lettuce, tomato, red onion, remoulade, brioche bun..... | \$24 |
| BBQ BACON BURGER* 7 oz. beef patty, cheddar cheese, crispy onions, bacon, barbecue sauce, brioche bun..... | \$28 |
| PORTOBELLO SANDWICH (v) swiss cheese, fire-roasted peppers, remoulade, lettuce, onion, tomato, brioche bun..... | \$22 |
| B.L.A.T. bacon, lettuce, avocado, tomato, garlic aioli, wheatberry bread..... | \$22 |
| GRILLED CHICKEN SANDWICH swiss cheese, remoulade, lettuce, tomato, onion, brioche bun | \$23 |

ENTREES

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| FRIED CHICKEN & BEIGNETS fried chicken, ricotta beignets, coleslaw, spicy agave, powdered sugar | \$27 |
| FISH & CHIPS Pacific Cod with french fries, tartar sauce | \$25 |
| SHRIMP TACOS* three tacos, cabbage, cilantro, avocado-lime crema, cotija cheese, pico de gallo, rice & beans.... | \$26 |
| MISO SALMON* pan-seared Atlantic salmon, miso glaze, scallions, white rice, sauteed vegetables..... | \$32 |
| PESTO TORTELLINI cheese tortellini, garlic pesto cream, parmesan cheese | \$26 |
| VEGAN TACOS portobello mushrooms, fire-roasted peppers, pico de gallo, cabbage, cilantro, rice & beans | \$26 |

BEVERAGES

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

DESSERT

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