



A LAKESIDE CELEBRATION OF FOOD & FUN

Welcome to The Grove at Camp Richardson Resort! Nestled along the stunning shores of South Lake Tahoe, The Grove invites you to enjoy delicious food and refreshing drinks inspired by the area's natural beauty.

Each dish is crafted with fresh, seasonal ingredients, reflecting a passion for creativity and culinary excellence. Whether you're here for a casual meal, special celebration, or soaking in the view, we hope you have an exceptional experience with us.

APPETIZERS

AHI POKE NACHOS | \$26

crisp wonton chips, ahi tuna in a light soy sesame marinade, topped with cucumber, avocado, green onions, pickled red onions, wasabi cream sesame seeds

AGUA CHILE SHRIMP CEVICHE GF | \$21

chilled shrimp in lime juice, cucumber, tomato, red onion, cilantro, jalapeño, and avocado mixed in a zesty agua chile sauce, served with tortilla chips

THE GROVE'S CALAMARI | \$20

crispy rings & tentacles tossed with shishito peppers, green onions, served with house-made harissa remoulade

CRISPY BRUSSELS GF | \$16

golden-fried brussels sprouts tossed in sweet chili glaze, topped with bacon chips, parmesan

CHICKEN WINGS GF | \$20

eight jumbo wings fried crisp & tossed in your choice of buffalo, mango habanero, or dry rub, served with carrots, celery & bleu cheese

PRETZEL BITES & BEER CHEESE v | \$15

warm, soft pretzel bites topped with green onions served with creamy beer cheese & grain mustard

SOUP & SALAD

ADD: CHICKEN \$9 • PULLED PORK \$8 • SHRIMP \$12 • SALMON \$13 • BACON \$5

WEDGE GF | \$20

iceberg, drizzled with balsamic & bleu cheese dressing, topped with bacon, egg crumbles pickled red onions, bleu cheese crumbles

CAESAR | \$18

romaine, Caesar dressing, parmesan toasted croutons

MARINATED TOMATO & BURRATA v | \$25

burrata cheese, tomatoes, topped with basil, balsamic, and served with grilled bread

HOUSE SALAD GF | \$12

fresh mixed greens, cucumber, shredded carrot tomato, red onion, croutons, balsamic vinaigrette

CLAM CHOWDER

creamy, rich chowder with clams, diced potatoes savory herbs, topped with bacon, green onions
Cup \$9 • Bowl \$12 • Bread Bowl \$18

SOUP OF THE DAY

fresh, house-made daily soup
Cup \$9 • Bowl \$12 • Bread Bowl +\$5

Gluten Free (GF) • Vegetarian (V) • Vegan (V+)

Splitting a plate? We are happy to accommodate +\$7 | Please note there will be an automatic 20% service charge added for all parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Please inform our staff of any food allergies

BURGERS & SANDWICHES

Served Alongside Your Choice of Seasoned Fries, Side Salad, or Fresh Fruit
Black Bean Patties & Gluten Free Buns Available



THE GROVE BURGER | \$25

two 4oz wagyu patties, cheddar cheese, lettuce
tomato, tangy pickles, sweet onion, remoulade
brioche bun

BBQ BURGER | \$26

two 4oz wagyu patties, cheddar cheese, bacon
chips, crispy onion strings, pickles, smoky bbq
sauce, brioche bun

PULLED PORK SANDWICH | \$22

slow-cooked pork piled high, pickles, coleslaw
bbq drizzle, brioche bun

CUBANO SANDWICH | \$23

pulled pork, honey ham, Swiss cheese, pickles
mayo, mustard – plancha-style
(no substitutions available)

WRAP OF THE DAY! | \$18

ask your server about our revolving wrap of
the day!

SWISS CHICKEN SANDWICH | \$24

chicken breast, Swiss cheese, lettuce, tomato
onion, pickles, remoulade, brioche bun

ENTRÉES

SHIRMP TACOS | \$26

three shrimp tacos, cabbage, pico de gallo, cilantro,
chipotle creama

LEMON CAPER SALMON | \$35

pan-seared in a white wine lemon sauce, served
with grilled broccolini, mashed potatoes

GRILLED RIBEYE GF | \$48

14oz ribeye topped with salsa cruda
served with grilled broccolini, mashed potatoes
(available after 4 pm)



FISH & CHIPS | \$25

beer-battered white fish, seasoned fries
tartar sauce

RIGATONI WITH BURRATA | \$20

spicy tomato sauce, garlic, parmesan, basil, topped
with burrata
ADD CHICKEN \$9 • SHRIMP \$12 • SALMON \$13

TUSCAN CHICKPEA BOWL v+ | \$23

blend of chickpeas, baby kale, sun-dried tomato
fresh basil, edamame, tossed with quinoa in
coconut pomodoro sauce

SUN-DRIED TOMATO CHICKEN | \$26

pan-seared chicken breast, white wine butter sauce, sun-dried
tomatoes, served with grilled broccolini, mashed potatoes

SIDES

SEASONED FRIES \$8 • SIDE SALAD \$8 • MASHED POTATOES \$8 • BROCCOLINI \$8

DESSERTS

CHOCOLATE BROWNIE À LA MODE | \$10

Ghirardelli brownie, vanilla bean ice cream
whipped cream, chocolate drizzle

PIE OF THE DAY | \$10

seasonal rotating pie. ask your server for
today's selections! served with whipped cream and
vanilla bean ice cream

APPLE PIE À LA MODE | \$10

cinnamon apple pie, vanilla bean ice cream,
whipped cream, caramel drizzle

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