



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.

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, crispy onion strings, pickles, smokey bbq sauce, brioche bun

CHICKEN "MONTE CRISTO" | \$22

warm chicken, bacon, lettuce, red onion, apple served between fall-spiced french toast

PULLED PORK SANDWICH | \$22

slow-cooked pork piled high, braised red cabbage, pickles, savory beef & mustard sauce

ENTRÉES

FISH TACOS | \$26

pan-seared mahi-mahi, shredded cabbage, house-made pickled pineapple salsa

FISH & CHIPS | \$25

beer-battered white fish, seasoned fries, tartar sauce

GRILLED RIBEYE | \$48

14oz ribeye steak, red wine mushroom sauce, skin-on mashed red potatoes, roasted winter root vegetables

SAUSAGE PLATTER | \$24

assorted German-style sausage, warm German potato salad, slow-braised red cabbage, honey-thyme grainy mustard

PORK BELLY CARBONARA | \$22

bucatini pasta with a creamy egg sauce topped with crispy glazed pork belly

GINGER BEER BRAISED SHORT RIB | \$36

skin-on mashed red potatoes, roasted root vegetables, braising sauce

PAN-SEARED MAHI-MAHI | \$35

creole-style dirty rice, sautéed okra, étouffé sauce

TUSCAN CHICKPEA BOWL v+ | \$23

baby kale, butternut squash, sage, savory coconut butternut squash sauce

VEGETARIAN (V) • VEGAN (V+)

GLUTEN-FRIENDLY ACCOMMODATIONS AVAILABLE UPON REQUEST

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.

APPETIZERS

AHI POKE NACHOS | \$28

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

BOURBON-MAPLE PORK BELLY & CRISPY BUTTERMILK CORNBREAD | \$25

crispy & tender pork belly glazed with a bourbon-maple sauce, served with grandma's house-made cornbread

CRISPY BRUSSELS | \$16

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

THE GROVE'S CALAMARI | \$20

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

DUCK FAT CHICKEN WINGS | \$20

house-braised chicken wings, fried crispy & tossed in your choice of traditional buffalo sauce, mango habanero or dry rub, served with carrots, celery bleu cheese dressing

PRETZEL BITES & BEER CHEESE v | \$15

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

SOUP & SALAD

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

CLASSIC CAESAR | \$18

romaine, caesar dressing, parmesan toasted croutons

CLAM CHOWDER

creamy, rich chowder with clams, diced potatoes savory herbs, topped with bacon, green onions
CUP \$9 • BOWL \$12 • BREAD BOWL \$18

GROVE HOUSE SALAD v | \$12

dried cranberries, toasted & spiced pepitas, red onion, goat cheese, winter spiced vinaigrette

SOUP OF THE DAY

fresh, house-made daily soup
CUP \$9 • BOWL \$12 • BREAD BOWL +\$5

DESSERT

FRESH DAILY SELECTIONS | \$12

Ask Your Server for Today's Offerings!

SIDES

SEASONED FRIES \$8 • SIDE SALAD \$8

MASHED POTATOES \$8 • SEASONAL VEG \$8

BEVERAGES

WHITE WINE

DECOW SAUVIGNON BLANC \$11 | \$38

CHARLES KRUG SAUVIGNON BLANC \$15 | \$52

J PINOT GRIS \$10 | \$35

JOSH CHARDONNAY \$9 | \$31

RODNEY STRONG CHARDONNAY \$13 | \$45

MATERRA OAK KNOLL NAPA CHARDONNAY \$21 | \$67

SONOMA CUTRER RRR CHARDONNAY \$17 | \$54

RED WINE

JOSH CABERNET SAUVIGNON \$10 | \$35

JOSH MERLOT \$10 | \$35

DECOW RESERVE CABERNET SAUVIGNON \$16 | \$51

J. LOHR HILLTOP CABERNET \$16 | \$51

RODNEY STRONG RUSSIAN RIVER PINOT \$16 | \$51

SONOMA CUTRER RRV PINOT NOIR \$21 | \$67

RED BLENDS

MATERRA MIDNIGHT \$26 | \$83

ORIN SWIFT 8 YEARS IN THE DESSERT \$25 | \$80

ORIN SWIFT ABSTRACT \$21 | \$67

ROSÉ & SPARKLING

CHATEAU DE CAMPUGET 1753 \$14 | \$44

WHISPERING ANGEL \$18 | \$57

KORBEL CALIFORNIA CHAMPAGNE SPLIT \$9 | \$8

COPPOLA PROSECCO \$11 | \$35

GOLDFENEYE BRUT ROSE \$25 | \$70

DRAFT BEER

MODELO \$11 | \$12

COORS LITE \$10 | \$11

SIERRA NEVADA HAZY LITTLE THING \$12 | \$13

ASK ABOUT OUR ROTATING DRAFTS!

BOTTLES & CANS

SUN CRUISER \$11 | \$12

MILLER LITE \$9 | \$10

GUINNESS \$10 | \$11

DRAGONS MILK BARREL STOUT \$16 | \$17

ANGRY ORCHARD \$12 | \$13

SIERRA TRAIL PASS IPA (NA) \$10 | \$11

SIERRA TRAIL PASS GOLDEN IPA (NA) \$9 | \$10

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