



## A LAKESIDE CELEBRATION OF FOOD & FUN

Set along the beautiful shores of South Lake Tahoe, The Grove offers a relaxed yet elevated dining experience inspired by the region's natural surroundings. Our menu celebrates fresh, seasonal ingredients and bold, approachable flavors designed for sharing, savoring, and enjoying by the lake.

Our culinary team blends classic comfort with creative technique, crafting dishes that reflect both the spirit of summer and a passion for quality. Whether you're joining us for a casual bite, a family gathering, or a special celebration, we're delighted to welcome you and hope you enjoy every moment at The Grove.

### BURGERS & SANDWICHES

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

ADD: EXTRA CHEESE \$1 | AVOCADO \$5 | BACON \$6

#### THE GROVE BURGER | \$25

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

#### TRI-TIP SANDWICH | \$26

thinly-sliced medium rare tri-tip finished with a warm Angostura bitters sauce scented with blood orange, arugula, tomato, red & green onion, goat cheese, ciabatta

#### PULLED PORK SANDWICH | \$22

slow-cooked shredded pork shoulder, piled high on a bed of crispy, tangy coleslaw. Served with sweet pickles

#### BBQ BACON BURGER | \$26

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

#### BACON SWISS CHICKEN SALAD | \$24

chicken salad with chunks of bacon and Swiss dressed with a smoky chipotle ranch, arugula, tomato, and avocado on a ciabatta roll

#### SWISS CHICKEN SANDWICH | \$24

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

### ENTRÉES

#### FISH TACOS | \$24

blackend sole, lightly sautéed, shredded cabbage, pico de gallo, pickled red & green jalapenos, tomatillo crema

#### RED, WHITE, & BLUE RIBEYE | \$48

14oz ribeye, grilled to perfection, served with salted red potatoes, grilled asparagus, and a cranberry demi reduction

#### GRILLED CHICKEN PERIPERI | \$26

sweet & spicy with a subtle garlic kick. Served with mashed potatoes and seasonal vegetables

#### FISH & CHIPS | \$26

beer-battered white fish, seasoned fries, tartar sauce

#### SUMMER CALABRIAN CAPRESE PASTA v | \$24

mildly spicy red sauce made from tomatoes picked at peak ripeness and combined with calabrian chili for a bit of a kick, topped with fresh basil & mini mozzarella

#### SAUTÉED SOLE | \$26

mashed potatoes, seasonal vegetables, lemon caper sauce

### SOUP

#### 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

### SIDES

SEASONED FRIES \$8 • SIDE SALAD \$8 • MASHED POTATOES \$8 • SEASONAL VEG \$8

VEGETARIAN (V)

GLUTEN-FRIENDLY ACCOMMODATIONS AVAILABLE UPON REQUEST

Splitting a plate? We are happy to accommodate for an additional \$7 | Please note: a 20% service charge will be automatically added to parties of six or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially for individuals with certain medical conditions. Please note that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Kindly inform your server of any food allergies.

# APPETIZERS

## SOLE CEVICHE | \$24

south east asian-inspired ceviche of fresh rock fish marinated in lime, pineapple, coconut, and ginger. Served with a tropical salad of pineapple, papaya, green mango, ginger, and lemongrass, fish sauce, and coconut dressing

## FRIED CALAMARI | \$22

tubes & tentacles deep-fried to perfection, southern mediterranean lemon-infused harissa sauce

## CRISPY BRUSSELS SPROUTS | \$16

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

## 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

## TRADITIONAL CHICKEN WINGS | \$25

large wings smothered in a traditional buffalo sauce, carrots, celery, bleu cheese dressing available with, jerk, bbq or sweet chili sauce

## PRETZEL BITES & BEER CHEESE v | \$15

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

# SALADS

Dressings: Summer Lemon Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu Cheese, Olive Oil, Red Wine Vinegar  
ADD: FLANK STEAK \$16 | CHICKEN \$9 | PULLED PORK \$6 | SOLE \$13 | BURGER PATTY \$6 | BACON \$5

## CLASSIC CAESAR | \$18

chopped romaine lettuce, garlic croutons, creamy Caesar dressing, & grated parmesan

## HOUSE SALAD v | \$14

sweet baby lettuce blend, cherry tomatoes, sliced cucumbers, shaved red onion, shredded carrots, chopped green onions, & summer lemon vinaigrette

## WEDGE SALAD | \$16

iceberg lettuce wedges dressed in balsamic vinaigrette, cherry tomatoes, sliced cucumbers, shredded carrots, grated egg, crumbled bacon, bleu cheese dressing, & pickled red onion

## MARINATED FLANK STEAK SALAD | \$27

The Grove's wedge salad under a slab of herb-marinated and grilled flank steak, medium rare only

# DESSERT

TRY ANY DESSERT À LA MODE +\$3

## STARS & STRIPES BERRY SHORTCAKE v | \$12

butter milk biscuit, shortbread cookie, fresh blueberries and strawberry sauce

## CAKE OF THE DAY v | \$15

## CHOCOLATE CHUNK BROWNIE À LA MODE v | \$12

## PIE OF THE DAY v | \$14

# BEVERAGES

GLASS | BOTTLE

## WHITE WINE

DECOY SAUVIGNON BLANC \$12 | \$40

J PINOT GRIS \$11 | \$37

JOSH CHARDONNAY \$10 | \$33

CHARLES KRUG SAUVIGNON BLANC BOTTLE ONLY | \$55

RODNEY STRONG CHARDONNAY BOTTLE ONLY | \$48

SONOMA CUTRER RRR CHARDONNAY BOTTLE ONLY | \$57

## RED WINE

JOSH CABERNET SAUVIGNON \$11 | \$37

JOSH MERLOT \$11 | \$37

JOSH PINOT NOIR \$11 | \$37

DECOY RESERVE CABERNET SAUVIGNON BOTTLE ONLY | \$54

J. LOHR HILLTOP CABERNET BOTTLE ONLY | \$54

RODNEY STRONG RUSSIAN RIVER PINOT BOTTLE ONLY | \$54

SONOMA CUTRER RRV PINOT NOIR BOTTLE ONLY | \$71

## RED BLENDS

BOTTLE ONLY

ORIN SWIFT 8 YEARS IN THE DESSERT | \$85

ORIN SWIFT ABSTRACT | \$71

## ROSÉ & SPARKLING

KORBEL CALIFORNIA CHAMPAGNE SPLIT GLASS ONLY | \$9

JOSH ROSÉ \$10 | \$33

WHISPERING ANGEL BOTTLE ONLY | \$61

COPPOLA PROSECCO BOTTLE ONLY | \$37

GOLDENEYE BRUT ROSÉ BOTTLE ONLY | \$75

## DRAFT BEER

MODELO | \$12

COORS LITE | \$11

SIERRA NEVADA HAZY LITTLE THING | \$13

ASK ABOUT OUR ROTATING DRAFTS!

## BOTTLES & CANS

SUN CRUISER VODKA ICED TEA | \$12

MILLER LITE | \$10

BLUE MOON | \$10

GUINNESS | \$12

ANGRY ORCHARD | \$12

SIERRA TRAIL PASS IPA (NA) | \$11

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

VEGETARIAN (V)

GLUTEN-FRIENDLY ACCOMMODATIONS AVAILABLE UPON REQUEST

Splitting a plate? We are happy to accommodate for an additional \$7 | Please note: a 20% service charge will be automatically added to parties of six 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