

BREAKFAST

Specialties

Includes Toast and choice of Emilio's Potatoes, Hashbrowns, Swedish Potatoes, or Fresh Fruit

Emilio's Classic Breakfast ~ Two Eggs with choice of Potatoes or Fresh Fruit and Bacon, Sausage Links, Ham or Biscuit & Gravy 10

The Grove Omelet ~ Choice of three ~ Cheddar, Swiss, Ham, Sausage, Bacon, Chorizo, Smoked Chicken, Tomato, Onions, Portobello Mushroom, Avocado, Bell Pepper, and Black Olive ~ Not listed? Please ask 10

Smokehouse Chicken Crepes ~ Portobello Mushrooms, Diced Roma Tomato and Braised Leeks in Asiago Cream Sauce 11

Grilled Steak & Chive Biscuit ~ Beef Tenderloin on a Fresh Biscuit with Spinach, Poached Eggs and Roasted Tomato Hollandaise 12

Classic Eggs Benedict ~ Toasted English Muffin, Smoked Canadian Bacon and Poached Eggs with Hollandaise 10

Smoked Salmon Benedict ~ House Smoked with Spinach and Poached Eggs on an English Muffin with Lemon Caper Hollandaise 11

Buttermilk Biscuits & Sausage Gravy ~ Fresh Smoked Cheddar & Chive Biscuits with Sausage Country Gravy and Two Eggs 10

Southwest Breakfast Burrito ~ Scrambled Eggs, Chorizo, Roma Tomato, Onion and Cheddar Cheese in a Tomato Basil Tortilla 10

Almond French Toast ~ Fresh Mixed Berries with White Chocolate Honey, Whipped Butter and Pure Maple Syrup 11

Belgium Waffle ~ Whipped Cream, Pure Maple Syrup and choice of Fresh Bananas, Strawberries, or Blueberries 10

Buttermilk Hotcakes ~ Choice of Fresh Banana, Strawberry, Blueberry or Milk Chocolate with Whipped Cream 10

King Salmon Lox & Bagels ~ House Cured Salmon with Dill Cream Cheese, Capers and Shaved Red Onion with a Toasted Bagel 12

Grove Continental ~ Includes Juice, Fresh Fruit & Berries, Yogurt and your choice of Fresh Pastry, Toast, Bagel or English Muffin 10

Ala Carte

Fresh Pastries, Bagels & Muffins 3

Bacon, Sausage Links, or Ham Steak 4

Granola - with Yogurt or Milk 5

Oatmeal - with Raisins and Brown Sugar 5 Add Fruit 2

Toast, Biscuit, English Muffin 2

Cereal 4. Add Fruit 2

Whole Fruit 2

Yogurt 2

Two Eggs Any Style 3

Grapefruit Half 3

Mixed Berry Cup 6 Bowl 8

Fruit Cocktail Cup 4 Bowl 6

Emilio's Potatoes, Hashbrowns or Swedish 3

Cottage Cheese 3

Beverages

Coffee 2

Espresso Drinks Prices Vary

Espresso Single 2 Double 3

Hot or Iced Tea 2

Hot Cocoa & Apple Cider 2

Fresh Orange Juice Sm 3 Lg 4

Apple, Cranberry, and Grapefruit Juice Sm 2 Lg 3

Tomato or V8 Juice Sm 2 Lg 3

Fresh Fruit Smoothie 4

Early Bird Cocktails Prices Vary

19% gratuity will apply on parties of eight or more.



Executive Chef Christopher Hain

LUNCH

Starters 7

Seafood Chowder or Soup du Jour ~ Cup + Bowl 6

Organic Baby Frisee ~ Crispy Pancetta Bacon, Gorgonzola Cheese, Beet Spirals and Candied Cashews

Organic Baby Spinach ~ Medjool Dates, Red Onion, Toasted Pistachio, Manchego and Huckleberry Vinaigrette

Baby Romaine Caesar ~ Organic Romaine with Savory Parmesan Crisp, Fresh Croutons, and White Anchovy

Organic Field of Greens ~ Baby Greens with Hot House Cucumbers, Heirloom Tomato, Carrot and Toasted Pine Nuts

Soup & Salad ~ Your choice of any Soup and Side Salad with Warm Bread 9

Add a Grilled Chicken Breast or Jumbo Shrimp to any salad 5

Sandwiches 10

Sandwiches include Idaho Fries, Fresh Fruit, Soup or House Side Salad

Roasted Turkey Focaccia ~ Manchego Cheese, Fire Roasted Pepper and Frisee Lettuce with Roasted Garlic Aioli on Rosemary Focaccia

The Grove Reuben ~ Corned Beef and Aged Gruyere Cheese with Bell Pepper, Frisee Lettuce and Louie Dressing on a Rye Kaiser Roll

Steak & Portobello Melt ~ Marinated Beef Tenderloin with Grilled Portobello Mushroom, Crispy Sweet Onions and Chive Havarti on a Rustic French Roll

½ lb Kobe Hamburger ~ Flame Broiled and served on a Rustic Fresh Baked Roll ~ Add Cheese or Applewood Bacon

Chicken Flatbread Wrap ~ Grilled Chicken Breast, Boursin Cheese, Sautéed Onions & Peppers and Cucumber Sauce on Fresh Flatbread

Specialties 12

Jamaican Jerk Salmon ~ Marinated King Salmon with rich Coconut Rum Sauce, Swiss Chard and Organic Red Rice Pilaf

BBQ Kurobuta Pork ~ Grilled Pork Tenderloin with Bourbon BBQ Sauce and Smoked Cheddar Polenta

Dungeness Crab Cakes ~ Creamy Wasabi Aioli, Petite Herb Salad, Wonton Crisps and Szechwan Sauce

Sesame Ahi Nicoise Salad ~ Pan Seared Ahi Tuna with Heirloom Tomato, Broccolini, Fingerling Potatoes, Fried Quail Egg and Orange Blossom Vinaigrette

Northwest Cobb Salad ~ Grilled Chicken Breast or Jumbo Shrimp, Gorgonzola Cheese, Aged Cheddar, Scallions, Applewood Bacon, Avocado, and Hardboiled Egg

Hearth Oven Pizza ~ Tuscan Style with House Marinara and Four Blended Cheeses and a Selection of Three Toppings

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Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DINNER

Starters

- Dungeness Crab Cakes ~ Creamy Wasabi Aioli, Petite Herb Salad, Wonton Crisps and Szechwan Sauce 12
- Grilled Jumbo Shrimp Cocktail ~ Jumbo Prawns with Absolut Peppar Vodka Cocktail Sauce and Cured Lemon 12
- BBQ Kurobuta Pork ~ Grilled Pork Tenderloin with Orange Blossom Slaw and warm Johnny Cakes 10
- Artisan Cheese Selection ~ Imported & Domestic Cheeses, Fresh Berries, Red Grapes and sliced Baguette 11
- Lobster Tail Corndogs ~ Prosciutto Wrapped Lobster Tail Medallions in Corn Batter with Spicy Caper Remoulade 12
- Tasso Ham & Roasted Tomato Pizza ~ Spicy Peppered Ham, Oven Roasted Tomato and Fresh Mozzarella 10

Soup & Salad

Seafood Chowder or Soup du Jour ~ Cup 5 Bowl 7

- Organic Field of Greens ~ Baby Greens with Hot House Cucumbers, Heirloom Tomato, Carrot and Pine Nuts 7
- Organic Baby Frisee ~ Crispy Pancetta Bacon, Gorgonzola Cheese, Beet Spirals and Candied Cashews 8
- Baby Romaine Caesar ~ Organic Romaine with a Savory Parmesan Tuille and White Anchovy 7
- Organic Baby Spinach ~ Medjool Dates, Red Onion, Toasted Pistachio, Manchego and Huckleberry Vinaigrette 8

The Grove Prix Fixe

Includes any soup or salad, sorbet intermezzo, entrée, and dessert selection

Four Courses \$30

(Add \$5 for Filet Mignon, New York Steak, or Rack of Lamb)

Entrées

Add Grilled Jumbo Prawns to any entrée 5

Idaho Baked Potatoes available on request

- 8oz Filet Mignon ~ Beef Tenderloin and Port-Cherry Jus, Grilled Gorgonzola Portobello and Whipped Chive Potatoes 27
- 12oz New York Steak ~ Pepper Rubbed with Huckleberry Jus, Guinness Onion Rings and Whipped Idaho Potatoes 26
- Jamaican Jerk King Salmon ~ Seared King Salmon with rich Coconut Rum Sauce and Organic Red Rice Pilaf 20
- Lavender Rack of Lamb ~ Lavender Marinated with Cabernet Jus, Sweet Onion Frites and Fingerling Potatoes 28
- Kobe Zabuton Pot Roast ~ Slow roasted beef with Creamy Smoked Cheddar Grits and Braised Root Vegetables 21
- Apricot Lacquered Ahi Tuna ~ Seared Sushi Grade Ahi Tuna with Lemon-Shitake Jus and Purple Thai Rice 22
- Kurobuta Pork Shank ~ Braised six hours in Plum Barbeque with Whipped Wasabi Potatoes and Black Fig Conserve 21
- Organic Chicken Breast Roulade ~ Tasso Ham and Fresh Mozzarella, Chianti Pan Gravy and Fingerling Potatoes 19
- Portobello & Black Bean Ravioli ~ Handmade with Portobello, Black Beans and Chevre in Roasted Tomato Cream 17

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Starters

Satori Sushi Bar ~ Boise's best sushi right here at The Grove Bar.

Open Tuesday through Saturday 5pm to 9pm

Please ask for menu

Dungeness Crab Cakes ~ Creamy Wasabi Aioli,
Napa Cabbage Slaw, Wonton Crisps and Szechwan Sauce

11

Grilled Jumbo Shrimp Cocktail ~ Jumbo Prawns with
Absolut Peppar Vodka Cocktail Sauce and Cured Lemon

12

Lobster Tail Corndogs ~ Proscuitto Wrapped Lobster Tail
Medallions

in Corn Batter with Spicy Caper Remoulade

12

BBQ Kurobuta Pork ~ Grilled Pork Tenderloin
with Orange Blossom Slaw and warm Johnny Cakes

10

Cajun Chicken Wings ~ Large Chicken Wings basted
with our Signature Buffalo Sauce & Blue Cheese Dressing

9

Artisan Cheese Selection ~ Imported & Domestic Cheeses,
Fresh Berries, Red Grapes and sliced Baguette

11

Soup & Salad

Seafood Chowder or Soup du Jour ~ Cup 5 Bowl 7

**Organic Field of Greens ~ Baby Greens with
Hot House Cucumbers, Heirloom Tomato,
Carrot and Pine Nuts**

7

**Organic Baby Frisee ~ Crispy Pancetta Bacon,
Gorgonzola Cheese, Beet Spirals
and Candied Cashews**

8

**Baby Romaine Caesar ~ Organic Romaine with a
Savory Parmesan Tuille
and White Anchovy**

7

**Organic Baby Spinach ~ Medjool Dates, Red Onion,
Toasted Pistachio, Manchego
and Huckleberry Vinaigrette**

8

Entrée's

Sandwiches include Idaho French Fries, Fresh Fruit, Soup
or House Side Salad

½ lb Kobe Hamburger ~ Flame Broiled and served
on a Rustic Fresh Baked Roll. Cheese or Applewood Bacon

10

Chicken Flatbread Wrap ~ Grilled Chicken Breast,
Boursin Cheese, Sautéed Vegetables and
Cucumber Sauce on House Grilled Flatbread

10

Steak & Portobello Melt ~ Marinated Beef Tenderloin
with Grilled Portobello Mushroom, Crispy Sweet Onions
and Chive Havarti on a Rustic French Roll

10

Roasted Turkey Focaccia ~ Manchego Cheese,
Fire Roasted Pepper and Frisee Lettuce with Roasted Garlic
Aioli on Rosemary Focaccia

10

The Grove Reuben ~ Shaved Corned Beef
and Aged Gruyere Cheese with Bell Pepper, Frisee Lettuce
and Louie Dressing on a Marble Rye Kaiser

10