

SANDWICHES

Cajun Tuna. \$13
Ahi tuna, spice-rubbed and seared to order (rare recommended), with apricot-Dijon mayo, lettuce and tomato, served with house-cut Yukon fries.

The Grovewood Chicken Sandwich. \$10
Grilled chicken breast, topped with sliced, grilled apples, caramelized onions, Brie and toasted almonds, accompanied by house-cut Yukon fries and herbed mayo.

Shredded Bison Sandwich. \$13
6 oz. of lean, braised bison, served with caramelized onions and cheddar cheese, house-cut Yukon fries and herbed mayo.

The Grovewood Burger. \$9.75
A half-pound of *Certified Angus Beef*[®], served with lettuce, tomato, caramelized onions & cheddar cheese, with house-cut fries & herbed mayo. Add applewood smoked bacon, \$2. Add blue cheese, \$3. Add portabello slices, \$3.

Portabello Sandwich. \$10
Grilled portabello mushroom cap, sliced, served open face on thick, toasted house-made bread, topped with grilled zucchini, caramelized onions, goat cheese and sweet balsamic reduction, served with house-cut Yukon fries & herbed mayo.

All sandwiches served on a locally made, garlic-butter grilled brioche bun., except where noted.

FOR THE LITTLE NIPPERS

(only for guests 12 and under, with an adult)

Filet Mignon Medallion. \$8
A 3 oz. *Certified Angus Beef*[®] filet mignon medallion, grilled to order and served with whipped potatoes and fresh vegetables.

Shrimp Dinner. \$8
Sautéed in garlic, butter, and cream, with whipped potatoes and fresh vegetables.

Calamari Dinner. \$9
Rice flour-crusted, flash fried calamari rings and tentacles, with chipotle-honey crème fraîche, house-cut Yukon fries and fresh vegetables.

Jr. Scallops. \$12
Seared jumbo scallops drizzled with sweet mango coulis, with whipped potatoes and fresh vegetables.

Junior Grovewood Burger. \$6
¼-pound *Certified Angus Beef*[®], served with lettuce, tomato, caramelized onions and cheddar cheese, with house-cut Yukon fries.

Chicken "Fingers." \$7
Flour dusted and fried chicken breast, with house-cut Yukon fries, fresh vegetables, and honey-mustard dipping sauce.

Zinfandel Short Ribs. \$9
Boneless, *Certified Angus Beef*[®] short rib, slow-braised with zinfandel and dried cranberries, over whipped potatoes, with fresh vegetables.

DESSERTS

Housemade Tiramisu. \$8
The Tuscan trifle, glorious, light and fluffy.

Fresh Fruit X. \$7
Crisp, cobbler, crumble, buckle, grunt Pandowdy, betty, tart, or slump All are possible, maybe even a fool. Clafoutis, anyone? They're all cool!

Caramel Pecan Cake. \$8
Moist and tender, studded with pecans, served warm with vanilla ice cream and *fleur de sel* caramel sauce.

Burnin' Down the House. \$23
Chocolate swan filled with fresh berries and flambéed tableside (for two), with two dishes of vanilla ice-cream (extra guests \$2 each).

Housemade Crème Brûlée. \$8
Grovewood's take on the traditional custard with caramelized sugar topping. Ask your server for featured brûlées!

Belgian Chocolate Lava Cake. \$8
Hot fudge oozes from our housemade, warm, chocolatey cake, topped with cool ice cream and a cascade of fresh berries.

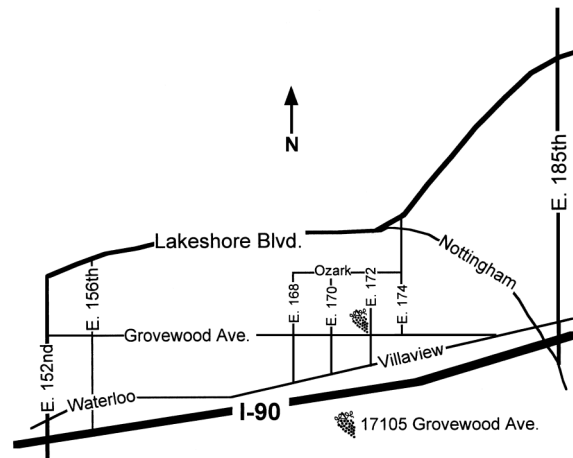
We proudly make all of our desserts in-house.

We also offer a wide range of after dinner drinks, Ports and dessert wines. Ask your server for details.

Thank you for joining us tonight, from all of us at the Grovewood..

For catering inquiries call Beth at 216-956-2232.

OAC Rule 3717-1-03.5 requires that you be advised that consumption of raw or undercooked fish or meat may pose a health hazard.



17105 Grovewood Avenue
Cleveland, Ohio 44110
(216) 531-4900

www.grovewoodtavern.com

Dinner Served Sunday – Thursday, 5-10 pm
Friday & Saturday, 5-11 pm

Tavern Hours:
Monday – Thursday, 5 pm-Midnight
Friday – Saturday, 5 pm-1 am
Sunday 5 pm-10 pm

Wine and beer available to go.



Proud member of Cleveland Independents.
Cleveland Independents member restaurants are locally owned and operated.

SALADS

Groveswood Tavern Salad. \$6.75
Baby mesclun greens tossed with walnuts and Gorgonzola cheese in our homemade white balsamic vinaigrette. (\$5.50 with any Entrée)

Mini Brie Salad. \$9
Grilled baby brie on mesclun greens, tossed with housemade pear vinaigrette, fresh fruit, dried cranberries, and candied walnuts.

Arugula Salad. \$8
Tossed with cubes of roasted local squash, sweet onions, gorgonzola and honey vinaigrette.

APPETIZERS & SMALL PLATES

Cheese Flight. \$13.50
Three artisanal cheeses, served with seasonal fruit, toasted nuts and crostini. Ask your server for tonight's selection.

Add a Wine Flight. \$10
Three wines accompany your cheese flight (above), specially paired to complement both.

Thai Curried Mussels. \$13
A generous serving of fresh P.E.I. mussels in curried coconut broth with lime and cilantro.

Mediterranean Mussels. \$16
Fresh P.E.I. mussels steamed with fennel, tomato, chorizo and white wine.

Grilled Caesar. \$7
A half-heart of romaine, briefly grilled, dressed with housemade Caesar dressing, fresh croutons, garlic chips, and Parmesan.
Anchovies available on request.

Chicken Grilled Caesar. \$14
Grilled whole heart of romaine, topped with housemade Caesar dressing, fresh croutons, garlic chips, Parmesan, and a tender, grilled chicken breast.

Baby Spinach Salad. \$8
Tender spinach tossed with warm, housemade sherry-bacon dressing, red onions, candied pecans and Parmesan.

Blackened Scallops. \$13
Blackened and served with cilantro-lime-tequila cream.

Stuffed Portabello. \$8.50
Spinach, artichoke and sundried tomato with gorgonzola cream.

Grilled Smoked Gouda. \$9
Pan-seared, then oven finished smoked Gouda, served with fig/shallot/port wine jam and crostini.

Crabcakes. \$14
A jumbo pair of crunchy crab cakes on lettuce chiffonade with Creole remoulade.

Tuna Bites. \$12
Sushi grade tuna crusted with sesame seeds and seared rare. Served with seaweed salad, pickled ginger, and shrimp chips.

Potstickers. \$11
Portabello mushroom-filled Lithuanian dumplings (*koldunai*), with caramelized onions, sour cream and *lardons* (bacon crumbles), drizzled with a balsamic vinegar reduction.

Yakitori. Japanese-style "barbeque" served with our signature, chilled, spicy, sesame noodles and seaweed salad.
Quackitori (Seared Duck Breast) \$23
Shrimp \$21
Salmon \$22
Scallop \$28
Chicken \$18

Maple-Adobo Pork Shank. \$22
Slow-braised with Guinness and a hint of smoky adobo peppers, served with herbed spaetzle, fresh vegetables and Chardon maple syrup/adobo glaze.

Bison Potroast. \$25
Slow-braised, lean bison, with root vegetables, served over tender gnocchi.

Seafood of the Day. MP

Empanada of the Day. \$9
We vary the filling of our hand-made version of this stuffed, savory pastry of Spanish origins. Ask your server for details!

Calamari Fritti. \$12
Rice flour-crusting, flash fried calamari rings and tentacles, cumin-lime slaw and chipotle honey crème fraîche.

ENTREES

Seared Tuna Loin. \$23
Sushi grade tuna crusted with sesame seeds and seared rare. Served with spicy sesame noodles, seaweed salad and garnishes of *wasabi* and pickled ginger.

Pasta of the Day.
Locally crafted pasta or ravioli from Ohio City Pasta, tossed with harmonizing ingredients. Created daily and priced accordingly.

Add Whole Portobello \$4
Chicken Breast \$6
Grilled Shrimp \$8
Scallops \$10
Salmon \$8.50

Pasta Bolognese. \$21
Veal, pork, beef, and Italian sausage, classically prepared into a rich meat sauce, with Ohio City Pasta's fresh linguini. Served with grilled garlic bread.

Scottish Salmon. \$26
Sustainable and organic Scottish salmon, grilled to order and served with tarragon caper cream sauce, black Japonica rice (eco-farmed short grain black rice and medium grain mahogany rice from Japanese stock), and fresh, seasonable vegetables.

Cherry Duck. \$26
Seared Muscovy duck breast, with spiced Tasmanian cherry butter sauce, whipped potatoes, and fresh vegetables.

Yin Yang Scallops. \$28
Seared diver scallops drizzled with pomegranate and mango coulis, black Japonica rice (eco-farmed short grain black rice and medium grain mahogany rice from Japanese stock), with sautéed spinach.

Tarragon Chicken. \$18
Tender chicken breast, sautéed, with Champagne tarragon cream sauce, whipped potatoes, fresh vegetables and garnished with green olive gremolata.

Blackened Diver Scallops. \$29
Finish-poached in ancho-honey cream, with chorizo-cheddar-scallion-whipped potatoes, and fresh vegetables.

Zinfandel Short Ribs. \$23.50
Boneless, *Certified Angus Beef*[®] short ribs slow-braised with zinfandel and dried cranberries. Served over whipped potatoes with fresh vegetables.

Filet Mignon Medallions. \$27
9 oz. of *Certified Angus Beef*[®] filet mignon medallions, grilled to order and served with compound butter, whipped potatoes and fresh vegetables.
Six oz. Order Filet Medallions. \$21
Add blue cheese, \$4.
Add caramelized onion, \$1.50.
Add grilled Portabello cap, \$4.

Cake & Steak. \$27.50
Pairs our Crab Cake and Creole remoulade with six oz. of *Certified Angus Beef*[®] filet mignon medallions, grilled to order and served with compound butter, whipped potatoes and fresh vegetables.

Shrimp & Steak. \$27.50
Sautéed shrimp with six oz. of *Certified Angus Beef*[®] filet mignon medallions, grilled to order and served with compound butter, whipped potatoes and fresh vegetables.

Side Servings
Fresh Vegetables, \$4
House-cut Yukon Fries, \$4
Mexican Cumin-Lime Slaw \$3.50
Whipped Potatoes, \$4
Japonica Rice \$4
Spicy Sesame Noodles, \$4
Seaweed Salad, \$5
Chorizo-Cheddar Whipped Potatoes, \$6
Cheddar-Scallion Whipped Potatoes \$4.25

A gratuity of 20% will be added for separate checks or for parties of six or more.