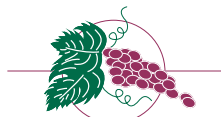


For up-to-date menus (changing frequently) visit
www.grovetavern.com



GROVEWOOD TAVERN & WINE BAR

“Restaurant Week” *flexible prix fixe*

Course One

Fried Green Tomato Salad. On vinaigrette-dressed mesclun greens with applewood smoked bacon, chevre, and Ohio cider reduction.

Pieropan Soave

or

Crabcake. A crunchy crabcake on lettuce chiffonade with Creole remoulade.

Hi Def Riesling

or

Beef Empanadas (2). Zippy plum-glazed beef fills our hand-made version of this stuffed, savory pastry of Spanish origins. Served with curried aioli.

Valley of Moon Rosato

Course Two

Maple-Adobo Pork Chop. Bone-in and grilled to order, served with herbed spaetzle, fresh vegetables and adobo/maple glaze.

Seven Deadly Zins

or

Filet Mignon Medallions. 6 oz. of *Certified Angus Beef*® filet mignon medallions, grilled to order and served with compound butter, whipped potatoes and fresh vegetables.

Ravenswood Vintner's Blend Cabernet

or

Grilled Scallops. Four jumbo scallops, grilled, served with heirloom tomato and farro salad (farro is a heritage wheat variety), and drizzled with basil oil.

Trimbach Pinot Blanc

Course Three

Pecan Cake

Maison Nicolas Sauternes

or

Crème Brûlée (ask for today's flavors!)

Robert Hall Orange Muscat

or

Housemade Tiramisu

Dow's White Port



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\$30 per person/\$44 with wine pairings
(some wine pairings may be subject to change)

Tax and gratuity added to final bill.

Not valid with any other offers (coupons, promotions or promotional “gift certificates”). Valid on Sunday through Thursday during November 1-13, 2011

17105 Grovewood Avenue • Cleveland, Ohio 44110
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