



GROVE
the

NEW YEAR'S EVE 2025

\$45 per guest

Includes champagne
(or cider) toast.

select one dish per course

STARTER

STEAK AND CHEESE EGGROLLS

onions, pickled chili pepper relish, aioli

CELERY ROOT HUMMUS

rispy garlic, garden vegetables, sumac,
griddled pita

CRISPY WINGS

celery, carrots, smoked bleu cheese
choose from:

dry jerk, honey old bay, classic, garlic habanero

ENTREE

10 OZ SMOKED PRIME RIB

au jus, house made horseradish cream

JAMBALAYA PASTA*

chicken, andouille, shrimp, penne, cherry
tomatoes, onions, spicy cream sauce, scallions,
parmesan, toasted baguette

VEGGIE PESTO PASTA

linguini, green beans, onions, garlic, cherry
tomatoes, zucchini squash, parmesan

DESSERT

WARM APPLE TART

FLOURLESS CHOCOLATE CAKE

CARAMEL BROWNIE CHEESECAKE

*These items may contain raw or undercooked food. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



GROVE
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NEW YEAR'S EVE 2025

DINNER FOR TWO

\$59 per guest

Includes champagne
(or cider) toast for two.

select one dish per course

SOUP

BUTTERNUT SQUASH SOUP

WHITE BEAN KALE SAUSAGE SOUP

SALAD

CAESAR SALAD

CHOPPED SALAD

ENTREE

16 OZ SMOKED PRIME RIB

au jus, house made horseradish cream

8OZ FILET MIGNON*

roasted garlic mash, sauteed green beans, sliced almonds,
chimichurri or peppercorn sauce

SCALLOP AND SHRIMP RISOTTO

pan seared scallops and shrimp, lime jalapeno risotto,
scallions, cherry tomatoes

DOUBLE JUMBO LUMP MARYLAND CRAB CAKES

charred corn salad, crispy fingerling potatoes,
smoked tomato and old bay aioli

DESSERT

WARM APPLE TART

FLOURLESS CHOCOLATE CAKE

CARAMEL BROWNIE CHEESECAKE

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