

SANDWICHES

Pulled Pork Sandwich. \$13
Stout-braised pork shoulder, served with caramelized onions and cheddar cheese, accompanied by house-cut Yukon fries and herbed mayo.

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

FOR THE LITTLE NIPPERS

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

Filet Mignon Medallion. \$8
3 oz. of filet mignon medallion, grilled to order and served with mashed potatoes and seasonal vegetables.

Shrimp Dinner. \$8
Two skewers of jumbo tiger shrimp, with Thai-chili *crème fraîche*, house-cut Yukon fries and seasonal vegetables.

Calamari Dinner. \$9
Rice flour-crust, flash fried calamari rings and tentacles, with Thai-chili *crème fraîche*, house-cut Yukon fries and seasonal vegetables.

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

Portabello Sandwich. \$10
Grilled portabello mushroom cap, topped with caramelized onions roasted red peppers and Brie, served with house-cut Yukon fries and herbed mayo.

Junior Grovewood Burger. \$6
¼-pound, served with lettuce, tomato, caramelized onions and cheddar cheese, with house-cut Yukon fries.

Lavender Chicken. \$7
Grilled chicken breast, with house-cut Yukon fries, fresh vegetables, and honey lavender dipping sauce.

Zinfandel Short Ribs. \$9
Boneless, genuine Black Angus short rib, slow-braised in zinfandel and dried cherry sauce, over mashed potatoes.

Jr. Mango Scallops. \$12
Seared jumbo scallops on sweet mango *beurre blanc*, with herbed risotto and sautéed fresh vegetables.

FINALES

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.

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.

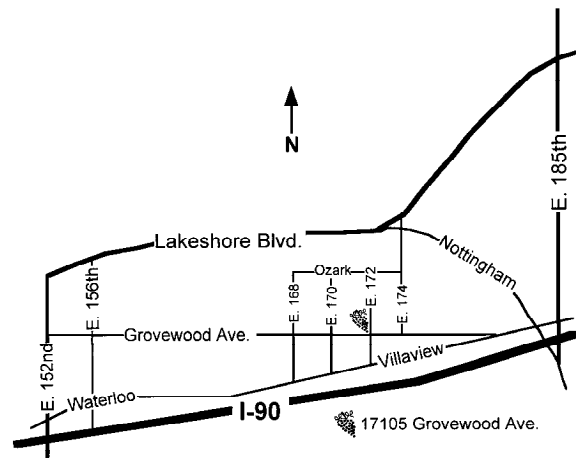
We proudly make all of our desserts in-house.

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 our Executive Chef, Brandon Kercher.

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. \$6.50
Baby mesclun greens tossed with walnuts and Gorgonzola cheese in our homemade white balsamic vinaigrette. (\$5.25 with any Entrée)

Mini Brie Salad. \$8.50
Grilled baby brie on mesclun greens, with pear vinaigrette, fresh fruit, and candied walnuts.

Portabello Salad. \$8.50
Grilled portabello and fire-roasted red peppers atop mixed baby greens, with housemade balsamic vinaigrette and crumbled chèvre.

APPETIZERS & SMALL PLATES

Cheese Flight. \$16
Three artisanal cheeses, 2 ounce portions of each, served with seasonal fruit, toasted nuts and herbed crostini. Ask your server for tonight's selection.

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

Mediterranean Mussels. \$12
A generous serving of fresh P.E.I. mussels steamed with fennel, tomato, chorizo and white wine.

Grilled Caesar. \$6.75
A half-heart of romaine, briefly grilled, dressed with Caesar dressing, fresh croutons, garlic chips, and Parmesan. Anchovies available on request.

Chicken Grilled Caesar. \$13
Grilled heart of romaine, topped with Caesar dressing, fresh croutons, garlic chips, Parmesan, and a tender, grilled chicken breast.

Baby Spinach Salad. \$7.50
Tender spinach with hot bacon dressing, red onions, tomatoes, walnuts and Parmesan.

Grilled Haloumi Salad. \$8.50
The "squeaky cheese," with Kalamata Olives, mesclun salad, house vinaigrette and lemon wedges.

Stuffed Peppers. \$9
Chorizo and *queso fresco*-stuffed banana peppers with fresh marinara sauce.

Goat Cheese Soufflé. \$11
Baked to order, served with heirloom tomato salad and crispy crostini.

Smoked Gouda Grilled Cheese – Deconstructed. \$12
Pan-fried, then oven finished smoked Gouda, served with roasted shallot confit, garlicky roasted peppers, and crostini.
Half Order Grilled Cheese \$8

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

Tuna Bites. \$12
Sushi grade tuna crusted with sesame seeds and seared rare. Served with mango relish, wasabi *aioli*, and sweet soy drizzle.

Potstickers. \$10
Shrimp and pork-filled dumplings, with Thai chili butter sauce and seaweed salad.

Yakitori. Authentic Japanese barbeque served with our signature, chilled, spicy, sesame noodles and seaweed salad.
Quackitori (Seared Duck Breast) \$19.50
Shrimp \$19.50
Salmon \$18
Scallop \$26
Chicken \$17

Moroccan Salmon. \$19
Grilled and served with artisanal lemon oil, with roasted spaghetti squash and lentil salad.

Bison Pot Roast. \$20
Slow-braised, lean bison, with root vegetables, served over Ohio City gnocchi.

Cocoa-Rubbed Pulled Pork. \$19
Slow-braised in chocolate stout, served with Portuguese bean salad, crostini and tomatillo crème fraîche.

Killer Crabcakes. \$13
A jumbo pair of crunchy crab cakes with lettuce chiffonade and Creole Remoulade.

Thai Calamari. \$11
Rice flour-crusted, flash fried calamari rings and tentacles, with crispy Asian slaw and a Thai-chili crème fraîche.

Tuscan Bruschetta. \$9
Yellow and red heirloom tomatoes, Vidalia onion, and fresh basil top roasted garlic crostini, drizzled with virgin olive oil and honey-balsamic reduction.

ENTREES

Seared Tuna Loin. \$19.75
Sushi grade tuna crusted with sesame seeds and seared 'til rare in the middle. Served with spicy sesame noodles, seaweed salad and garnishes of *wasabi* and *gari* (Japanese pickled ginger).

Ravioli of the Day.
Locally crafted ravioli from Ohio City Pasta, tossed with harmonizing ingredients. Created daily. Priced accordingly.
Add Whole Portobello \$3.50
Grilled Chicken Breast \$5
Grilled Shrimp \$7
Scallops \$9
Salmon \$8

Meatlovers Lasagna. \$17
Veal, pork, beef, and two kinds of Italian sausage, classically prepared into a rich meat and tomato sauce, layered with three cheeses, fresh basil, and Ohio City Pasta's fresh egg lasagna sheets. Served with grilled garlic bread.

Long Bone Pork Chop, 10 oz. \$20.50
Grilled to order, with herbed spaetzle, fresh vegetables and adobo/maple glaze.

Cherry Duck. \$24
Seared duck breast, with spiced black cherry butter sauce, herbed risotto and fresh vegetables.

Mango Scallops. \$26
Seared jumbo scallops on sweet mango beurre blanc, with herbed risotto and sautéed fresh vegetables.

Lavender Chicken. \$18
Tender chicken breast, flash-fried, with honey lavender glaze, cheddar scallion grits, and sautéed fresh vegetables.


Blackened Diver Scallops. \$28
Finish-poached in ancho-honey cream, with chorizo-cheddar-scallion-mashed potatoes, and sautéed seasonal vegetables.


Zinfandel Short Ribs. \$23
Boneless, genuine Black Angus short ribs, slow-braised with zinfandel and dried cranberries, over creamy red pepper orzo.

Stuffed Trout. \$24
Whole trout, stuffed with shiitake and portabello mushrooms, spinach, roasted shallots and roasted garlic, with creamy roasted tomato/mascarpone orzo and drizzled with scallion vinaigrette.

Bison Strip Steak. \$28
Grilled to order, with herbed risotto, fresh vegetables, and cabernet-cranberry *demi-glace*.

Filet Mignon Medallions. \$26
9 oz. of filet mignon medallions, grilled to order and served with peppercorn demi-glace, mashed potatoes and seasonal vegetables. 
Add blue cheese, \$3.
Add caramelized onion, \$1.50.
Add grilled Portabello cap, \$4.
Six oz. Order Filet Medallions. \$20.50

Cake & Steak. \$26.50
Pairs our acclaimed Killer Crab Cake with six oz. of filet mignon medallions, with Creole Remoulade, mashed potatoes, and seasonal vegetables. 

Shrimp & Steak. \$26.50
Two skewers of large, grilled tiger shrimp with six oz. of filet mignon medallions, mashed potatoes, and fresh, seasonal vegetables. 

Extra Helpings
Seasonal Vegetables, \$4
Seasoned Fries, \$4
Mashed Potatoes, \$3.50
Spicy Sesame Noodles, \$5
Seaweed Salad, \$5
Asian Slaw, \$3
Chorizo-Cheddar Mashed Potatoes, \$6
Creamy Red Pepper Orzo, \$4
Herbed Risotto, \$4
Cheddar Scallion Grits, \$4
Lentil Salad, \$3