# ARGE PARTY MENU

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU MAY HAVE AND WE WILL TRY AND ACCOMMODATE YOU TO THE BEST OF OUR ABILITY.



# DETROIT STYLE

DETROIT STYLE PIZZA IS A RECTANGULAR PIZZA BAKED IN A 10X14 STEEL PAN WITH A THICK CRUST THAT IS CRISPY AND CHEWY. IT IS TOPPED WITH BRICK CHEESE, SPREAD TO THE EDGES OF THE DOUGH, AS THE PIE BAKES. THE CHEESE MELTS DOWN THE SIDES CREATING A CRISPY CRUST. ALLOW 30 MINUTES OF COOKING TIME.

### WOODWARD SM 21 LG 29

BRICK CHEESE, PEPPERONI, FIRE-ROASTED TOMATO SAUCE, PARMESAN.

# LAFAYETTE SM 25 LG 33

BRICK CHEESE, PEPPERONI, RED ONION. RED PEPPER. MUSHROOMS. ITALIAN SAUSAGE, FIRE-ROASTED TOMATO SAUCE, PARMESAN,

### THIN CRUST

STONE BAKED METROPOLITAN STYLE PIZZA. UPGRADE TO GLUTEN-FREE CRUST: \$5

# **BUTCHER'S**

FIRE-ROASTED TOMATO SAUCE. PEPPERONI, CAPICOLA, BACON, ITALIAN SAUSAGE, MOZZARELLA.



# **GROVE NACHOS**

PICO DE GALLO, LETTUCE, SPICY PEPPERS. TORTILLA CHIPS, SALSA, CHIPOTLE CREME FRAICHE, WESTCOTT CREAM ALE FONDUE.

ADD CHICKEN OR PULLED PORK \$6. REFRIED BEANS \$5. GUACAMOLE \$3. SOUR CREAM \$2

# PERCH TACOS

LAKE ERIE PERCH. CREAMY COLESLAW. PICKLED ONION. CILANTRO LIME AIOLI. PINEAPPLE SALSA, CILANTRO.

# CAULIFLOWER DIP

THREE CHEESE BLEND, ROASTED CAULIFLOWER, CREAM CHEESE, SPICES, RED PEPPER, BREAD BOWL, TORTILLA CHIPS.

# WINGS N' FRIES

**SAUCES:** GROVE BBQ, BUFFALO, CAROLINA BBQ, CARIBBEAN JERK, HONEY GARLIC, THAI CHILI, MAPLE CHILI, SRIRACHA HONEY. RUBS: CAJUN, I FMON PEPPER, TAJIN MEXICAN.



ALL SALADS COME WITH GARLIC PORTUGUESE BREAD ADD CHICKEN, JERK CHICKEN OR PULLED PORK TO SALAD: \$6

# CAESAR SALAD

ROMAINE, BACON BITS, SHAVED PARMESAN, SOURDOUGH CROUTONS, CAESAR DRESSING, BALSAMIC REDUCTION.

# 🛂 BOMBAY POWER BOWL

BABY KALE AND ROMAINE. CURRIED CHICKPEAS, MARINATED TOFU, ROASTED SWEET POTATO. ROASTED CASHEWS. RED PEPPERS. RED CABBAGE. CUCUMBER. HEMP HEARTS. COCONUT MINT CHUTNEY DRESSING



# PERCH DINNER

30 FIVE LIGHTLY BREADED LAKE ERIE PERCH. MALT DILL AIOLI, FRIES, SLAW, **DOUBLE** YOUR PERCH FOR AN EXTRA \$12.

# TITAN MAC

NASHVILLE HOT CHICKEN THIGHS, CREAMY MAC AND CHEESE, BLACK PEPPER AND PEACH CHUTNEY, LOCAL SPROUTS, SIDE HOUSE SALAD.



# THE GROVE

19

18.75

25

1/4 LB: 20 1/2 LB: 22 1/3 LB WAGYU PATTY: 25

TRIMBLE BEEF, BACON, WHITE CHEDDAR, BRAISED ONION, TOMATO, I FTTUCE. BEER MUSTARD, GROVE BBQ, BRIOCHE BUN, PICKLE.

# **CLASSIC SMASH**

1/4 LB: 19 1/2 LB: 21 1/3 LB WAGYU PATTY: 24

TRIMBLE BEEF, LETTUCE, TOMATO. RED ONION. AMERICAN CHEESE. GROVE SAUCE, POTATO BUN, PICKLE.

# PINEAPPLE EXPRESS 20

BBQ PULLED PORK, SLAW, PINEAPPLE SALSA, SMOKED GOUDA, CRISPY LEEKS, PORTUGUESE ROLL.

# **ULTIMATE CHICKEN** SANDWICH

LAKESIDE PICKLE-BRINED FRIED CHICKEN, GROVE SAUCE, LETTUCE, TOMATO, AMERICAN CHEESE, LAKESIDE DILL PICKLES, POTATO BUN.

21

# **BEST MEAL EVER?**

16

THANK OUR HARDWORKING KITCHEN TEAM FOR DOING A SWELL JOB! ADD A 4-PACK TO YOUR BILL FOR ONLY \$11 AND HAVE THEM ENJOY IT AFTER WORK.

# SEASONAL COCKTAILS

<b>GRAPEFRUIT ROSE SANGRIA</b> 1 oz Chambord, 3 oz Paglione Rose, orange bitters, lemon juice, grapefruit juice, 7up dehydrated orange, raspberry garnish.
BLUEBERRY GIMLET  1.5 oz Roku Gin, .5 oz St Germaine, blueberry syrup, lime juice, soda, dehydrated lemon garnish.
MANGO MARGARITA
BROWN DERBY14 2 oz Basil Hayden Bourbon, honey syrup, grapefruit juice dehydrated orange.
PINEAPPLE DAIQUIRI
MELON JOLLY RANCHER
NON-ALCOHOLIC
HARMON'S LAGERED ALE OR HAZY IPA
CITRUS HOP WATER 6
PINEAPPLE GINGER MOJITO
BLUEBERRY MULE
COFFEE & ESPRESSO
RED LANTERN MEDIUM ROAST COFFEE

# WHITE WINE

# PELEE ISLAND PINOT GRIGIO - EPIC

6oz \$8 // 10oz \$11 // Bottle \$28

# **PAGLIONE ROSE - EPIC**

6oz \$10 // 10oz \$14 // Bottle \$36

### **CREW RIESLING - EPIC**

6oz \$12 // 10oz \$16 // Bottle \$40

# COOPER'S HAWK BARREL AGED CHARDONNAY - EPIC

6oz \$12 // 10oz \$16 // Bottle \$40

# **NORTH 42 SAUVIGNON BLANC - EPIC**

6oz \$12 // 10oz \$16 // Bottle \$40

# **SANTA MARGHERITA PINOT GRIGIO - ITALY**

6oz \$14 // 10oz \$18 // Bottle \$42

# BERINGER NAPA VALLEY CHARDONNAY-CALIFORNIA

Bottle \$50

# **VEUVE CLICQOUT BRUT CHAMPAGNE - FRANCE**

Bottle \$135

# **RED WINE**

# PELEE ISLAND MERLOT - EPIC

6oz \$8 // 10oz \$11 // Bottle \$28

# **NORTH 42 MERITAGE - EPIC**

6oz \$10 // 10oz \$14 // Bottle \$36

# **COOPER'S HAWK PINOT NOIR - EPIC**

6oz \$12 // 10oz \$16 // Bottle \$40

# TOMASSI RIPASSO VALPOLICELLA- ITALY

6oz \$12 // 10oz \$16 // Bottle \$40

# JOEL GOTT CABERNET SAUVIGNON - CALIFORNIA

6oz \$14 // 10oz \$18 // Bottle \$42

# STAGS LEAP ARTEMIS CABERNET SAUV - CALIFORNIA

Bottle \$130