

GROVE HOUSE



a field to table eatery

BY CHEF ADAN

DINNER

APPETIZERS

BBQ Pig Tail

charcoal grilled salt-cured pig tail w
homemade hummus topped w a cabbage salad

- BZ 15 US 7.50 -

Plantain Pork Balls

Sleeping Giant farm picked green plantains
and pulled pork fritters stuffed w fresh local
Mennonite cheese on a bed of "chicharronera"
dressing

- BZ 18 US 9 -

Country Barn Mozzarella Sticks

seasoned breadcrumb encrusted Mennonite
cheese sticks, deep fried to a golden brown

- BZ 18 US 9 -

Caribbean Coconut Shrimp

freshly grated hand-picked coconut-breaded
sea shrimp served w our house roasted tomato
marinara sauce

- BZ 25 US 12.50 -

SOUPS & SALADS

Bean Pickle Salad

combination of local beans tossed with our
house tomato vinaigrette and topped w fresh
pesto cheese

- BZ 20 US 10 -

The Sleeping Giant's Farmers Salad

crisp romaine lettuce tossed w chopped
tomatoes, bell peppers, carrots, onions,
blanched beets and crispy plantain flakes
topped w ricotta cheese and served w our
house dressing

add pesto grilled chicken breast, BZ 3 US 6

add grilled buttered shrimp, BZ 6 US 3

- BZ 24 US 12 -

ENTREES

Pollo Asado

tangy herbed chicken cuts grilled to
perfection and topped w fresh Mennonite
cheese and served w sides of the evening

BZ 25 US 12.50 -

Herb & Tomato Pasta

perfectly cooked linguini tossed in our toasted
tomato sauce and herbs, topped w tender
grilled chicken strips and ricotta cheese

* creamy tomato bechamel also available

- BZ 25 US 12.50 -

Spicy Pepito Linguini

al dente linguini on a creamy pumpkin seed
and guajilloes sauce and topped w your
choice of deep fried pulled pork balls or grilled
chicken breast strips

- BZ 28 US 14 -

Creole Oxtail Stew

free range oxtail chunks slow simmered in an
allspice creole sauce and served w coconut
white rice

- BZ 28 US 14 -

Creamy Lime Linguini

linguini tossed in a tangy white wine cream
sauce, served w buttered garlic shrimp

- BZ 30 US 15 -

Citrus Garlic Fish Fillet

grilled fish fillet tossed in our fresh squeezed
Grove House orchard sour orange sauce

BZ - 30 US 15 -

The Grove House Soup of the Night, 10

 vegetarian option

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ENTREES cont'd

East Indian Seafood Curry

pan seared sea shrimp, fresh caught fish fillet chunks, simmered in a turmeric & coconut sauce, served w white rice and farm vegetables

- BZ 32 US 16 -

Latin American Carne Asada

juicy, grilled local flank steak brushed w homemade chimichurri and tomato salsa

- BZ 32 US 16 -

Cardamom Grilled Chops

perfectly grilled 1.5" local pork chop topped w a citrus mint sauce and served w sides of the evening

- BZ 32 US 16 -

Oregano Pork Ribs

slow roasted, tender local baby back ribs dropped and simmered in a homemade allspice & oregano BBQ sauce

- BZ 32 US 16 -

Grilled Tofu at Grove House

sizzling bean curd, spiced and lightly grilled, served w The Grove House curtido, refried beans & corn tortillas

- BZ 18 US 9 -

all dinner time meals are served w fresh baked bread from Chef Beth's Bakery, and flavored, whipped, homemade butter of the day



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Prices in BZ\$, NOT inclusive of tax or gratuity

FROM THE BAKERY

Ayote en Miel

this traditional Belizean dessert features pumpkins, slow simmered in a homemade cinamon spiced syrup and Country Barn icecream

- BZ 12 US 6 -

Sweet Potato Pie

silky sweet potato and cream cheese filling on a spiced oatmeal crust topped w a sweet ripe platain brulee

- BZ 12 US 6 -

Chef Beth's Classic Caramel Flan

creamy caramel custard, slow baked to a velvety finish with a rich, silky soft caramel syrup and topped w whipped cream, lime zest and toasted coconut flakes

- BZ 12 US 6 -

The Maya Mountain Cacao Cake

decadence made from organic Maya Mountain grown cacao

- BZ 12 US 6 -

Classic Cheesecake

The Grove House's signature personal cheesecake topped w your choice of seasonal fruit toppings

ask your server for options of the day

- BZ 14 US 7 -

Nance Creme Brulee

silky nance infused custard baked to perfection and topped with a crysatalized sugar crust

- BZ 14 US 7 -

 *vegetarian option*