Grove Manor Estates

Daily Dinner Menu

 \sim Słarlers \sim

Freshly Baked Bread Rolls

Wild Field Green Salad with Sliced Strawberries, Goat Cheese and Cracked Walnuts Maine Lobster Bisque Fresh Cut Fruit Salad

 \sim Entrée Offerings \sim

Chef Sliced to Order Petite Beef Tenderloin Medallions with a Tarragon & Lemon Béarnaise Sauce

Or

Citrus Poached Alaskan Salmon topped with a Light Dill Cream Sauce

\sim Seasonal Side Selection \sim

House Whipped Garlic Mashed Potato – Seasoned Roasted Potato Medley Sautéed Zucchini & Summer Squash – Long Stem Green Beans

\sim Finishing Touch \sim

Triple Layer Limoncello Cake Finished with Assorted Fresh Picked Berries & Hand Whipped Cream