

SUMMER 2021 MENU

APPETIZERS

Groovy Ceasar

romaine, fried capers, bacon, croutons, asiago, lemon

\$16

Scallop Caprese

tomato, mozzarella, seared scallops, avocado mousse, basil, balsamic

\$20

Beef Sliders

garlic aioli, pickled onion, arugula, panko crusted brie, red pepper jelly

\$20

Cauliflower Wedges

hot & honey, dill pickle slaw, blue cheese ranch

\$18

Meat & Cheese Board

pork belly, grilled peach chutney, lemon cracked pepper mascarpone, roasted garlic, crostini, honey, warm brie, pickled jalapeño, pancetta

\$30

Naan

always changing, always fresh

\$18

LUNCH MAINS

Groovy Cobb

grilled asparagus, balsamic strawberries, charred corn, toasted sunflower seeds, snap peas, sautéed brussels, maple balsamic
(choice of chicken or salmon)

\$24

Buffalo Chicken Sandwich

mango salsa, provolone, jalapeño aioli, fried zucchini
(choice of greens or fries)

\$21

Burger

featured daily topping
(choice of greens or fries)

\$23

GROOVY TUESDAY'S
Bistro

DINNER MAINS

Pan-Seared Salmon

grilled peach salsa, chilli cumin pearl cous cous, lime crema, grilled asparagus

\$35

Jalapeno Popper Chicken

bacon wrapped chicken, jalapeno garlic cream cheese, seasonal veggies, loaded smashed potatoes

\$36

Risotto

heirloom tomatoes, artichoke, leek, kale, feta, seared scallops

\$38

Summer Fettuccine

house pasta, forest mushroom, wild garlic, arugula, goat cheese, lemon wine butter

\$28

8oz Beef Tenderloin

twice baked potato, pancetta beans & Brussels, fresh herb compound butter

\$42

HOUSE DESSERTS

Lemon Cheesecake

\$11

Creme Brûlée

\$11

Angel Food Cake

strawberry coulis, mint whip cream

\$11

GROOVY TUESDAY'S
Bistro