

LA JOLLA GROVES

INSANELY GOOD FOOD, HEALTHIER INGREDIENTS

Appetizers

ROASTED ARTICHOKES & SPINACH CROUSTADE – 8.50

Artichokes Roasted in Olive Oil & Savory Herbs, Blended with Fresh Spinach & a Light Cream Sauce
Crowned with Savory Breadcrumbs & Served with Thyme-Infused Toasted Croustades

RARE-SEARED AHI TUNA – 9.95

Pan-Seared, Sesame-Crusted Ahi Tuna, Served with Fresh Avocado & Tomatoes
with Baby Green Pea Tendrils, Crispy Wontons, & a Delightfully Refreshing Citrus Ponzu Sauce

TOMATO CAPRI – 9.50

Vine-Ripened Tomatoes, Sliced & Served with Fresh Mozzarella Cheese, Basil-Infused Olive Oil &
Sweet Balsamic Reduction Crowned with Fresh Basil Sprigs & Fresh Cracked Black Pepper

ROASTED TOMATO BRUSCHETTA – 7.50

A Perfect Pairing of Sweet Tomatoes, Gently Roasted Artichoke Hearts, Olive Oil,
Black Pepper & Fresh Basil Pesto Served on Three Toasted Croustades with Aged Parmesan Cheese

-Add 2.50 for Five Servings-

ARTISAN CHEESE & FRUIT – 13.50

A Savory Selection of White Cheddar, Gorgonzola, Swiss & Brie Cheeses Carefully Paired with Fresh Fruit, Candied Walnuts
& A Port-Reduced Berry Coulis, Served with Sweet & Savory Toasted House Breads

BALSAMIC MARINATED STUFFED MUSHROOMS – 7.95

A Trio of Mushrooms Stuffed with Fresh Thyme, Mascarpone & a Touch of Gorgonzola,
Served Crisp and Hot on a Bed of Field Greens Dressed with House Balsamic & Baby Tomatoes

-Add 3.50 for Five Servings-

First Course Salads & Soups

ROASTED MUSHROOM BISQUE – 5.50 Cup

A Rich Reduction of Mushrooms, Shallots & Fine Herbs
Finished with Sautéed Mushrooms & Crème Fraiche

GOLDEN POTATO & GARDEN LEEK – 5.50 Cup

A Delightful Pairing of Garden Leeks & Golden Potatoes
Frothed Until Light & Creamy & Served with Herbed Potato Straw

HARVEST BUTTERNUT SQUASH – 5.50 Cup

A Sweet Mixture of Roasted Butternut & Harvest Squash Simmered Lightly in Chicken Stock
Finished with Nutmeg, a Touch of Cinnamon Cream & Candied Walnuts

Entree Soup Portions are Available



BABY ICEBERG & BLEU CHEESE SALAD – 5.95

Heirloom Iceberg Lettuce Drizzled with a Light Gorgonzola Dressing
Crowned with a Touch of Crisp Applewood Bacon, Herbed Croutons & Tomato

HOUSE SALAD – 3.75

Field Greens Tossed with Grape Tomatoes,
Cucumber & Herbed Croutons Served with a Choice of Dressing

 Gluten Free

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Entrée Salads



BALSAMIC-ROASTED TENDERLOIN SALAD – 13.75

Fire-Finished Beef Tenderloin Deglazed with Reduced Balsamic
Served Warm Over Sautéed Mushroom, Roasted Shallots, Roasted Red Peppers & Field Greens

BABY ICEBERG & BLEU CHEESE SALAD – 11.95

Heirloom Iceberg Lettuce Drizzled with a Light Gorgonzola Dressing
Crowned with a Dash of Crisp Applewood Bacon, Herbed Croutons & Tomato



LIGHTLY BLACKENED SALMON SALAD – 14.95

A Lightly Seasoned Salmon Fillet Served Atop Fresh Berries & Field Greens
Tossed in a Light Lemon Vinaigrette with Herbed-Potato Straw

GINGER GLAZED SESAME CHICKEN SALAD – 12.75

Fresh Ginger & Soy Glazed Chicken Breast, Served with a
Citrus Soy Vinaigrette, Avocado, Shaved Red Onion & Crispy Wontons

RARE-SEARED AHI TUNA SALAD – 14.95

Pan-Seared, Sesame-Crusted Ahi Tuna, Served with Fresh Avocado, Fresh Field Greens & Tomatoes
in a Delightfully Refreshing Citrus Ponzu Sauce, Garnished with Baby Green Pea Tendrils

Pastas

TENDERLOIN BOURGUIGNON – 14.50

Roasted Tenderloin Filet Pan-Finished with Sautéed Mushrooms in a Light Brown Sauce
Served over Ribbons of Wide Egg Noodle, Garnished with Lemon Zest & Italian Parsley

HERB CHICKEN & WIDE RIBBON PASTA – 13.75

Ribbons of Golden Pasta Served over a Light Sauce of Sautéed Chicken & Mushrooms,
Green Peas & A Touch of Smoked Bacon, Finished with Aged Parmesan & Asiago Cheese

SHRIMP SCAMPI – 17.95

Pan-Fired Shrimp with Roasted Tomatoes & Ribbon-Cut Spinach
Served Over Angel Hair Pasta in a Light Citrus Butter Sauce

ROASTED CHICKEN ALFREDO – 13.75

Golden-Seared Chicken Breast Finished in a Creamy Alfredo Sauce Richly Portioned
Over Fettuccini Pasta & Topped with Shaved Asiago Cheese & Italian Parsley

BAKED SHELLS & WHITE CHEDDAR GRATIN – 9.00

A Sultry Sauce of White Cheddar & Herbed Shell Pasta,
Slow-Baked with Roasted Bacon & Crowned with Toasted Bread Crumbs

FOREST MUSHROOM RAVIOLI – 14.95

Forest-Foraged Mushroom Raviolis Nestled In a Mushroom & Roasted Shallot Reduction
With a Sherry & Fontina Sauce, Finished with Shaved Asiago & Romano Cheeses

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Signature Entrées

TENDERLOIN MEDALLIONS – 19.50

Beef Tenderloin Medallions Served with a Trio of Heirloom Baby Potatos, Asparagus & Carrots
Served with Choice of: Roasted Mango & Ginger Reduction or Marsala-Finished Demi Reduction

CILANTRO BUTTER-CRUSTED SALMON FILLET – 17.95

Pan-Crusted Salmon Fillet Served Over A Medley of Sautéed Vegetables &
Citrus-Infused Basmati Rice, With an Aromatic Cilantro Butter Sauce

APPLE-GLAZED PORK LOIN – 16.00

Roasted Pork Loin Glazed with Apple Cider and a Touch of Dijon Mustard
Served with Scalloped Potatoes, Roasted Heirloom Carrots & Broccolini

PAN-ROASTED CHICKEN MARSALA – 15.95

Lightly Seared Chicken Breast, Pan Finished with a Light Mushroom Marsala Reduction
Accompanied with Roasted Butternut Squash & Scalloped Potatoes

LEMON ROASTED CHICKEN – 15.50

Thyme & Citrus-Roasted Chicken Breast Finished in a Light Cream Pan Sauce,
Paired with Garlic Mashed Potatoes and Roasted Garden Vegetables

BEEF TENDERLOIN FILET & SAUTÉED SHRIMP – 28.95

Marsala-Finished Tenderloin with Citrus Butter-Infused Shrimp Served
with House Mashed Potatoes, Asparagus & Roasted Heirloom Carrots

Sandwiches

All Sandwiches are Served with a Choice of:
Herbed French Fries, Fresh Celery & Carrots or House Salad with Choice of Dressing

GRILLED FILET STEAK SANDWICH – 10.50

Sliced Tenderloin Filet Served Warm with Roasted Tomatoes, Grilled Onions, Roasted Red Peppers
& Swiss Cheese Served on a Sourdough Roll

ROASTED TURKEY CLUB ON FOCACCIA – 9.50

Herb-Roast Turkey Breast & Thinly Sliced Bacon
Served on Fresh Focaccia with Basil Pesto Spread, Lettuce & Sliced Tomato

CHICKEN MARSALA SANDWICH – 10.25

Pan-Fired Marsala Chicken Sliced Thin & Served on a Sourdough Roll with
Herb Brie Cheese Spread, Sliced Tomato & Lettuce

RARE ROAST BEEF TENDERLOIN SANDWICH – 10.00

Thinly Sliced, Rare-Roasted Beef Tenderloin Served on a Toasted Red Onion Sweet Roll
with a Dijon-Infused Honey Mustard Glaze & Garden Vegetable Spread

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Kids' Entrées

SHELLS & CHEESE – 6.00

Yellow Cheddar & Shell Pasta,
Slow-Baked & Topped with Bread Crumbs
May be Served without Bread Crumbs

CHICKEN STRIPS – 5.00

Two Breaded Chicken Strips Served with a Choice of
Fresh Celery & Carrots, Seasonal Fresh Fruit, or French Fries

CHICKEN TERIYAKI & RICE - 6.50

Grilled Chicken Breast Served with Rice, Vegetables & Sweet Mango Teriyaki Sauce

Beverages

SPECIALTY DRINKS – 3.95

Fresh Mango Cream Smoothie
Sensuous Strawberry Smoothie
Wildberry Cream Smoothie
Strawberry Piña Colada
Fresh Mango Mojito

ITALIAN SODAS – 3.75

Peach
Blackberry
Strawberry
Kiwi
Hazelnut
Vanilla

OTHER BEVERAGES – 2.75

Black Tea
Green Tea
Herbal Tea
Medium Roast Coffee
San Pellegino Sparkling Water - 4.50

INFUSED LEMONADE – 3.00

Peach
Raspberry
Blackberry
Strawberry
Kiwi

SODA SELECTION – 2.50

Coca- Cola Classic
Diet Coke
Sprite
Minute Maid Lemonade
Dr. Pepper
Diet Dr. Pepper
Root Beer
Cranberry Juice
Apple Juice
Unsweetened Iced tea

ALCOHOLIC BEVERAGES

Full Wine & Liquor List Available Upon Request

House Red – Central Coast – 6.00
House White – Concannon Chardonnay – 6.00

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Desserts

CITRUS CRÈME BRULEE – 5.00

A Creamy Citrus Custard
Crowned with Caramelized Sugar Crust

EMPEROR STRAWBERRIES – 6.00

Amaretto Strawberries Served in a Bourbon Vanilla Crème Anglaise
With Toasted Almonds & A Cookie Straw

LA JOLLA GROVES' LEMON CAKE – 6.50

Tart Lemon Cake Served with our Handmade Crème Anglaise
Under a Spun Caramel Dome Served with Berries and Mint

CHEESECAKE WITH TANGERINE COULIS – 6.50

Baked Vanilla Cheesecake Finished with Candied
Lemon & Handcrafted Tangerine Coulis

TRIPLE CHOCOLATE MOUSSE CAKE – 7.00

A Triple Chocolate Treat with Layers of Dark, Milk and White
Chocolate Mousse, Topped with Dark Chocolate Shavings

CHOCOLATE BUNDT CAKE – 6.50

Rich, Dark Chocolate Cake Served with a
Molten Chocolate Center and a Light Vanilla Sauce

SEASONAL BERRIES & ICE CREAM – 6.00

Fresh Berries Served Over Vanilla Bean Ice Cream
in a Pistachio Tuile Cup