

IN ROOM DINING



vegetarian



gluten free

BREAKFAST

6 am – 11:30 am

SAVORY

all savory entrees are served with a choice of toast, fingerling potatoes, seasonal fruit or green salad

whatever/whenever 39
two eggs any style, smoked bacon or chicken-apple sausage, choice of toast and coffee, tea, or juice

eggs benedict 26
choice of smoked salmon, prosciutto or spinach, with poached eggs & hollandaise on our housemade english muffin

the grove signature omelette 26
free range eggs, roasted mushrooms, caramelized onion, gruyère

bacon, egg & cheese 27
smoked bacon, runny egg, new american cheese on our housemade english muffin

avocado toast 25
shaved vegetables, soft boiled egg, sourdough toast

add smoked salmon 10

steak & eggs 39
4 oz. prime skirt steak, free range eggs, chimichurri

shakshuka 27
tomato sauce, organic eggs, feta cheese, charred sourdough

ADDITIONS

smoked bacon 14
chicken-maple sausage 14
sliced avocado 10
seasonal fruit 14
choice of toast 8
green salad 8
fingerling potatoes 10
free range egg 6

SWEET

steel-cut oatmeal 21
choice of almond, oat or whole milk
seasonal berries, wildflower honey, granola

chia seed pudding 18
choice of almond, oat or whole milk
seasonal berries, greek yogurt, wildflower honey, granola

belgian waffle 22
seasonal berries, chantilly cream, maple syrup

buttermilk pancakes 24
choice of plain, blueberry, or chocolate chip, with butter & maple syrup

the cosmo 30
basket of brick oven baked goods, with butter & spreads; choice of cereal or yogurt; choice of coffee or tea; choice of juice

KIDS ages 10 & under

BREAKFAST

6 am – 11:30 am

cereal 11
corn flakes, raisin bran, cherrios: served with honey & choice of milk

scrambled eggs 14
cheddar cheese & skillet potatoes

pancakes 12
chocolate chips & maple syrup

LUNCH & DINNER

daily 11:30 am – 11 pm

cheese pizza 18
tomato sauce, mozzarella

chicken fingers & french fries 16

cheeseburger 24
american cheese

mac & cheese 20
elbow pasta, cheese sauce

buttered pasta 14
spaghetti, butter

grilled cheese sandwich 16
cheddar cheese, white bread, french fries

ALL DAY

daily 11:30 am - 11 pm

STARTERS

marinated olives  	17
orange peel, rosemary, olive oil	
charcuterie board	28
artisanal salumi, dried fruits, crostini	
cheese board 	28
domestic & imported cheeses, dried fruits, crostini	
whipped ricotta 	21
honey poached apricot, warm focaccia	
baked crab dip	29
jumbo lump blue crab, fresh thyme, crostini	

SALADS

add chicken 14 / shrimp 16 / salmon 18

caesar	21
hearts of romaine, crispy parmesan, focaccia croutons	
butter lettuce salad  	25
shaved radish, tender herbs, buttermilk dressing	
wild mixed greens 	25
shaved vegetables, zataar croutons, lemon-tahini dressing	

MAINS

all sandwiches come with a choice of french fries or a simple green salad / gluten free options available

gnocchi pomodoro 	28
aged parmesan, fresh basil, olive oil	
housemade veggie burger 	28
vegan cheese, romaine, tomato & spicy ketchup (contains walnuts)	
sub non-vegan cheese +3	
maine lobster roll	51
tartare sauce, pickled shallot, lemon	
buttermilk fried chicken sandwich	31
shredded iceberg lettuce, pickled green tomato, black truffle aioli	
american wagyu cheeseburger	31
traditional garnish, thousand island dressing, new american cheese	
free range chicken 	41
roasted market vegetables, pinenut pesto	
steak frites 	49
8 oz prime skirt steak, french fries, chimichurri	
seasonal catch 	MP
grilled asparagus, charred lemon, sauce puttanesca	

CHILLED SEAFOOD

royal red prawn cocktail 	32
bloody mary cocktail, dijonnaise	
yellowfin tuna tartare 	31
charred pineapple, avocado puree, yuzu vinaigrette	
“the only” caviar	30g 175 125g 550
chipperbeck potato kettle chips, sour cream & caramelized onion dip	

STONE BAKED PIZZA

gluten free options available +5

vegan 	24
tomato sauce, mushrooms, seasonal vegetables, plant based mozzarella & tuscan olive oil	
margherita 	24
fresh mozzarella, san marzano tomatoes, basil	
spicy coppa & hot honey	31
caciocavallo, pickled chilis, sicilian oregano	
tarte flambe	29
caramelized onion, smoked bacon, gruyere	
add 30g “the only” caviar 150	
roasted mushroom 	37
fontina, crème fraiche, black truffle	

ENTREES

available 6 pm - 11 pm

creamy vegetable risotto 	35
seasonal vegetables, crispy parmesan, tender herbs	
add black truffle 26	
grilled yellowfin tuna 	47
grilled artichokes, lacinato kale, sauce puttanesca	
sauteed florida mahi mahi 	45
key west pink shrimp pirloo, calabrian chili buerre blanc	
grilled faroe island salmon 	48
red grapes, cauliflower puree, pistachio vinaigrette	
lobster mac & cheese	45
toasted cavatalli, lobster, gruyère, saltines	
prime beef tenderloin	68
8oz prime beef tenderloin, black truffle bread pudding, sautéed spinach, mustard jus	
grilled skirt steak 	49
8oz skirt steak, yukon gold potatoes, haricot verts, chimichurri	

SUSHI

kani salad	19
crabmeat, wakame, carrot, radish, masago, chilli	
crispy tuna	25
chopped tuna, house made crispy rice, sweet ponzu sauce	
hamachi crudo	24
yellowtail, aguachile, yogurt dressing, pickled fruit	
double-cut yellowtail roll	29
yellowtail inside & out, cucumber, avocado, ponzu sauce, jalapeño	
kani crab roll	27
daikon, sriracha aioli, cucumber, crispy garlic	
dragon roll	28
shrimp tempura, cucumber, spicy mayo, eel sauce, topped with avocado	
crazy bluefin tuna	30
thinly chopped tuna, scallion, fried garlic, avocado, topped with tuna	
nigiri platter	48
salmon, tuna, hamachi, sushi rice, wasabi	
sashimi platter	58
salmon, tuna, hamachi, wasabi, pickled ginger	
poke bowl	29
choice of tuna or salmon, wakame, sriracha aioli, avocado, carrots, cucumber, sushi rice	

DESSERTS

11:30 am - 11 pm

key lime pie layered cake	14
graham cracker cake, key lime curd, vanilla cream, toasted meringue, mango-passion gel	
golden bar	15
chocolate sponge, caramel & peanut cremeux, chocolate mousse, candied peanuts	
hazelnut & chocolate	14
brownie, chocolate crunch, hazelnut praline, chocolate crumble	
ice cream & sorbet	12
inquire for flavors	

PETS

6 am - 11:30 pm

sauvignon bark	18
chicken broth, diced chicken, vegetables	
barkundy	18
beef broth, beef, bread chunks	
the cat meow	26
local fish, crème fraiche	

LATE NIGHT

11 pm - 1 am

STARTERS

marinated olives	17
orange peel, rosemary, olive oil	
whipped ricotta	21
honey poached apricot, warm focaccia	
caesar	21
hearts of romaine, crispy parmesan, focaccia croutons	
add chicken 14 / shrimp 16 / salmon 18	
wild mixed greens	25
shaved vegetables, zataar croutons, lemon-tahini dressing	
add chicken 14 / shrimp 16 / salmon 18	
baked crab dip	29
jumbo lump blue crab, fresh thyme, crostini	

MAINS

buttermilk fried chicken sandwich	31
shredded iceberg lettuce, pickled green tomato, black truffle aioli	
american wagyu cheeseburger	31
traditional garnish, thousand island dressing, new american cheese	
steak frites	49
prime skirt steak, french fries, chimichurri	
lobster mac & cheese	45
toasted cavatalli lobster, gruyère, saltines	

STONE BAKED PIZZA

vegan	24
tomato sauce, mushrooms, seasonal vegetables, plant based mozzarella & tuscan olive oil	
margherita	24
fresh mozzarella, san marzano tomatoes, basil	
spicy coppa & hot honey	31
caciocavallo, pickled chilis, sicilian oregano	
tarte flambe	29
caramelized onion, smoked bacon, gruyere	
add 30g “the only” caviar	150
roasted mushroom	37
fontina, crème fraiche, black truffle	

DESSERTS

midnight chocolate chunk cookie	14
dark chocolate equatoriale (55%) & milk chocolate jiavara (49%), maldon salt	
velvety fudge brownie	14
decadent brownie, chocolate ganache, crispy salted caramel pearls	
tropical panna cotta	14
coconut panna cotta, mango compote, honey oat streusel	

DRINKS

11 am - 11 pm

still or sparkling water 6

freshly squeezed juice 16

orange, grapefruit, carrot
pitcher 56

juice 8

orange, grapefruit, apple, cranberry,
tomato, carrot, mango, papaya,
lemonade
pitcher 28

SMOOTHIES

green smoothie 21

cucumber, banana, chia seeds, coconut
milk, MADE OF vanilla whey protein

pb&j 21

strawberry, blueberry, banana, oats, oat
milk, peanut butter

supercharge with 25 g MADE OF vanilla whey
protein 4

coffee

french press pot	small 8 / large 10
espresso	8
double espresso	10
american coffee	8
cappuccino	8
latte	8
iced coffee	8

tea 6

selection of teas & herbal infusions

iced tea 6 | pitcher 18

beer

heineken	10
amstel light	10
corona extra	10
cigar city, jai alai IPA	10
funky buddha, floridian	10
heineken 0.0 NA	10

COCKTAILS

mojito 19

rum, fresh lime, organic mint, sugar

cucumber collins 19

vodka, lemon juice, cucumber juice

passionfruit margarita 19

tequila, passionfruit, agave nectar

WINE

white

sauvignon blanc, patient cottat “caillou” loire valley, france	14/56
---	-------

sauvignon blanc, temata hawkes bay, new zealand	14/56
--	-------

pinot grigio, bennati veneto, italy	15/60
-------------------------------------	-------

chardonnay, domaine laroche chablis, burgundy, france	20/80
--	-------

chardonnay, varner santa barbara, california	72
---	----

chardonnay, chateau montelena napa valley, california	215
--	-----

red

cabernet sauvignon, the paring santa ynez valley, california	18/72
---	-------

cabernet sauvignon, caymus napa, california	250
---	-----

pinot noir, block nine “caiden’s vineyard”, california	15/60
---	-------

pinot noir, étude “grace benoist ranch” carneros, napa valley, california	97
--	----

malbec, tinta negro mendoza, argentina	15/60
--	-------

merlot, alexander valley vineyards sonoma, california	70
--	----

rosé

grenache ++ rumor cotes de provence, france	20/90
---	-------

grenache ++ domaines ott “by ott” cotes de provence, france	88
--	----

sparkling

lamberti prosecco veneto, italy (187 ml split)	17
--	----

borgo molino prosecco veneto, italy	60
-------------------------------------	----

veuve clicquot champagne, france	200
----------------------------------	-----

veuve clicquot rose champagne, france	225
---------------------------------------	-----

2013 dom perignon champagne, france	950
-------------------------------------	-----

SPIRITS BY THE BOTTLE

vodka

belvedere	400
grey goose	400
titos	300

gin

bombay sapphire	300
hendricks	375
monkey 47	550

rum

cruzan aged light	225
dipolmatico reserva exclusiva	370
ron zacapa 23	460

cognac

hennessy VS	430
courvoisier vsop	480
remy martin xo	1260

scotch

johnnie walker black	420
macallan 12	560
the yamazaki	940
chivas regal 18	650

bourbon/rye

maker’s mark	320
angel’s envy	330
woodford reserve	390
whistlepig 10 rye	480

tequila

casa dragones blanco	550
casamigos blanco	475
clase azul plata	760
clase azul reposado	1100
don julio blanco	400
don julio reposado	400
don julio anejo	400
don julio 1942	1100
don julio 70 anejo cristalino	570

liqueur

aperol	240
campari	350
baileys	350



"It is illegal in Miami-Dade County for any business to condone in any manner tipping based on the race, color, religion, ancestry, national origin, age, sex, sexual orientation, pregnancy, disability, marital status or familial status of the person or persons giving or receiving the tip. If you have a complaint, you may call the Consumer Protection Mediation Center hotline at 786-469-2333."

A 23% service charge, \$6.00 delivery charge, 7% Florida sales tax and 2% local tax will be added to your bill. The service charge is distributed to employees performing the service. The delivery charge is not a tip, gratuity or service charge and is retained by the hotel to cover discretionary costs and expenses other than wages and tips of employees.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



gluten free



vegetarian

2201 Collins Ave, Miami Beach, FL 33139 | (305) 938-3000