

The GreenSide Grille

APPETIZERS

Bruschetta

A blend of tomatoes, red onions, fresh basil, Parmesan cheese, garlic and olive oil. Served with crisp fried pita bread.....\$8.50

Spinach & Artichoke Dip

A blend of spinach, artichokes and cream cheese mixed with Parmesan cheese and garlic. Served with warm pita.....\$8.50

Pork Mac & Cheese

Tender pieces of smoked pork folded into pasta and our own creamy cheese sauce..... \$10.00

Mussels & Garlic Wine Sauce

Mussels steamed with shallots, wine, lemon, thyme and tomatoes. Served with pesto garlic bread.....\$9.50

Smoked Whitefish Dip

Great Lakes Whitefish, smoked & blended with onions, capers and cream cheese. Served with crackers.....\$9.50

SOUP & SALADS

House Made Soup

Enjoy our house made soup. Delicious and always changing.....Cup \$3.50 Bowl \$4.50

Greenside Grille Signature Salad

Walnut encrusted chicken, apples, candied walnuts, dried Michigan cherries and blue cheese crumbles placed atop fresh salad greens. We recommend our Raspberry vinaigrette here..... \$11.00

Michigan Cherry Waldorf Salad

We take traditional Waldorf ingredients of apple and celery, cooled grilled chicken, Michigan cherries and walnut pieces and toss them lightly in a tangy dressing and place them atop a bed of fresh salad greens. Raspberry vinaigrette works well here too.....\$10.50

Southwestern Steak Salad

Warm steak atop mixed greens with tomato, corn, black beans, Cheddar Jack cheese and topped with guacamole. Try our own southwest ranch dressing.....\$12.50

Classic Caesar Salad

Crisp bite size pieces of Romaine hearts topped with garlic and herb croutons and shaved Parmigiano-Reggiano cheese. Caesar dressing on the side.....\$9.00

With Chicken \$11.00

With Blackened Steak \$12.00

Mediterranean Chopped Salad

We create the flavors of a Greek salad by using olives, red onion, cucumber, tomato, feta cheese, chickpeas and pepperoncini and toss them together with chopped lettuce and our house made vinaigrette.....\$10.00

ENTREES

*All non pasta entrees served with your choice of Baked, Mashed, Redskin potatoes, French fries or rice pilaf and vegetable of the day. Add a house or Caesar salad for \$3.00.

*****USDA Prime Sirloin Steak*****

The best of the best! Only the top 3% of beef is worthy of being labeled as Prime! Herb oil marinated, char-grilled and served with a pat of garlic butter.....\$28.00

Char-Grilled Pork Tenderloin

Grilled tenderloin of pork served with our own smokey bacon, cherry and raspberry sauce.....\$19.00

Smothered Chicken Skillet

Boneless chicken breast lightly sauteed and smothered with mushrooms and onions and finished in the oven with a Provolone gratin'.....\$18.00

Signature Seafood Pot

A cluster of snow crab and large shrimp steamed and served with corn, Redskin potatoes, drawn butter and cornbread.....\$28.00

Michigan Yellow Perch

Yellow Perch fillets, fresh from Lake Erie, dusted in lightly seasoned flour and pan sauteed.....\$22.00

Great Lakes Planked Whitefish

Fresh whitefish broiled with our own citrus butter and topped with fresh herbs. Served with roasted whipped potatoes.....\$23.00

Sauteed Walleye

Pan seared, lightly dusted walleye fillet served with an artichoke and lemon caper sauce.....\$25.00

Fish Taco Dinner

Three tacos with lightly fried pieces of grouper, crisp cabbage, cilantro and lime in a grilled tortilla. Topped with Thai chili mayo.....\$15.50

Pasta Alfredo

Penne pasta cooked al dente and tossed with a creamy Parmesan Alfredo sauce.....\$18.00

With vegetables \$19.00

With Chicken \$20.00

Vegan Taco's

Three flour tortillas spread lightly with roasted red pepper hummus and filled with crisp slaw mix and topped with an array of grilled seasonal vegetables including mushrooms, peppers, onions and squash.....\$13.95

Lighter Fare

Not that hungry? Choose between a half pound bacon cheeseburger or a grilled chicken club topped with Provolone. Served with choice of side.....\$11.50

*See reverse side for our weekend features!

* Consuming raw or uncooked meats may increase your risk of food borne illness.