



The Greenside Grille

Appetizers

Spinach & Artichoke Dip 9.00

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

Bruschetta 9.00

A special blend of tomatoes, red onions, fresh basil, Parmesan and garlic. Served with crispy fried pita bread.

Calamari 10.00

Lightly dusted and flash fried Calamari rings served with our own Thai chili mayo.

Bacon & Balsamic Brussel Sprouts 8.00

Farm fresh Brussel sprouts steamed, flash fried and finished with bacon & balsamic glaze.

Jumbo Pork Wings 12.00

Big, juicy shanks of smoked pork laced with a tangy BBQ sauce

Deep Fried Pickles 9.00

Dill pickle spears battered and fried crisp, served with house made buttermilk ranch.

Potato Skins 9.00

Baked potato shells, fried crisp, filled with bacon, cheese and green onion, served with sour cream.

Mussels with Garlic Wine Sauce 10.00

A pound of Mussels steamed with shallots, wine, lemon, thyme and tomatoes. Served with pesto garlic bread.

Salads and Soups

House Made Soup

Cup \$3.50 Bowl \$4.50

***All salads are served with dressing on the side!!**

Greenside Grille Signature Salad 11.00

Walnut encrusted chicken, apples, candied walnuts, dried Michigan cherries and Blue Cheese crumbles placed atop fresh salad greens. We recommend our Raspberry Vinaigrette here!

Southwestern Steak Salad 12.50

Warm steak on mixed greens with tomato, corn, black beans, Cheddar Jack cheese and topped with guacamole. Try our own Southwestern dressing!

Michigan Cherry Chicken Waldorf Salad 10.50

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 that atop a bed of fresh salad greens. Raspberry vinaigrette works well here too!

Classic Caesar Salad 9.00

w/Chicken 11.00 w/Blackened Steak 12.00 w/Shrimp 14.00

Crisp bite-sized pieces of romaine hearts topped with garlic and herb croutons and Shaved Parmigiano-Reggiano cheese. Caesar dressing on the side.

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



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Non-pasta entrées served with your choice of Baked, Mashed, Redskin Potatoes, French Fries or Rice Pilaf and Vegetable of the day. Add a House or Caesar dinner salad for 3.00

Dinner Menu

Entrees

***** USDA Prime Sirloin Steak 28.00*****

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.

****Turn your steak or any entrée' into Surf & Turf by adding our own hand breaded fried shrimp****

Char- Grilled Pork Tenderloin 19.00

Grilled tenderloin of pork topped with our own smoky bacon, cherry and raspberry sauce.

Mediterranean Chicken Skillet 18.00

Plump chicken breast lightly sauteed in a white wine and lemon sauce with artichokes, sun dried tomatoes and Green and Kalamata olives.

Pasta Alfredo 16.00 w/Vegetables 18.00 w/Chicken 20.00

Penne Pasta cooked al dente and tossed with a rich creamy Parmesan Alfredo sauce.

Fish and Seafood

Shrimp & Sausage Boil Dinner 24.00

Jumbo sized shrimp and smoked sausage, served with corn, redskin potatoes, drawn butter and cornbread!

Michigan Yellow Perch 22.00

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

Great Lakes Planked Whitefish 23.00

Fresh whitefish broiled with our own citrus butter and topped with fresh herbs.

Served with roasted whipped potatoes.

Sautéed Walleye 24.00

Pan seared, lightly dusted walleye filet served with an artichoke and lemon caper butter sauce.

Fish Taco Dinner 16.50

Lightly fried pieces of grouper, crisp cilantro lime coleslaw on three tortillas.

Served with our own Thai chili mayo dressing.

Vegan Tacos 14.50

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

Grilled Salmon 26.00

Alaskan wild caught Sockeye Salmon seasoned, seared and finished with fresh thyme, whole grain mustard and agave glaze.

Lighter Fare

Dinner Sandwiches 14.00

Choose between a bacon cheeseburger or a grilled chicken sandwich.

Both are served with coleslaw and French fries.

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