



The Greenside Grille

APPETIZERS

*Happy Hour M-F From 2pm
Until 5pm! \$2 Off Appetizers, \$1 Off
Drinks!

Spinach & Artichoke Dip 9.50

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

Bruschetta 9.50

A blend of tomatoes, red onions, fresh basil, Parmesan cheese, garlic and olive oil. Served with crispy pita bread.

Calamari 11.00

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

Bacon & Balsamic Brussel Sprouts 8.50

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

Mac & Cheese Bites 9.00

Deep fried tender macaroni blended with American cheese, coated in a crispy batter.

Deep Fried Pickles 9.00

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

Chicken Wings 12.00

Jumbo sized wings fried crispy and tossed in BBQ or Buffalo sauce or try our own dry Caribbean jerk spice rub. Served with celery and your choice of ranch or blue cheese dipping sauce.

Mussels & Garlic Wine Sauce 11.00

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

Asian Lettuce Wrap

Black bean (vegan) 10.00 Chicken 10.00 Steak 12.00

For low carb option we provide crisp lettuce leaves and your choice of Vegan, Chicken, or Steak, quickly sautéed with Asian seasoning and served with an array of fresh vegetables for you to build and enjoy as you like.

SOUP & SALADS

House Made Soup

Cup \$3.00 Bowl \$4.25

All salads will be 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 or Chicken Salad 12.00

Warm steak on mixed greens with tomato, corn, black beans, Cheddar Jack cheese and topped with guacamole. Try with 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 with Chicken 11.00 with Blackened Steak 13.00

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

Turkey Cobb Salad 12.00

Served in the traditional manner with chopped red onion, hard boiled eggs, crispy bacon, smoked turkey breast, fresh tomato, and Pico De Gallo guacamole. All lined up in rows on top of crisp fresh greens.

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



The Greenside Grille

Entrees

Select entrées served with your choice of potato or rice pilaf with vegetable of the day. Add a house or Caesar side salad for 3.00

Steak Diane 25.00

Medallions of steak topped with a creamy mushroom & shallot pan sauce, Finished with Brandy and cream. Served with potatoes & Vegetable medley.

Char- Grilled Pork Tenderloin 19.00

Grilled Tenderloin of pork topped with our own smoky bacon, cherry and raspberry sauce. Served with potatoes & vegetable medley.

Mediterranean Chicken Skillet 18.00

Plump chicken breast lightly sautéed in a white wine and lemon sauce with artichokes, sun dried tomatoes, green and kalamata olives.

Asian Chicken 18.00

Tender grilled chicken strips with sautéed Vegetables & pineapple. Tossed in your choice of sweet & sour or teriyaki sauce and served over rice.

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.

Michigan Yellow Perch 22.00

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

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 and Chips 15.00

Beer battered cod loins served with our new sidewinder fries, tartar & lemon.

Fish Taco Dinner 16.50

Lightly fried pieces of grouper, crisp cilantro lime coleslaw on three tortillas. Finished with our own Thai chili mayo dressing and limes. Comes with vegetable medley.

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.

Fish and Seafood

Fried Shrimp Dinner 18.00

Butterflied and hand breaded jumbo shrimp served with potato choice and vegetable.

Lighter Fare

Dinner Sandwiches 14.00

Choose between a bacon cheeseburger or a grilled chicken sandwich. Both are served with coleslaw and French fries.

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Miller Lite
Labatt Blue
Labatt Blue Light
Michelob Light
Michelob Ultra

CRAFT/SPECIALTY BEERS

Stella
Two Hearted Ale
Bell's Oberon
Horny Monk
Cheboygan Blood Orange Honey
Mike's Hard Lemonade
Angry Orchard
St. Pauli Girl N/A
*Gluten Free

***Ask About Our Current Selection of Beers on Tap and Newly Added Specialty Craft Beers.**

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