



# The Greenside Grille

## Appetizers

### Smoked Whitefish Dip 9.50

Great Lakes Whitefish, smoked and blended with onions, capers and cream cheese with a cracker basket

### Spinach & Artichoke Dip 8.50

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

### Bruschetta 7.00

A special blend of plum tomatoes, red onions, fresh basil and garlic served with crispy fried pita bread

### Chilled Shrimp Cocktail 12.00

Large peeled shrimp served with tangy cocktail sauce and lemon

### Grilled Steak Bites 10.00

Tender Sirloin tips marinated and char-grilled served with warm pita bread and Au Jus

### Crispy Calamari 10.00

Very lightly dusted calamari pieces fried crisp and served with Thai sweet chili sauce and lemon

## Salads and Soups

### House Made Soup

Cup 3.00      Bowl 4.25

All salads will be served with dressing on the side!!!!

### Indian River 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!

Small 8.50      Large 12.00

### Asian Steak Salad 10.00

Napa and red cabbages, scallions, snow peas, shredded carrots, mandarin oranges and chow mien topped with a hot Asian spiced steak. We recommend our Sesame Ginger soy dressing!

### Michigan Cherry Chicken Waldorf Salad 8.50

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

### Caesar Salad 8.00      with Chicken 10.00      with Blackened Steak 12.00

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

### Chef Salad 10.00

Crisp greens topped with sliced ham and turkey, Swiss and American cheeses, tomato, cucumber and a hard cooked egg.



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All non-pasta entrées served with your choice of Baked, Mashed, or Herb-Buttered Redskin Potatoes and Vegetable of the day. Add a house or Caesar dinner salad for 3.00

## Steak and Pork

### **Char-Grilled Boneless Rib-Eye Steak 24.00**

Hand cut, herb-rubbed and lightly marinated, served with sautéed mushrooms

### **\*\*\*\*\* NY Strip Steak 24.00\*\*\*\*\***

Slightly leaner than our Rib-eye, herbed, marinated, char-grilled and served with mushrooms the same great way

### **\*\*\*\*\* Korean Style Beef Short Ribs 24.00\*\*\*\*\***

Traditional bone-in short ribs sliced thin and marinated in soy sauce, garlic and ginger. Char-grilled to perfection

### **Grilled Bacon Wrapped Pork Tenderloins 19.00**

Grilled tenderloins of pork served with our own smoked bacon and pineapple bbq sauce

## Chicken and Pasta

### **Sautéed Breast of Chicken and mushrooms 18.00**

Sautéed with onions, garlic, and mushrooms and deglazed with white wine

### **Portabella Mushroom Stuffed Ravioli 18.00**

Jumbo ravioli's tossed in a basil pesto cream sauce and Parmesan cheese

### **Pasta Alfredo 17.00 w/vegetables 18.50 w/chicken 19.00 w/Shrimp 21.00**

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

### **Tuscan Chicken Cassoulet 20.00**

Breast of chicken sautéed and served with a ragout of white beans, tomatoes, onion, mushroom and oregano

## Fish and Seafood

### **Michigan Yellow Perch 22.00**

Perch fillets pan sautéed in lightly seasoned flour

### **Atlantic Salmon Filet 24.00**

Wild caught salmon filet, herb oiled, grilled and glazed with honey and whole grain mustard sauce

### **Great Lakes Planked Whitefish 23.00**

Fresh whitefish broiled with lemon and white wine, topped with fresh herbs.  
Served with roasted whipped potatoes

### **Sautéed Walleye 25.00**

Pan seared, lightly dusted walleye portions served with an artichoke and lemon butter sauce

### **Fried Shrimp Dinner 22.00**

Large butter fried shrimp, lightly breaded and fried served with cocktail sauce and lemon

## Vegetarian

Ask your server about our weekly option!

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



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## Pub Fare

### **Club Bacon Burger 9.50**

Burger patty, Applewood smoked bacon, cheddar cheese, lettuce & tomato served on a Brioche bun

### **\*\*\*\*Grilled Chicken Club 9.00\*\*\*\***

Grilled breast of chicken seasoned with herbs topped with Applewood smoked bacon, Swiss cheese, lettuce & tomato served on a Brioche Bun

### **Chicken Cordon Blue 9.00**

Lightly breaded, all white meat chicken patty fried, grilled smoked ham and melted Swiss with lettuce and tomato on a toasted bun

### **Fish Taco's 10.50**

Lightly fried pieces of grouper, crisp cabbage and jicama, cilantro and lime on tortillas served with Thai chili mayo dressing

### **Chicken Tender Basket 8.50**

Tender strips of all white meat chicken with a light breading, fried crisp with a few fries and served with your favorite dipping sauce

### **Greenside Grille Steak Bites 10.00**

Sirloin steak tips marinated in roasted garlic and Balsamic vinaigrette, char-grilled to your liking and served with warm pita bread and Au Jus

## Beer

Indian River's largest selection of draft and craft beer.

Choose from one of our 9 different draft beers.

(Ask your server about what's on tap from our rotating selection)

Bottled and Canned beer available as well.

## Weekly Specials

### Sunday

#### **Breakfast Buffet 12.95**

Classic breakfast buffet featuring Scrambled Eggs, Ham, Sausage, Home Fries, Biscuits & Gravy, Omelet Bar, Waffle Station and More! Served 9:30-1:30

### Friday

#### **Fish Fry**

Enjoy your choice of Beer  
Battered Fish served with French Fries and Coleslaw  
Perch 19 Cod 15 Whitefish 18  
Shrimp 18

### Saturday

#### **Prime Rib**

Tender, juicy Prime Rib cooked to your liking, served with your choice of potato and vegetable of the day  
8 oz Queen Cut 22  
12 oz King Cut 26