



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 8.00

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

Mussels with Garlic Wine Sauce 9.50

Mussels seamed with shallots, wine, lemon, thyme and tomatoes. Served with pesto garlic bread.

Pork Belly Mac & Cheese 10.00

Tender pieces of smoked pork folded into pasta and our own creamy cheese sauce!

Charcuterie Board 10.00

Capicola and pepperoni with cheese, bread, a trio of balsamic pickled vegetables and whole grain mustard

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

Southwestern Steak Salad 10.00

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

Classic Caprese Salad 9.00

Fresh Mozzarella slices and vine ripened tomatoes with fresh Basil and balsamic glaze



The Greenside Grille

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

Char-Grilled Boneless Rib-Eye Steak 24.00

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

******* Tenderloin Filet Steak 28.00*******

The best of the best! Herb oil marinated, char-grilled and served with garlic butter

Char- Grilled Pork Tenderloin 19.00

Grilled tenderloin of pork served with our own smokey bacon, cherry and raspberry sauce

Caprese Skillet Chicken 18.00

Sautéed with garlic and wine topped with fresh Mozzarella, vine ripe tomato, fresh basil and balsamic glaze

Lobster Spaghetti 30.00

Chunks of lobster tail meat tossed in a lobster sauce with hints of tomato and tarragon. Served over Bucatinni pasta and topped with a small cold water lobster tail!

Pasta Alfredo 18.00 w/vegetables 19.00 w/chicken 20.00

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

Fish and Seafood

Michigan Yellow Perch 22.00

Perch fillets pan sautéed in lightly seasoned flour

Citrus Glazed Salmon Filet 24.00

Atlantic salmon filet, herb oiled, grilled and glazed with a house made citrus glaze of lemons, limes & oranges

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 butterflied shrimp, lightly breaded and fried served with cocktail sauce and lemon

Fish Taco Dinner 15.50

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

Vegetarian

Ask your server about our weekly option!

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



The Greenside Grille

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

Smokestack Sandwich 9.50

Smoked ham & turkey grilled with smoked Gouda cheese and stacked on a grilled roll with lettuce and tomato!

Fish & Chips 12.00

Lightly breaded and fried portions of whitefish with fries and tartar sauce

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

Weekly Specials

Wednesday

Wing Day!! Boneless or traditional several flavors to choose. Served in a basket with fries. Buffalo, BBQ, Teriyaki and Garlic Parmesan.

Thursday

Join us for your favorite featured Southwestern, Latin, and Mexican style foods!

Friday **Fish Fry**

Enjoy your choice of Fish, fried and served with French Fries and Coleslaw
Perch 19 Cod 15 Whitefish 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

Sunday **Breakfast Buffet 12.95**

Classic breakfast buffet featuring Eggs to order, Bacon, Sausage, Home Fries, Biscuits & Gravy, Omelet Bar, French Toast and More! Served 9:30-1:30

Sunday

Comfort food nights! Join us for dinner Sunday evenings and enjoy the flavors of what Sunday dinners were meant for! From meatloaf and mashed potatoes to fried chicken and pot roast!