

SOUP & SALADS

Add Grilled Chicken OR Shrimp for \$7

SOUP DE JOUR | 8

Ask your server for the Soup of the Day

HOUSE SALAD 9 - Small | 15 - Large GF V

Lettuce, Grape Tomatoes, Cucumber, Carrot, Sweet Peppers, and Pea Shoots, tossed in a house-made Citrus Vinaigrette

CAESAR SALAD 9 - Small | 15 - Large GF

Romaine Hearts, Bacon, Asiago Cheese, and Croutons tossed in a Caesar Dressing, served with a Lemon Wedge

CITRUS BEET SALAD 12 - Small | 18 - Large GF V

Heritage Blend Lettuce, Roasted Beets, Citrus Segments, Goat Cheese, and Candied Pecans, tossed in a house-made Citrus Vinaigrette

APPETIZERS

BURRATA | 22 V

Grape Tomato Bruschetta, Creamy Mozzarella Curd with Grilled Crostinis

SPINACH DIP | 18 V

Spinach, Artichoke, Sweet Pepper, Onion, Garlic, Cream Cheese, Padano Parmesan, Blended Cheese and Sour Cream, served with Corn Tortilla Chips and Crostinis

CAULIFLOWER CAKES | 17 V

Panko-crusted Cauliflower, Cheese, and Green Onions, served with Chipotle Mayo

BRUSCHETTA | 16 V GF

Roma Tomatoes, Garlic, Basil, topped with a Balsamic Drizzle on Crostinis

ARANCINI | 16 V

Panko-crusted Mushroom Risotto Ball with Mozzarella, served with house-made Marinara, Parmesan and Fresh Basil

GF - GLUTEN FREE OPTION AVAILABLE V- VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

ENTREES

PROSCIUTTO & PEAR FLATBREAD | 19

Alfredo Sauce, Spinach, Pear, Goat Cheese, Prosciutto with a Garlic Honey Hot Sauce

CHICKEN ALFREDO FLATBREAD | 19

Alfredo Sauce, Mozzarella, Pulled Chicken, Roasted Red Peppers, and Bacon Bits

MEAT LOVERS FLATBREAD | 19

Mozzarella, Pepperoni, Ham and Bacon

BRUSCHETTA WITH FETA FLATBREAD | 19 **v**

Roma Tomatoes, Garlic, and Basil, topped with Feta Cheese

G.O.A.T. BURGER | 24 **v**

8 oz Handmade Patty topped with Cheddar, Provalone, and Pepper Jack Cheese, Prosciutto, Beefsteak Tomato, Pickled Red Onions, Crispy Onion Rings, Black Truffle Aioli and Micro Greens, served on a toasted Brioche Bun with your choice of side

CHEF'S LINGUINE | 20 **v**

Charred Sweet Peppers, Shiitake Mushrooms, Grape Tomatoes and Roasted Garlic, served with a side of Garlic Toast

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BALSAMIC FIG GLAZED STUFFED CHICKEN | 28 **GF**

Pan Seared Chicken Breast stuffed with Fig and Goat Cheese, drizzled with a Fig Balsamic Glaze, served with Seasonal Vegetables and your choice of Mashed Potatoes or Roasted Potatoes

PISTACHIO CRUSTED PICKEREL | 33

Pistachio Crusted Lake Erie Pickerel, topped with Garlic Herb Butter, served with Seasonal Vegetables and your choice of Mashed Potatoes or Roasted Potatoes

PORK RIBS | 20/Half | 29/Full **GF**

Baby Back Ribs tossed with your choice of Smokey BBQ or house-made Honey Garlic Sauce, served with Seasonal Vegetables and your choice of Mashed Potatoes, Roasted Potatoes or French Fries

CAULIFLOWER STEAK | 24 **GF v**

Roasted Cauliflower Steak with Edamame Hummus, Couscous, Herbed Coconut Yogurt, Pickled Red Onions, served with a side of Seasonal Vegetables

NEW YORK STRIPLIN | 43 **GF**

10oz Dry Aged AAA hand-cut Steak, topped with Garlic Herb Butter, served with Seasonal Vegetables and your choice of Mashed Potatoes, Roasted Potatoes or French Fries

GF = GLUTEN FREE OPTION AVAILABLE **V = VEGETARIAN** **NOTE: ASK ABOUT OUR VEGAN OPTIONS**

DESSERTS

CHOCOLATE CAKE | 9

Four Layered Chocolate Cake with Chocolate Frosting

LAVA CAKE | 9

Warm Chocolate Lava Cake

NEW YORK STYLE CHEESECAKE | 9

New York Cheesecake with Your Choice of Chocolate Ganache or Berry Compote

CREME BRULEÉ | 8 **GF**

Traditional Creme Bruleé

SPECIALTY COFFEES

IRISH COFFEE | 10

ESPRESSO MARTINI | 15

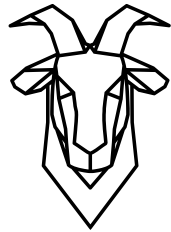
STARBUCKS® CAPPUCCINO | 4.45

STARBUCKS® LATTE | 4.45

STARBUCKS® CARAMEL MACCHIATO | 4.75

STARBUCKS® AMERICANO | 3.25

STARBUCKS® DOUBLE ESPRESSO | 2.95



GREENHILLS
COUNTRY CLUB