

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

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

CAESAR SALAD 9 - Small | 15 - Large

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

FALL COBB SALAD 22 - Large

Fresh Romaine, Sliced Egg, Bacon, Sliced Apple, Roasted Squash, Dried Cranberries, Blue Cheese and Grilled Chicken, served with House Vinaigrette

APPETIZERS

SPINACH DIP | 18

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

SHRIMP EN CROUTE | 21

Colossal Shrimp Wrapped in Puff Pastry with Spinach and Artichoke Dip, Maple Cured Bacon and Served with our Chili Lemon Aioli.

BEEF TENDERLOIN SATAY | 19

Grilled Skewered Beef Tenderloin on a Bed of Greens Topped with Spring Onion and Served with Peanut Sauce

CHARCUTERIE FOR TWO | 24

Assorted Cheeses, Cured Meats, Marinated Olives, House Made Pickles with Crostini and Crackers

LOBSTER QUESADILLA | 21

Maritime Lobster Tail, Pico De Gallo, Blended Cheese, Sweet Peppers, Crispy Pancetta and Served with Sour Cream and Salsa.

BACON WRAPPED SCALLOPS | 19

Scallops Wrapped in Cured Bacon and Served with a Roasted Red Pepper Cocktail Sauce

MOROCCAN STUFFED MUSHROOMS | 16

Large Mushrooms Stuffed with Onions, Roasted Peppers, Pistachio Couscous, Parsley, Mint And Currants. Topped with Fresh Herbs and Drizzled with Pomegranate Molasses

NOTE: ASK ABOUT OUR VEGAN OR GLUTEN FREE MENU

ENTREES

PROSCIUTTO & PEAR FLATBREAD | 19

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

BUFFALO CHICKEN FLATBREAD | 19

Thin Crust Flatbread Topped with Fresh Tomato Sauce, Blended Cheese, Diced Tomatoes, Pulled Chicken Tossed in Buffalo Sauce, Blue Cheese Crumble, Green Onions, and Drizzled with Ranch Dressing

CARAMELIZED ONION AND MUSHROOM FLATBREAD | 19

Alfredo Sauce, Mozzarella, Caramelized Onions, Sautéed Mushrooms, Drizzled with Truffle Aioli

MEAT LOVERS FLATBREAD | 19

Mozzarella, Pepperoni, Ham, and Bacon

THE CABRERA BURGER | 24

8 oz Handmade Patty Topped with Cheddar, Provolone, 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.

8OZ BEEF TENDERLOIN | 43

Center Cut AAA Beef Tenderloin Grilled to your Preference, Drizzled with our Red Wine Demi Glace, served with Garlic Roasted Mashed Potatoes and Fresh Vegetables

LOBSTER LINGUINE | 30

Maritime Lobster Tail with Broccolini, Sun-dried Tomatoes, Crispy Pancetta, Fresh Herbs and Linguine, tossed in Lobster Butter Sauce and served with Garlic Bread

PORK SCHNITZEL | 25

Two Pork Cutlets Breaded and Pan-Fried with a Hunter Mushroom Cream Sauce, served with Garlic Mashed and Fresh Vegetables

FALL HARVEST CHICKEN | 30

Pan-Seared Chicken Breast Topped with an Apple Cider Sauce, Crispy Pancetta, Roasted Garlic, Apple Slices, and Shallots, served with Oven-Roasted Potatoes and Fresh Vegetables

MISO SALMON | 30

Pan-Seared Salmon with Miso Glaze, Edamame, Asparagus, Miso Broth, Crispy Rice Paper, and Herb Oil

SOUTHWEST QUINOA BOWL | 24

Quinoa, Ancho Charred Corn, Cherry Tomatoes, Orange Tomatillo Pico De Gallo, Black Beans, Cumin-Crusted Tofu, and Cashew Cilantro Lime Cream with Cilantro and Lime

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DESSERTS

CUSTARD TART | 9

Shortcrust Pastry Filled with Custard and Garnished with Pinenuts and Icing Sugar

CHOCOLATE TORTE | 9

A Slice of Decadent Chocolate Torte

CANNOLIS | 9

Three Crispy Shells, filled with Sweet Ricotta and Served with Milk Chocolate Ganache and Fresh Berries

DECADENT CARROT CAKE | 9

Cream Cheese Frosting

SPECIALTY COFFEES

IRISH COFFEE | 10

ESPRESSO MARTINI | 15

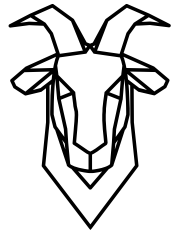
STARBUCKS® CAPPUCCINO | 4.45

STARBUCKS® LATTE | 4.45

STARBUCKS® CARAMEL MACCHIATO | 4.75

STARBUCKS® AMERICANO | 3.25

STARBUCKS® DOUBLE ESPRESSO | 2.95



GREENHILLS
COUNTRY CLUB