



GREENHILLS COUNTRY CLUB

SOUP

SOUP DE JOUR | 8

Ask your server for the soup of the day.

FRENCH ONION SOUP | 11

Beef broth infused with caramelized onions, topped with croutons, Swiss cheese, and provolone cheese.

SALADS

HOUSE SALAD | 9 - Small / 15 - Large

Lettuce, grape tomatoes, cucumber, carrot, sweet peppers, and pea shoots, tossed in a house-made citrus vinaigrette.

Add grilled chicken, crispy chicken or shrimp for \$7. Add tofu for \$5.

CAESAR SALAD 9 - Small / 15 - Large

Romaine hearts, bacon, asiago cheese, and croutons tossed in a Caesar dressing, served with a lemon wedge.

Add grilled chicken, crispy chicken or shrimp for \$7. Add tofu for \$5.

GREEK SALAD | 9 - Small / 15 - Large

Red onions, tomatoes, cucumbers, sweet peppers, kalamata olives, romaine lettuce and feta cheese, tossed in Greek vinaigrette.

Add grilled chicken, crispy chicken or shrimp for \$7. Add tofu for \$5.

NOTE: ASK ABOUT OUR VEGAN OR GLUTEN FREE MENU

APPETIZERS

SPINACH DIP | 18

Spinach, artichoke, sweet pepper, onion, garlic, cream cheese, padano Parmesan, blended cheese and sour cream, served with corn tortilla chips, crostinis and naan bites.

ESCARGOT | 17

Topped with roasted mushroom caps in garlic butter, fresh herbs, and a blend of cheeses, served with a toasted baguette.

CRAB CAKES | 20

Maryland-style roasted crab cakes served with a chili lemon aioli.

STUFFED YORKIES | 17

Yorkshire puddings filled with medium-rare prime rib, served with red wine demi glace and horseradish.

CRAB RANGOON | 17

Crispy wonton shells stuffed with a crab and cream cheese, served with a chili ancho plum sauce.

CAULIFLOWER CROQUETTES | 18

Panko-crusted cauliflower cakes made with spring onions, blended cheese, and served with chipotle aioli.

FLATBREADS

PROSCIUTTO & PEAR FLATBREAD | 19

Alfredo sauce, spinach, pear, goat cheese, prosciutto with a garlic honey hot sauce.

BUFFALO CHICKEN FLATBREAD | 19

Tomato sauce, blended cheese, diced tomatoes, pulled chicken tossed in buffalo sauce, blue cheese crumble, green onions, drizzled with ranch dressing.

DILL PICKLE CHEESEBURGER FLATBREAD | 19

Thousand island dressing base, ground beef, blended shredded cheese and sliced dill pickles.

MEAT LOVERS FLATBREAD | 19

Tomato sauce, mozzarella, pepperoni, ham, and bacon.

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ENTREES

PECAN-CRUSTED CHICKEN | 30

Chicken breast coated with panko and pecans with a sweet brown sugar bourbon glaze, served with seasonal vegetables and your choice of roasted potatoes, mashed potatoes, or fries.

SEAFOOD AGLIO E OLIO | 33

Spaghettini tossed in olive oil, butter, garlic, herbs, chili flakes, roasted peppers, with jumbo shrimp and scallops.

BLACKENED HALIBUT WITH CHARRED TOMATO SALSA | 36

Blackened Cajun spiced halibut, with a charred tomato salsa, served with seasonal vegetables and your choice of roasted potatoes, mashed potatoes, or fries.

10oz NEW YORK STEAK | 45

Hand-cut AAA New York striploin, grilled to your liking, and accompanied by our béarnaise sauce, served with seasonal vegetables and your choice of roasted potatoes, mashed potatoes, or fries.

CAJUN CHICKEN LINGUINE | 26

Cajun seasoned chicken breast served in a creamy sauce with tomatoes, peppers, parmesan cheese, and fresh herbs, served with a side of garlic toast.

THAI CURRY BOWL | 21

Sautéed mushrooms, bell peppers, bok choy, bamboo shoots, carrots, celery and red onion tossed in a house-made vegan red Thai curry sauce topped with cilantro, fresh lime, and roasted cashews served over a bed of basmati rice. Add grilled chicken, crispy chicken or shrimp for \$7. Add tofu for \$5.

TERIYAKI STIR FRY | 19

Sautéed mushrooms, celery, bok choy, bell peppers, red onion, and carrots tossed in teriyaki sauce topped with sesame seeds and green onions served over a bed of basmati rice. Add grilled chicken, crispy chicken or shrimp for \$7. Add tofu for \$5.

DESSERTS

BUCK EYE PIE | 9

Peanut butter ice cream with chocolate ganache, salted caramel and a graham cracker crust.

VANILLA ICE CREAM | 6

Vanilla ice cream with chocolate ganache, salted caramel, or berry compote.

AFFOGATO | 6

Vanilla ice cream, salted caramel and espresso.

KENTUCKY STATE FAIR WINNING APPLE PIE | 9

Warm apple pie with whipped cream.

Add a scoop of vanilla ice cream for \$2.

WEEKLY SPECIALS

CHICKEN FRIDAY'S

(Every Friday from 4pm to close)

FRIED CHICKEN SANDWICH | 22

Choice of fried chicken breast or chicken thigh on a brioche bun served with coleslaw.
Ask your server about upgrading your side.

CHICKEN & WAFFLES | 18

Choice of fried chicken thigh or breast served on two waffles with maple syrup.

OPEN FACE HOT CHICKEN SANDWICH | 18

Choice of white or dark meat served on one slice of white bread covered in chicken gravy, choice of mashed potatoes, roasted potatoes or fries and seasonal vegetables.

CHICKEN DINNER | 21 - Quarter / 26 - Half

Quarter or half chicken served with choice of mashed potatoes, roasted potatoes or fries, chicken gravy, seasonal vegetables, fresh bun & butter.

SUNDAY BRUNCH

Every Sunday we offer a brunch menu from 10am - 2pm. Ask your server to view the menu.

THE LONG DRIVE | 12

Two eggs, cooked any style, with your choice of bacon, sausage, or peameal served with buttered toast and brunch potatoes.

S'MORES STUFFED FRENCH TOAST | 16

Marshmallow fluff stuffed French toast topped with dark chocolate ganache, graham cracker pieces, whipped cream, and icing sugar. Comes with your choice of bacon, breakfast sausage, or peameal.

EGGS BENEDICT | 16

Poached eggs topped with hollandaise on a butter English muffin with your choice of peameal, maple cured bacon, or sauteed spinach and mushrooms. Comes with brunch potatoes.

SCONE BREAKFAST SANDWICH | 12

Freshly baked scone of the day, warmed and filled with two fried eggs, melted cheddar cheese, two strips of maple-cured bacon, and served with brunch potatoes.

FRESH FRUIT WAFFLES | 16

2 toasted waffles topped with homemade vanilla custard, variety of fresh fruit, whipped cream, and powdered sugar. Comes with your choice of bacon, breakfast sausage, or peameal.

EVERYTHING SCONE BREAKFAST SANDWICH | 13

2 fried eggs, Swiss cheese, bacon, spicy mayo, and sauteed spinach on a homemade everything bagel seasoned scone served with brunch potatoes.

ITALIAN AVOCADO TOAST | 14

Multigrain toast topped with basil infused smashed avocado, garlic confit Roma tomatoes, chili lemon vegan aioli, balsamic glaze, and parsley served with brunch potatoes. Add 2 eggs cooked any style for \$2.00.

THE BIG BREAKFAST POUTINE | 20

Brunch potatoes topped with bacon, breakfast sausage, cheese curds, caramelized onions, sauteed mushrooms, hollandaise, and 2 eggs cooked any style.

SPANISH QUICHE | 13

Homemade puff pastry quiche filled and baked with roasted red peppers, goat cheese, chorizo, and fresh oregano served with brunch potatoes.



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