



GREENHILLS

COUNTRY CLUB

SOUP & SALADS

SOUP DU JOUR | 8

Ask your server for the soup of the day.

HOUSE SALAD | 10 - Small / 16 - Large

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

Add crispy or grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.

CAESAR SALAD | 10 - Small / 16- Large

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

Add crispy or grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.

ROASTED BEET SALAD | 11 - Small / 18 - Large

Spring mix tossed in balsamic vinaigrette, topped with roasted golden beets, candied pecans, goat cheese, pickled red onions, and pea shoots.

Add crispy or grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.

FALL COBB SALAD | 23 – Large

Crisp romaine lettuce tossed in our house dressing, served with a boiled egg, bacon, roasted sweet potato, feta cheese, braised red cabbage with yellow beets, avocado, dried cherries and grilled chicken.

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.

SPRING ROLLS | 16

Homemade spring rolls with glass noodles, shiitake mushrooms, taro root, cabbage, shredded carrot, and garlic, served with ancho plum dipping sauce.

PANKO CRUSTED SHRIMP | 22

Colossal shrimp, butterflied and breaded with our panko crust, served with Thai chili dipping sauce.

BBQ BACON-WRAPPED BEEF TENDERLOIN | 22

AAA beef tenderloin wrapped in double-smoked bacon, and served with maple whiskey BBQ sauce for dipping.

PUMPKIN HUMMUS PLATE | 16

House-made pumpkin hummus topped with olive oil and roasted, seasoned pumpkin seeds, served with naan, crostini, and an assortment of fresh veggies.

FLATBREADS

CHEF'S FLATBREAD | 20

Flatbread topped with Alfredo sauce, fresh thyme, mozzarella, roasted sweet potato, double-smoked bacon, sliced green apple, crumbled blue cheese (optional), and drizzled balsamic glaze.

MARGHERITA FLATBREAD | 20

Crispy flatbread brushed with house chili oil, layered with fresh tomato sauce, topped with creamy goat cheese, and finished with a drizzle of honey.

DILL PICKLE CHEESEBURGER FLATBREAD | 20

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

MEAT LOVERS FLATBREAD | 20

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

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ENTREES

CHERRY PICKER CHICKEN | 28

Pan-seared, skin-on chicken breast brushed with sweet and tangy cider gastrique, topped with a rosemary butter sauce served with braised red cabbage, yellow beets and dried cherries, mashed potatoes and seasonal vegetables.

PESTO PASTA PRIMAVERA | 23

Penne noodles, roasted peppers, zucchini, red onions, and mushrooms tossed in pesto sauce, topped with Parmesan cheese and pea shoots, and served with garlic bread.

Add grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.

GRILLED RIB EYE | 45

10 oz. hand-cut rib eye grilled to your liking, topped with garlic compound butter and crispy onions. Served with your choice of side and fresh seasonal vegetables.

HERB & PANKO-CRUSTED SALMON | 32

Pan-seared Atlantic salmon drizzled with Dijon lime cream and topped with a buttery herb panko crust. Served with seasonal vegetables and your choice of rice or mashed potatoes.

PENNE JAMBALAYA | 32

Penne pasta with chef's marinara miscela, sweet peppers, mild Italian sausage, scallops, jumbo shrimp, and garlic toast.

CABRERRA POWER BOWL | 23

Herbed quinoa topped with roasted sweet potatoes, seasoned chickpeas, cucumbers, cherry tomatoes, julienned carrots, avocado, chili lemon aioli, pickled onions, and pea shoots.

KUNG PAO STIR FRY | 23

Baby bok choy, sweet peppers, carrots, celery, red onion, and shiitake mushrooms tossed in kung pao sauce, topped with peanuts and served on a bed of rice.

Add crispy or grilled chicken for \$7, jumbo shrimp for \$10, or tofu for \$6.

DESSERTS

SAWDUST PIE | 9

Southern-style graham cracker crust filled with pecans and coconut, topped with whipped cream and fresh fruit.

BERRY CHEESECAKE | 9

New York cheesecake with whipped cream and fresh berries.

VANILLA ICE CREAM | 6

Vanilla ice cream with chocolate ganache or salted caramel. *Make it an affogato by adding espresso!*

TIRAMISU | 9

Layers of ladyfingers soaked in espresso, layered with velvety mascarpone, and dusted with cocoa.

KENTUCKY STATE FAIR-WINNING APPLE CRUMBLE | 9

Warm apple pie with whipped cream.

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

ON-GOING SPECIALS

WEEKLY SPECIAL

Ask your server for this week's special!

PERCH FRIDAY'S

(Every Friday from 4pm to close)

PERCH FRIDAYS | 23.95

Enjoy 5 pieces of Panko-crusted Lake Erie Yellow Perch, served with a side of fries, coleslaw, and tartar sauce for \$23.95 + HST & Gratuity.

Hungry for more? Add extra pieces for just \$3 each.

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.

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.

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.

TEX MEX AVOCADO TOAST | \$14

Multigrain toast topped with cumin lime infused smashed avocado, pico de gallo, vegan chili lemon aioli, radishes, and fresh cilantro served with fresh lime and brunch potatoes. Add 2 eggs cooked any style for \$2.00.

BREAKFAST TACO | \$17

2 Grilled flour tortilla topped with scrambled eggs, cheddar cheese, bacon, pico de gallo, chipotle aioli, sliced avocado, and green onions served with brunch potatoes.

BLUEBERRY CHEESECAKE STUFFED FRENCH TOAST | \$16

French bread stuffed with cheesecake filling dipped in cinnamon vanilla royale and seared. Topped with blueberry compote, icing sugar and whipped cream. Comes with your choice of bacon, breakfast sausage, or peameal.

LOADED CHEDDAR BREAKFAST BAGEL | \$14

2 Fried eggs, cheddar cheese, candied bacon, honey hot sauce, pea shoots and pickled red onions on a cheddar bagel served with brunch potatoes.

LOCO MOCO BOWL | \$21

Brunch Potatoes topped with a grilled 8oz burger patty, caramelized onions, sauteed mushrooms, red wine demi, 2 eggs cooked any style, and green onions.



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