

SALADS, SANDWICHES & SNACKS

All house made sandwiches & burgers come with choice of fries or coleslaw.

Choose onion rings or mac & cheese with bacon & jalapeños (\$1.00 upcharge).

Add bacon (\$1.00) or cheese (50¢) to any sandwich.

GRILLED STEAK BÁNH MÌ SANDWICH

14.95

Grilled thin-sliced sirloin topped with chimichurri sauce, pickled vegetables, red onion, arugula, & cilantro served on a fresh baguette with French fries.

PHILLY CHEESESTEAK SANDWICH 10.95

Thinly sliced steak chopped on the grill then served on an Italian roll with grilled onions and Provolone cheese.

REUBEN SANDWICH

10.95

Crilled corned beef on our home baked rye bread with Swiss cheese, sauerkraut and Thousand Island dressing.

CHICKEN WINGS WITH GOCHUJANG OR CLASSIC BUFFALO

JFFALO 12.95

Spicy chicken wings served with ranch dressing and celery.

DHL BUILD YOUR OWN BURGER 11.95

Customize your burger with the following ingredients:

Choice of cheese: American, Swiss, chipotle cheddar, Gorgonzola Add-ons: bacon (\$1.00), fresh avocado (\$1.50)

GALBI SHORT RIB TACOS

14.95

Three soft tacos filled with marinated and grilled boneless Galbi short rib garnished with our house made "Gogi" red pepper sauce, sour cream, toasted sesame seeds and Asian slaw.

GOFOR

CAESAR SALAD

10.95

A traditional favorite prepared by our chef.
OPTIONAL ADD-ONS
Grilled chicken breast (\$3.95)
Colossal shrimp (\$7.50)
Fresh grilled salmon (\$7.95)
Beef tips (\$6.95)



QUINOA SALAD

10.95

Nature's perfect grain with kale and fresh garden vegetables.



COBB SALAD

13.50

Fresh Mixed greens topped with grilled chicken breast, crispy bacon, boiled egg, cherry tomatoes, avocado, and blue cheese crumbles with ranch dressing.



RED, WHITE & BLUE SALAD

11.95

Mixed greens with sliced apples, cranberries and Gorgonzola blue cheese. Served with grilled chicken breast and candied walnuts, tossed in a Dijon vinaigrette.



VEGGIE BURGER

11.95

100% vegan, hand-formed burger. 100% delicious. Made with barley, fresh carrot, and celery.

SHRIMP COCKTAIL

9.95

Half dozen JUMBO shrimp with our homemade cocktail sauce.



PASTA SPECIALTIES

FETTUCCINE ALFREDO

15.95

Contains only the finest imported Parmigiano-Reggiano cheese, butter, heavy cream, and pasta. **Optional Add-ons**

LINGUINE ALLA SICILLIANA

12.95

Spicy Sicilian-style pasta with roasted garlic, broccoli, spinach and olives. Anchovies are optional. Optional Add-ons

SPAGHETTI CARBONARA

Traditional "charcoal-makers" pasta in a creamy sauce with bacon and imported

Parmigiano-Reggiano cheese. Optional Add-ons

OPTIONAL ADD-ONS

Grilled chicken breast (\$4.95) Colossal shrimp (\$7.50) Fresh grilled salmon (\$7.95)

CHICKEN PARMESAN

13.95

Breaded chicken cutlet lightly breaded and topped with five Italian cheeses and pomodoro sauce. Served with spaghetti.

SEAFOOD PASTA MAMMA ROSA

15.95

Shrimp, scallops and mushrooms served with fettucine tomato cream sauce.

MAMMA MIA MEATBALL

12.95

Mama's secret meatball recipe served over spaghetti and marinara sauce.

SPAGHETTI ALLA BOLOGNESE 12.95

Our secret Italian meat sauce recipe made only with freshly ground beef.

PAD THAI

18.95

Stir-fried linguine noodles with spicy shrimp and vegetables, Dragon-style.

Groups of ten people or more will automatically be charged a 15% gratuity. A single check will be presented for payment, unless individual checks are requested.







GREENSTREE

GREAT STEAKS

High-quality American Angus beef. Meats are char-broiled to perfection and served with your choice of french fries, mashed potatoes, or baked potato.

FILET MIGNON (8 oz) **NEW YORK STRIP (12 oz)** RIB EYE STEAK (14 oz) T-BONE (20 oz)

35.95 33.95 39.95 38.95

STEAK ADD-ONS:

LOBSTER TAIL (6 oz) FRESH SALMON (4 oz) COLOSSAL SHRIMP SAUTÉED MUSHROOMS & ONIONS

7.95 7.50

22.00

2.50



ENTREES

GRILLED SALMON (8 oz)

Fresh North Pacific salmon seasoned and char-grilled to perfection.

23.95

21.95

GRILLED SALMON WITH AVOCADO, CHERRY TOMATO, AND CORN SALSA (8 oz)

Char-grilled salmon served with a delicious southwestern style salsa guaranteed to pack every bite with flavor.

BEER BATTERED FISH AND CHIPS 12.95

Made with flaky white fish and our microbrew batter, served with lemon, tartar sauce and traditional malt vinegar.

TENDER BONE-IN PORK CHOP

Topped with an apple cider-balsamic reduction with hints of fresh garlic and onion. Served with your choice of mushroom and parmesan pesto risotto or mushroom and green pea mushroom potatoes.

TERIYAKI CHICKEN

13.95

Tender teriyaki glazed boneless chicken served with sautéed vegetables and steamed

LA GALBI

26.95

Traditional marinated beef short ribs made with Omaha Steaks Prime beef. Char-grilled and served with rice and kimchi.

JUST FOR KIDS

For kids 11 & under and dine-in only

4.95

KIDBURGER WITH FRIES "SKETTI" WITH MEAT SAUCE **CHICKEN FINGERS GRILLED CHEESE** MAC & CHEESE **GRILLED PB&J**

BABY BACK RIBS

18.95

Smoked slow and low and served packed with tender lip smacking flavor! Order your ribs wet or dry.

BEEF & SHRIMP STIR-FRY

21.95

12.95

Beef tips and large shrimp stir-fried with your choice of teriyaki or Thai sauce served over a bed of steamed rice with vegetables.

CURRIED LENTILS WITH CASHEWS

Spicy vegan lentil curry with carrots, celery, cashews, raisins and organic brown rice. **MARKET**

LIVE MAINE LOBSTER

PRICE

Our Maine lobster is served with drawn butter and lemon. Includes our famous soup and

JUMBO SHRIMP SCAMPI

21.95

Our largest shrimp sautéed with butter and garlic, your choice of regular or spicy, served with pasta or rice.

SEAFOOD STIR-FRY

15.95

Tender scallops and shrimp stir fried with celery, carrots, mushrooms and almonds served over steamed rice.

DRINKS

SOFT DRINKS

oke, Coke Zero, Sprite, iced tea, lemonade

2.25

3.25

JUICE

Orange, apple, pineapple, grapefruit, cranberry

2.25

COFFEE / TEA

2.25

BOTTLED WATER

4.00

ACQUA PANNA Natural spring water

S.PELLEGRINO

Sparkling natural mineral water

4.00







GREENSTREET LUNCH

SANDWICHES

All house made sandwiches & burgers come with choice of fries or coleslaw. Choose onion rings or mac & cheese with bacon & jalapeños (\$1.00). Add bacon (\$1.00) or cheese (50¢) to any sandwich.

ROAST BEEF PANINI

9.95

USDA beef top round thinly sliced, served on our fresh baked parmesan crusted ciabatta roll.

EXECUTIVE CLUB

9.95

Smoked ham, turkey breast, crisp bacon and American cheese with lettuce, tomato, and onion on onion bread.

GRILLED CHICKEN & BRIE SANDWICH

10.95

Grilled chicken breast, sliced apple, and brie melted between sourdough bread.

GOOD EARTH SANDWICH

9.95

Choice of albacore tuna or roasted chicken salad with avocado, lettuce, and cucumber on a whole wheat pumpkin seed date roll.



BASIL PESTO CIABATTA SANDWICH

9.95

Marinated and grilled eggplant, mushrooms, zucchini, bell peppers with basil pesto, served on ciabatta bread.

CHICKEN QUESADILLA

11.95

Sliced chicken, caramelized onions, cheese mix, cilantro, sour cream, and fresh salsa,

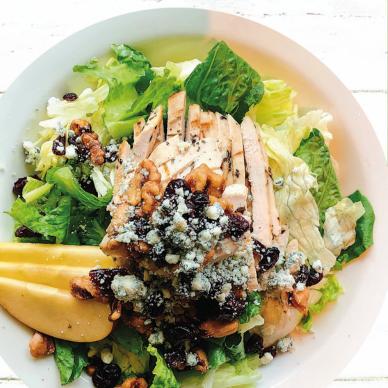
FRIED SHRIMP PO BOY 11.95

Buttermilk battered shrimp served on a toasted french baguette with iceberg lettuce, sliced tomato, pickles, and Cajun remoulade.



11.95

Buttermilk battered chicken breast tossed in Buffalo sauce topped with pickled vegetable and jalapeños, and served with fries.







SALADS

GREEK SALAD

11.95

Romaine lettuce, tomatoes, feta cheese, red onions, peperoncino, kalamata olives, cracked pepper, and our Greek dressing. Optional Add-Ons

GRILLED SQUASH SALAD

11.95

Kabocha squash, mixed greens, walnuts and Gorgonzola with extra virgin olive oil. Optional Add-Ons



ASIAN SESAME SALAD

11.95

Romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onions, crispy wonton, tossed in Asian sesame vinaigrette. Optional Add-Ons

OPTIONAL ADD-ONS Grilled chicken breast (\$4.95) Colossal shrimp (\$7.50) Fresh grilled salmon (\$7.95) Beef tips (\$6.95)

GREENSTREET **DINNER**

SANDWICHES

All house made sandwiches & burgers come with choice of fries or coleslaw. Choose onion rings or mac & cheese with bacon & jalapeños (\$1.00 upcharge). Add bacon (\$1.00) or cheese (50¢) to any sandwich.

EXECUTIVE CLUB

Smoked ham, turkey breast, crisp bacon and American cheese with lettuce, tomato, and onion on onion bread.

FRIED SHRIMP PO BOY

Buttermilk battered shrimp served on a toasted French baguette with iceberg lettuce, sliced tomato, pickles, and Cajun remoulade.

FRIED BUFFALO CHICKEN **SANDWICH**

Buttermilk battered chicken breast tossed in Buffalo sauce topped with pickles, vegetable and jalapeños, and served with fries.

PHILLY CHEESESTEAK **SANDWICH**

Thinly sliced steak chopped on the grill, then served on an Italian roll with grilled onions and Provolone cheese.

REUBEN SANDWICH

Grilled corned beef on our home baked rye bread with Swiss cheese, sauerkraut and Thousand Island dressing.

\$9.95

\$11.95

\$11.95

\$10.95





BEVERAGES



BEER

BOTTLE

DOS EQUIS, CORONA, 4.00 HEINEKEN, SAMUEL ADAMS

BUDWEISER, BUD LIGHT, 3.00
MILLER LITE, COORS LIGHT

DRAFT BEER

TERRA (GLASS / PITCHER) 3.00 / 9.00

DRAGON HILL BREWING
WEST COAST IPA
(GLASS / PITCHER) 4.00 / 12.00

DRAGON HILL BREWING & GORILLA BREWING NEW ENGLAND IPA (GLASS / PITCHER) 5.00 / 14.00

5.00

AMERICA'S FINEST CRAFT BREWS

Stone IPA
Goose Island IPA
Ballast Point Victory at Sea

WINE

By the glass

RED

CABERNET SAUVIGNON

Kendall Jackson (Sonoma, California) 7
Silver Palm (Napa, California) 7
Oberon by Mondavi (Napa, California) 8

PINOT NOIR

La Creama (Sonoma, California) 7
Robert Mondavi (Napa, California) 7
Willamette Valley Vineyard (Willamette 11
Valley, Oregon)

WHITE

CHARDONNAY

Kendall Jackson (Sonoma, California) 7
Heitz-Gellar (Napa, California) 8

PINOT GRIGIO

Fetzer (California) 6

SAUVIGNON BLANC

Starborough (New Zealand) 6
Groth Sauvignon Blanc (Napa, California) 7





DESSERTS

Triple Chocolate Decadence

Red Velvet Layer Cake

New York Cheesecake

Tiramisu

Crème Brûlée

Warm Apple Pie (à la Mode \$1)

ICE CREAM

Hot Fudge Sundae \$4.00 Homemade Ice Cream \$3.00

COFFEE

Espresso \$3.95 Americano \$2.95

Latte \$3.95 House Drip Coffee \$2.25

Cappuccino \$3.95