

GREENSTREET

SALADS, SANDWICHES & SNACKS

*All house made sandwiches & burgers come with choice of fries or coleslaw.
Or choose onion rings or mac & cheese with bacon & jalapeños (\$1.00 extra).
Add bacon (\$2.00) or cheese (\$1.00) to any sandwich.*

GRILLED STEAK BÁNH MÌ SANDWICH

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

15.95

PHILLY CHEESESTEAK SANDWICH

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

12.95

REUBEN SANDWICH

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

12.95

GOCHUJANG OR CLASSIC BUFFALO CHICKEN WINGS

Spicy chicken wings served with ranch dressing and celery.

15.95

DHL BUILD YOUR OWN BURGER

Customize your burger with the following ingredients:

Choice of cheese: American, Swiss, Chipotle Cheddar, Gorgonzola

Add-ons: bacon (\$2.00), fresh avocado (\$2.00)

13.95

GALBI SHORT RIB TACOS

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

16.95



CAESAR SALAD

A traditional favorite prepared by our chef.

OPTIONAL ADD-ONS

Grilled chicken breast (\$4.95)

Colossal shrimp (\$7.50)

Fresh grilled salmon (\$7.95)

Beef tips (\$6.95)

12.95



QUINOA SALAD

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

12.95



COBB SALAD

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

14.95



RED, WHITE & BLUE SALAD

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

13.95



BEYOND BURGER

Delicious, filling, and 100% vegan. Made with juicy BEYOND BURGER plant-based patties.

12.95

SHRIMP COCKTAIL

Half dozen JUMBO shrimp with our homemade cocktail sauce.

11.95

PASTA SPECIALTIES

FETTUCCHINE ALFREDO

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

15.95

LINGUINE ALLA SICILLIANA

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

13.95

SPAGHETTI CARBONARA

Traditional "charcoal-makers" pasta in a creamy sauce with bacon and imported Parmigiano-Reggiano. Optional Add-ons

14.95

OPTIONAL ADD-ONS

Grilled chicken breast (\$4.95)

Colossal shrimp (\$7.50)

Fresh grilled salmon (\$7.95)

Beef tips (\$6.95)

CHICKEN PARMESAN

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

15.95

SEAFOOD PASTA MAMMA ROSA

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

16.95

MAMMA MIA MEATBALL

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

14.95

SPAGHETTI ALLA BOLOGNESE

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

14.95

PAD THAI

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

18.95

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.

GREENSTREET

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)	37.95
NEW YORK STRIP (12 oz)	36.95
RIB EYE STEAK (14 oz)	39.95
T-BONE (20 oz)	38.95



STEAK ADD-ONS:	
LOBSTER TAIL (6 oz)	22.00
FRESH SALMON (4 oz)	7.95
COLOSSAL SHRIMP	7.50
SAUTÉED MUSHROOMS & ONIONS	2.50

ENTREES

GRILLED SALMON (8 oz)	24.95
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Fresh Atlantic salmon seasoned and char-grilled to perfection.

GRILLED SALMON WITH AVOCADO, CHERRY TOMATO, AND CORN SALSA (8 oz)	26.95
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Char-grilled salmon served with a delicious southwestern style salsa guaranteed to pack every bite with flavor.

BEER BATTERED FISH AND CHIPS	14.95
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Made with flaky white fish and our microbrew batter, served with lemon, tartar sauce and traditional malt vinegar.

TENDER BONE-IN PORK CHOP (12 oz)	21.95
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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	15.95
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Tender teriyaki glazed boneless chicken served with sautéed vegetables and steamed rice.

LA GALBI	28.95
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Traditional marinated beef short ribs made with Omaha Steaks Prime beef. Char-grilled and served with rice and kimchi.

BABY BACK RIBS	21.95
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Smoked slow and low and served packed with tender lip smacking flavor! Order your ribs wet or dry.

BEEF & SHRIMP STIR-FRY	23.95
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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	15.95
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Spicy vegan lentil curry with carrots, celery, cashews, raisins and organic brown rice.

LIVE NORTH ATLANTIC LOBSTER	MARKET PRICE
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Our North Atlantic lobster is served with drawn butter and lemon. Includes our famous soup and salad.

JUMBO SHRIMP SCAMPI	24.95
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Our largest shrimp sautéed with butter and garlic, your choice of regular or spicy, served with pasta or rice.

SEAFOOD STIR-FRY	18.95
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Tender scallops and shrimp stir-fried with celery, carrots, mushrooms and almonds. Served over steamed rice.

JUST FOR KIDS

For kids 11 & under and dine-in only

5.95

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

DRINKS

SOFT DRINKS	2.50
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Coke, Coke Zero, Sprite, iced tea, lemonade

JUICE	3.00(R)/3.50(L)
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Orange, apple, pineapple, grapefruit, cranberry

COFFEE / TEA	2.50
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BOTTLED WATER	2.25
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ACQUA PANNA	4.00
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Natural spring water

S.PELLEGRINO	4.00
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Sparkling natural mineral water

GREENSTREET LUNCH

SANDWICHES

*All house made sandwiches & burgers come with choice of fries or coleslaw.
Or choose onion rings or mac & cheese with bacon & jalapeños (\$1.00 extra).
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ROAST BEEF PANINI 12.95
USDA beef top round thinly sliced, served on our freshly baked parmesan crusted ciabatta roll.

EXECUTIVE CLUB 12.95
Smoked ham, turkey breast, crisp bacon and American cheese with lettuce, onion, and tomato on onion bread.

GRILLED CHICKEN & BRIE SANDWICH 12.95
Grilled chicken breast, sliced apple, and Brie melted between sourdough bread.



GOOD EARTH SANDWICH 12.95
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 12.95
Marinated and grilled eggplant, mushrooms, zucchini, bell peppers, and basil pesto, served on ciabatta bread.

CHICKEN QUESADILLA 13.95
Sliced chicken, caramelized onions, cheese mix, cilantro, sour cream, and fresh salsa.

FRIED SHRIMP PO BOY 14.95
Buttermilk battered shrimp served on a toasted french baguette with iceberg lettuce, sliced tomato, pickles, and Cajun remoulade.

FRIED BUFFALO CHICKEN SANDWICH 14.95
Buttermilk battered chicken breast tossed in Buffalo sauce topped with pickled vegetable and jalapeños and served with fries.



SALADS



GREEK SALAD 13.95
Romaine lettuce, tomatoes, feta cheese, red onions, peperoncino, kalamata olives, cracked pepper, and our Greek dressing.
Optional Add-Ons

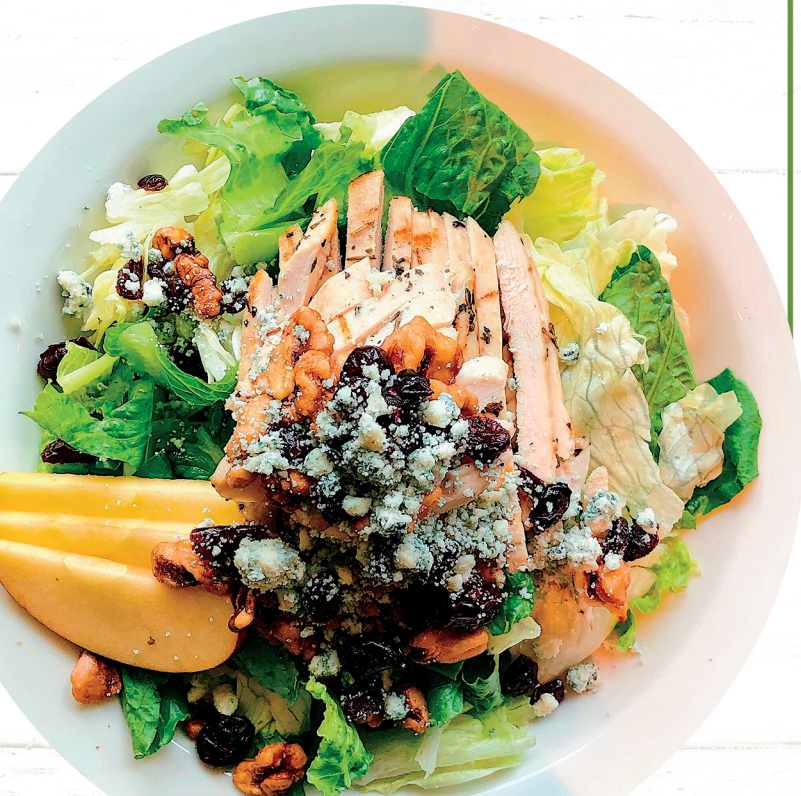


GRILLED SQUASH SALAD 13.95
Kabocha squash, mixed greens, walnuts and Gorgonzola with extra virgin olive oil.
Optional Add-Ons



ASIAN SESAME SALAD 14.95
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)



BEVERAGES



WINE

By the glass

RED

CABERNET SAUVIGNON

Kendall Jackson (Sonoma, California) **7**

Silver Palm (Napa, California) **7**

PINOT NOIR

Robert Mondavi (Napa, California) **7**

WHITE

CHARDONNAY

Kendall Jackson (Sonoma, California) **7**

PINOT GRIGIO

Fetzer (California) **6**

SAUVIGNON BLANC

Starborough (New Zealand) **6**

BEER

BOTTLE

Dos Equis, Corona, Heineken, Samuel Adams **4**

Budweiser, Bud Light, Miller Lite, Coors Light **4**

DRAFT BEER

Terra **4 / 11**

Dragon Hill Brewing West Coast IPA **5 / 15**

Dragon Hill Brewing & Gorilla Brewing New England IPA **6 / 16**

AMERICAN CRAFT BREWS

5

Stone IPA
Goose Island IPA
Ballast Point Victory at Sea

