

GREENSTREET

LODGE SPECIALTIES

DOUBLE STACK

10.95

Two pancakes, two sausages, two bacon strips and two eggs any style.

TRIPLE STACK

11.95

Three pancakes, three sausages, three bacon strips and three eggs any style.

SOUTHERN BISCUITS & GRAVY

9.50

Georgia biscuits, creamy peppered pork sausage gravy and two eggs any style. Served with your choice of fresh fruit or hash brown potatoes.

P.T. BREAKFAST

9.50

Two eggs any style with choice of sausage, ham, or bacon. Choice of fresh fruit or hash brown potatoes. Served with toast and jam.

AVOCADO TOAST

10.95

Fresh avocado, served over toasted multi-grain bread (contains dried fruit and nuts), topped with sunny-side-up or poached egg, and hash brown potatoes or fresh fruit.

NEW YORK STRIP STEAK WITH TWO EGGS

19.95

Served with your choice of fresh fruit or hash brown potatoes. Also comes with a homemade muffin or toast with jam.

FRENCH STYLE FRENCH TOAST

9.95

Our buttery home baked croissant is cooked to a golden brown and served up with a sprinkling of powdered sugar, whipped butter, and maple syrup. Choice of bacon, sausage, ham or two eggs.

BREAKFAST BURRITO

9.50

Giant burrito filled with scrambled eggs, cheese, bacon, ham, mushrooms, onion, tomato served with your choice of fresh fruit or hash brown potatoes.

EGGS BENEDICT

10.95

Two poached eggs with Canadian bacon on top with your choice of toasted English muffin, our home baked croissant or flaky buttermilk biscuit, topped with Hollandaise sauce. Served with your choice of fresh fruit or hash brown potatoes.

SKILLET BREAKFAST

10.95

Hash brown potatoes, tomatoes, green onions, and bell peppers are all mixed in with melted Jack and cheddar cheese with your choice of ham, sausage or bacon. Served up in our skillet, topped with three eggs and choice of homemade muffin or toast.

Add an egg or two to any Lodge Specialty for 1.50 (1) or 2.50 (2)

BREAKFAST CLASSICS

1. CHOOSE A MAIN DISH

BUTTERMILK PANCAKES

Three light and fluffy buttermilk hot cakes stacked high and presented with creamy whipped butter, and a selection of syrups.

BELGIAN WAFFLE

Crisp waffle served with syrup and creamy butter.

TEXAS-STYLE FRENCH TOAST

Our home baked Texas toast is cooked to golden brown and served up with a sprinkling of powdered sugar, whipped butter, and maple syrup.

MAIN + 1 SIDE

9.50

MAIN + 2 SIDES

11.95

MAIN + 3 SIDES

13.50

2. FILLINGS & TOPPINGS

50¢ EACH

FILLINGS:

Walnuts, bananas, blueberries, sliced almonds, toasted coconut, white chocolate chips, and dark chocolate.

TOPPINGS:

Apple, cherry, pineapple, whipped cream, chocolate syrup, and toasted coconut.

3. CHOOSE YOUR SIDES

THREE STRIPS OF BACON
ONE SLICE OF HAM
THREE SAUSAGE PATTIES
TWO EGGS ANY STYLE
HASH BROWNS

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

GREENSTREET

3-EGG OMELETS

9.95

Omelets are hand-whipped and made with three eggs. Served with your choice of fresh fruit or our hash brown potatoes and choice of freshly baked muffin or toast.

Add extra ingredients for 50¢.

DRAGON OMELET

Sausage, green onions, bell peppers, mushrooms with melted Cheddar cheese.

FRESH VEGETABLE OMELET

Sautéed zucchini, broccoli, onions, and mushrooms with melted Cheddar cheese.

DENVER OMELET

Ham, bell pepper, onion, and melted Jack cheese.

WARSAW OMELET

Grilled Polish sausage with Jack cheese and mushrooms.

CHEESE OMELET

Your choice of American, Swiss, Jack, or Cheddar cheese.

2-EGG SCRAMBLERS

8.95

Scramblers are made with two eggs and come with your choice of fresh fruit or hash brown potatoes and choice of freshly baked muffin or toast.

Add extra ingredients for 50¢.

SAUSAGE SCRAMBLER

Sliced breakfast sausage, mushrooms, and Jack cheese.

HAM SCRAMBLER

A sauté of diced country ham and green onions, topped with Cheddar cheese.

BACON SCRAMBLER

Crispy smoked bacon and Cheddar cheese.

DENVER SCRAMBLER

Diced ham, bell pepper, onions, and Jack cheese.

FRESH FRUIT & GRAINS

SANDY'S STEEL CUT IRISH OATMEAL

9.50

Slowly cooked the old fashioned way with apples and no added sugar. Presented with fresh bananas, berries, and brown sugar on the side.

GRANOLA

7.00

Our house-made multi-grain granola. Blended right here! Served with milk.

FRUIT, YOGURT, AND GRANOLA PARFAIT

8.95

Fresh berries and bananas layered with vanilla yogurt and our house-made granola.

FRESH FRUIT BOWL

8.00

A seasonal assortment.

A LA CARTE

ONE EGG, ANY STYLE

2.95

TWO EGGS, ANY STYLE

3.95

BAGEL & CREAM CHEESE AND JAM

3.95

FAT-FREE YOGURT

3.95

COLD CEREAL

4.95

GRITS WITH CHEESE

3.95

BISCUITS AND GRAVY

4.95

BREAKFAST BURRITO

4.95

HASH BROWN POTATOES

2.95

SAUSAGE (3), BACON (3), OR HAM

4.95

DOUBLE STACK OF PANCAKES

5.95

BUTTERED TOAST

2.95

ENGLISH MUFFIN

2.95

HOMEMADE MUFFIN

2.95

FRUIT CUP

3.95

KIDS

4.25

For kids 10 & under and dine-in only

PANCAKE AND SAUSAGE

SAUSAGE WITH TOAST

CEREAL WITH MILK

EGGS AND BACON

DRINKS

STARBUCKS HOUSE BLEND

AMERICANO

2.95

LATTE

3.95

CAPPUCCINO

3.95

ESPRESSO

2.95

DRAGON HILL HOUSE COFFEE

2.25

BOTTLED WATER

2.25

HOT TEA

2.25

SMALL JUICE

2.75

LARGE JUICE

3.25

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.

FRIED BUFFALO CHICKEN SANDWICH 11.95

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



SALADS



GREEK SALAD 10.95

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



GRILLED SQUASH SALAD 10.95

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



ASIAN SESAME CHICKEN SALAD 11.95

Grilled chicken strips tossed with romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onions, crispy wonton, and Asian sesame vinaigrette. Optional Add-Ons

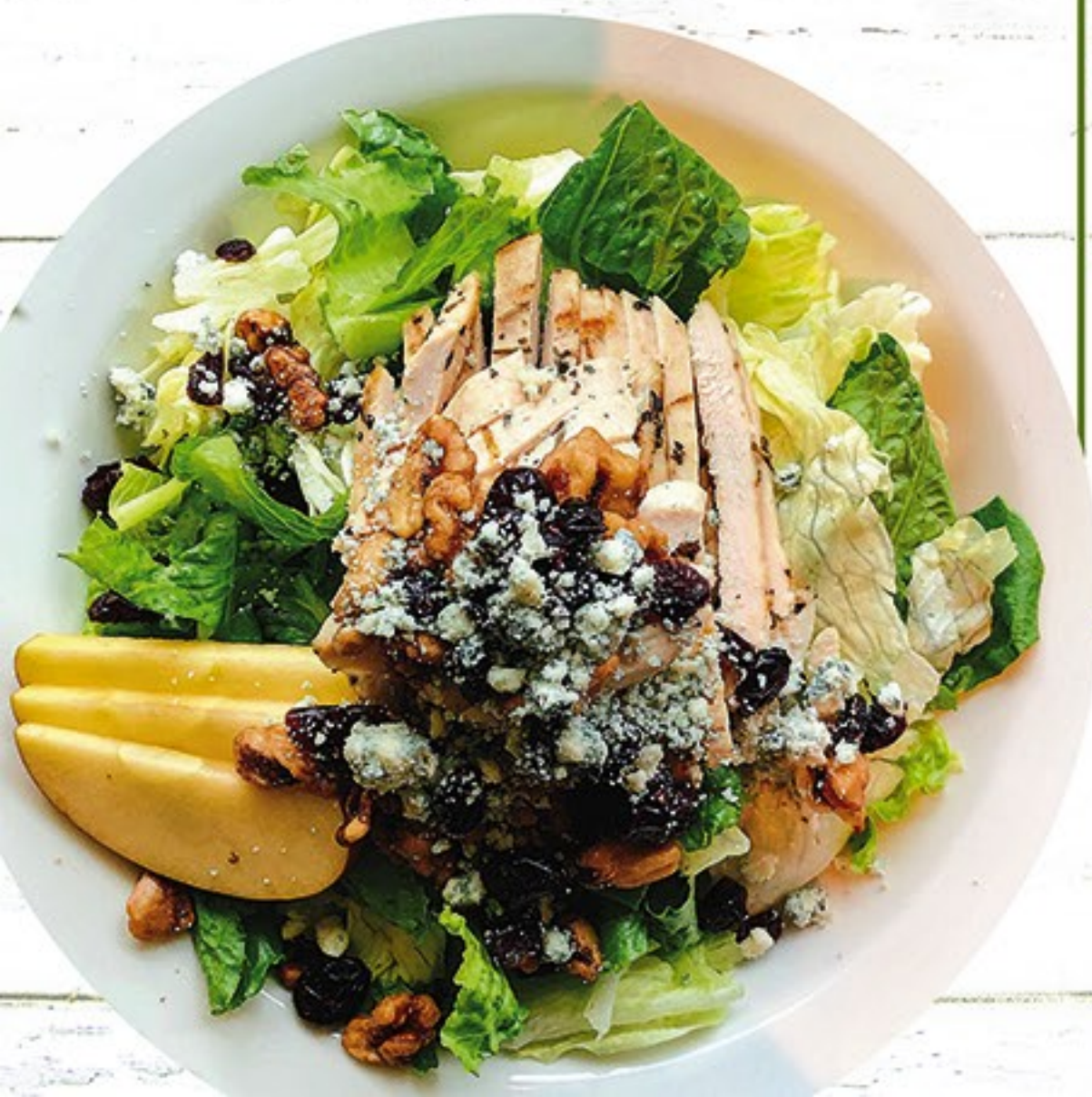
OPTIONAL ADD-ONS

Grilled chicken breast (\$3.95)

Colossal shrimp (\$7.50)

Fresh grilled salmon (\$7.95)

Beef tips (\$6.95)



GREENSTREET

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

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

14.95

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

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

10.95

CHICKEN WINGS WITH COCHUJANG OR CLASSIC BUFFALO

Spicy chicken wings served with ranch dressing and celery.

12.95

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.

14.95



CAESAR SALAD

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)

10.95



QUINOA SALAD

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

10.95



COBB SALAD

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

13.50



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.

11.95



VEGGIE BURGER 9.95

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

9.95

SHRIMP COCKTAIL 9.95

Half dozen JUMBO shrimp with our homemade cocktail sauce.

9.95

PASTA SPECIALTIES

FETTUCCINE ALFREDO 15.95

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

15.95

LINGUINE ALLA SICILLIANA 12.95

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

12.95

SPAGHETTI CARBONARA

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

12.95

OPTIONAL ADD-ONS

Grilled chicken breast (\$3.95)

Colossal shrimp (\$7.50)

Fresh grilled salmon (\$7.95)

Beef tips (\$6.95)

CHICKEN PARMESAN 12.95

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

12.95

SEAFOOD PASTA MAMMA ROSA 15.95

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

15.95

MAMMA MIA MEATBALL 12.95

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

12.95

SPAGHETTI ALLA BOLOGNESE 12.95

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

12.95

PAD THAI 18.95

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)	34.95
NEW YORK STRIP (12 oz)	32.95
RIB EYE STEAK (14 oz)	34.95
T-BONE (20 oz)	33.95



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)	21.95
Fresh North Pacific salmon seasoned and char-grilled to perfection.	

GRILLED SALMON WITH AVOCADO, CHERRY TOMATO, AND CORN SALSA (8 oz)	23.95
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 (12 oz)	19.95
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	12.95
Tender teriyaki glazed boneless chicken served with sautéed vegetables and steamed rice.	

LA GALBI	24.95
Traditional marinated beef short ribs, char-grilled. Served with rice and kimchi.	

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
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	12.95
Spicy vegan lentil curry with carrots, celery, cashews, raisins and organic brown rice.	

LIVE MAINE LOBSTER	MARKET PRICE
Our Maine lobster is served with drawn butter and lemon. Includes our famous soup and salad.	

JUMBO SHRIMP SCAMPI	
Our largest shrimp sautéed with butter and garlic, your choice of regular or spicy, served with pasta or rice.	21.95

SEAFOOD STIR-FRY	
Tender scallops and shrimp stir fried with celery, carrots, mushrooms and almonds served over steamed rice.	15.95

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

DRINKS

SOFT DRINKS	2.25
Coke, Coke Zero, Sprite, iced tea, lemonade	

JUICE	3.25
Orange, apple, pineapple, grapefruit, cranberry	

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

S.PELLEGRINO	4.00
Sparkling natural mineral water	

GREENSTREET

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

\$9.95

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

FRIED SHRIMP PO BOY

\$11.95

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

FRIED BUFFALO CHICKEN SANDWICH

\$11.95

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

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





SWEET STREET

DESSERTS

Triple Chocolate Decadence

Red Velvet Layer Cake

New York Cheesecake

Tiramisu

Crème Brûlée

Warm Apple Pie (à la Mode \$1)

\$4

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

BEVERAGES



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 Valley Oregon)	11

WHITE

CHARDONNAY

Kendall Jackson (Sonoma, California)	7
Heitz Cellar (Napa, California)	8

PINOT GRIGIO

Fetzer (California)	6
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SAUVIGNON BLANC

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

BEER

BOTTLE

DOS EQUIS, CORONA, HEINEKEN, SAMUEL ADAMS 3.95

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT 3.25

DRAFT BEER

HITE (GLASS / PITCHER) 3.25 / 8.95

WEST COAST STYLE IPA (GLASS / PITCHER) 4 / 9.95

NEW ENGLAND STYLE IPA (GLASS/PITCHER) 5 / 14

AMERICA'S FINEST CRAFT BREWS 5.25

- Stone IPA
- Goose Island IPA
- Ballast Point Victory at Sea

