

Lunch & Dinner

Pasta Specialties

Spaghetti Carbonara \$12.95
Traditional “charcoal-makers” pasta in a creamy sauce with bacon and imported Parmigiano-Reggiano cheese

Fettuccine Alfredo \$15.95
Contains only the finest imported Parmigiano-Reggiano cheese, butter, heavy cream and pasta.



Linguinni Alla Siciliana \$12.95
Spicy Scilian stlye pasta with roasted garlic, broccoli, spinach and olives. Anchovies are optional.

add Grilled Chicken Breast \$3.95 add Colossal Shrimp \$6.95 add Fresh Grilled Salmon \$6.95 add Beef Tenderloin Tips \$7.95

Chicken Parmesan \$12.95
Breaded chicken cutlet lightly breaded and topped with five Italian cheeses and Pomodoro sauce. Served with Spaghetti

Spaghetti alla Bolognese \$12.95
Our secret Italian meat sauce recipe made only with freshly ground beef

Seafood Pasta Mamma Rosa \$15.95
Shrimp, scallops and mushrooms served with fettucine and tomato cream sauce

Mamma Mia Meatball Spaghetti \$12.95
Mama's secret meatball recipe served over spaghetti and marinara sauce

Phad Thai \$18.95
Stir-fried linguine noodles with spicy shrimp and vegetables, Dragon style

Fettuccine Roma \$15.95
Italian sausage served over pasta with a pesto cream

Sandwiches & Salads

All house made sandwiches & burgers come with choice of fries or coleslaw, choose onion rings for \$1.00
Add bacon \$0.95 or cheese \$0.50 to any sandwich

DHL Burger \$9.95
Freshly ground beef deluxe ½ pound burger cooked to order with lettuce, tomatoes, onions and pickles on our homemade sesame bun served with French fries

Philly Cheese Steak Sandwich \$10.95
Thinly sliced steak chopped on the grill then served on a 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



Caesar \$8.95
A traditional favorite prepared by our chef

add Grilled Chicken Breast \$3.95 add Colossal Shrimp \$6.95 add Fresh Grilled Salmon \$6.95 add Beef Tenderloin Tips \$7.95



Quinoa Salad \$8.95
Natures perfect grain with kale and garden fresh vegetables

Beverage Menu

Soft Drink \$2.25
Coke, Diet Coke, Sprite, Ice Tea, Lemonade

Juice \$2.95
Orange, Apple, Pineapple, Grapefruit, Cranberry

Coffee or Tea \$2.25

Bottled Water \$2.25

Colossal Shrimp and Steak

Your favorite Dragon Hill Lodge "Angus steak, chilled, but never frozen" and served with some of the biggest sautéed shrimp this side of the Pacific

Colossal Shrimp and Sirloin Steak	\$19.95	Colossal Shrimp and New York Steak	\$28.95
Colossal Shrimp and Rib Eye Steak	\$30.95	Colossal Shrimp and Filet Mignon	\$35.95

Beef and Reef

Meats are char-broiled to perfection and served with your choice of French fries, mash potato or baked potato
Add sautéed mushrooms and onions to any steak for only \$2.50!

Great Steaks

Chilled, never frozen, American Angus Beef. Served Char-broiled, Pan-seared or Teriyaki Style

 Filet Mignon...\$31.95	New York Strip...\$23.95	T-Bone...\$26.95
 Sirloin Steak...\$13.95	Rib Eye Steak...(10 oz) \$25.95 / King Cut (14 oz)...\$28.95	

 Grilled Salmon	\$18.95
Fresh North Pacific salmon seasoned and char-grilled to perfection	

 Tilapia	\$13.95
Served pan-fried, steamed or sauteed with lemon butter sauce	

 Seafood Stir-Fry	\$15.95
Tender scallops and shrimp stir fried with celery, carrots, mushrooms and almonds served over steamed rice	

Surf and Turf	\$19.95
Sirloin steak and fresh salmon served with choice of potato and sauteed vegetables	

Steak and Chicken	\$16.95
Sirloin steak and grilled chicken breast served with choice of potato and sauteed vegetables	

Beef & Shrimp Stir-Fry	\$21.95
Tenderloin 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	

LA Kalbi	\$22.95
Traditional marinated beef short ribs, char-grilled served with rice and kimchi	

Crunchy Fried Fish	\$10.95
White fish coated with bread crumbs and deep fried. Served with cole slaw, French fries and tartar sauce	

Steak and Lobster Tail	\$29.95
Main Lobster tail served with a juicy steak, potato and seasonal vegetables.	

Live Maine Lobster	Market Price
Our Maine lobster is served with drawn butter & lemon includes our famous soup and salad	

Greenstreet Favorites

Jumbo Shrimp Scampi	\$19.95
Our largest shrimp sautéed with butter and garlic, your choice of regular or spicy, served with pasta or rice	

Shrimp Risotto	\$15.95
Classic Italian creamy risotto with shrimp	

 Teriyaki Chicken	\$11.95
Tender Teriyaki Glazed Boneless Chicken served with sauteed vegetables and steamed rice	

Just For Kids


 Kidburger with Fries or "Sketti" with Meat Sauce	\$2.95
<u>For kids 11 and under, dine-in only, please.</u>	





Daily Buffet
All You Can Eat

Variety of classic American dishes along with our pasta, soup and salad bar \$13.95
Complimentary Buffet for your children age 4 and younger with the purchase of a regular entree or buffet
Ages 5 to 11 are \$4.95

Salads

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Greek Salad \$8.95
Romaine lettuce, tomatoes, feta cheese, red onions, Peperoncini, Kalamata olives, cracked pepper, and our Greek dressing
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Caesar \$8.95
A traditional favorite prepared by our chef
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Grilled Squash Salad \$8.95
Kabocha squash, mixed greens, walnuts and gorgonzola with extra virgin olive oil

add Chicken Breast...\$3.95 add Salmon...\$6.95 add Shrimp...\$6.95 Add Beef Tenderloin Tips...\$7.95

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Red White & Bleu Salad \$10.95
Mixed greens with sliced apples, cranberries and Gorgonzola Bleu cheese.
Served with grilled chicken breast and candied walnuts, tossed in a Dijon vinaigrette.
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Asian Sesame Chicken Salad \$10.95
Grilled chicken strips tossed with romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onions, crispy wonton and Asian sesame vinaigrette
- Hawaiian Lunch Plate "Loco Moco"** \$11.95
An island favorite! Freshly ground beef patty served over rice with gravy, topped with an egg

Sandwiches

All house made sandwiches & burgers come with choice of fries or coleslaw, choose onion rings for \$1.00
Add bacon \$0.95 or cheese \$0.50 to any sandwich

- Roast Beef Panini** \$9.95
Slowly roasted and thinly sliced, our house roasted USDA Choice Beef Top Round is served on our parmesan crusted ciabatta roll
- Executive Club** \$9.95
Smoked ham, breast of turkey, crisp bacon and cheese with lettuce, tomato and Dragon Sauce on an onion dill bun
- Grilled Chicken & Brie Sandwich** \$10.95
Grilled chicken breast with brie cheese melted between sourdough bread
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Good Earth Sandwich \$9.95
Choice of dolphin safe albacore tuna or roasted chicken salad with avocado, lettuce and cucumber on a whole wheat pumpkin seed date roll
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Basil Pesto Ciabatta Sandwich \$9.95
Marinated and grilled egg plant, mushrooms, zucchini, bell peppers with basil pesto, served on ciabatta bread
- Meatball Focacia Parmesan** \$9.95
Our home made meatballs on freshly baked focacia bread with marinara sauce, smothered in Provolone and mozzarella cheeses
- DHL Burger** \$9.95
Fresh ground beef deluxe 1/2 pound burger cooked to order with lettuce, tomatoes, onions and pickles on our homemade sesame bun served with fries
- Philly Cheese Steak Sandwich** \$10.95
Thinly sliced chopped on the grill then served on a soft Italian roll with fried 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



❧ Daily Buffet ❧
All You Can Eat

Monday & Tuesday:
Italian Buffet \$16.95

Wednesday, Thursday, Friday, Saturday & Sunday:
Sirloin Steak Buffet \$22.95

Complimentary Buffet for your children age 4 and younger with the purchase of a regular entree or buffet
Ages 5 to 11 are \$4.95

Appetizers

- Buffalo Wings** \$8.95

Spicy chicken wings served with Bleu Cheese dressing and celery
- Shrimp Cocktail** \$9.95

Half-Dozen JUMBO Shrimp with our homemade cocktail sauce

Beef and Reef

- King Crab Legs** \$31.95

FULL pound of succulent King Crab Legs steamed to order served with lemon and drawn butter, includes a baked potato or French fries

- King Crab and Steak** \$28.95

Half-pound of succulent King Crab Legs paired with a sirloin steak.
Served with lemon and drawn butter, includes a baked potato or French fries
- Steak Delmar** \$19.95

Sirloin steak topped with shrimp, scallops, crabmeat and mushrooms
in a garlic cream sauce served with your choice of pasta or rice

Ask your waiter about upgrading your steak selection.



Wine by the Glass

WINES OF AMERICA

Bin	Number	Red			Glass
		Cabernet Sauvignon			
	120	Kendall Jackson	Sonoma	California	7
	125	St. Francis	Sonoma	California	8
		Merlot			
	142	Columbia Crest	Columbia Valley	Washington	7
		Pinot Noir			
	152	Jekel	Santa Barbara	California	10
	155	Willamette Valley Vineyard	Willamette Valley	Oregon	11
		White			
		Chardonnay			
	163	Kendall Jackson	Sonoma	California	7
	164	St. Francis	Sonoma	California	8
	165	Heitz Cellar	Napa	California	8
		Riesling			
	181	Chateau Saint Michelle	Columbia Valley	Washington	6
		Sauvignon Blanc			
	236	Starborough		New Zealand	6



Wines of America										
					Glass	.375 Bottle	.750 Bottle			
Red	Bin Number	Cabernet Sauvignon								
		120	Kendall Jackson	Sonoma	California	7		29		
		121	St. Francis	Sonoma	California	8		39		
		122	Robert Mondavi	Napa	California			49		
		123	Clos Du Val	Napa	California			69		
		124	Heitz Cellar	Napa	California			59		
		125	Silver Oak	Napa	California	1.5 L	350	139		
		126	Dunn Howell Mountain, 2000	Napa	California			89		
		127	Chateau Montelena Estate	Napa	California			199		
		128	Groth, Reserve	Napa	California			169		
129	Cardinale	Napa	California			279				
		Meritage Cabernet Blend								
		130	Franciscan Magnificent	Napa	California			48		
		131	Trinchero Family Estates	Napa	California			66		
		132	Opus 1	Napa	California			344		
		Merlot								
		142	Columbia Crest	Columbia Vally	Washington	7		26		
		143	St. Francis	Sonoma	California			38		
		145	Cakebread Cellars	Napa	California			89		
		146	Robert Mondavi	Napa	California			48		
		147	Freemark Abbey	Napa	California			49		
		Pinot Noir								
		152	Jekel	Santa Barbara	California	10		42		
		153	Meiomi	Central Coast	California			35		
		154	Robert Mondavi	Napa	California			48		
		155	Willamette Valley	Willamette Valley	Oregon	11		46		
		156	Domaine Serene Cuvee	Willamette Valley	Oregon			66		
		California Reds								
		133	St. Francis Zinfandel	Sonoma	California			39		
		134	Heitz Cellar Zinfandel	Napa	California			39		
		135	Stolpman Estate Syrah	Ballard Canyon	California			48		
		136	Stolpman Grenache	Santa Ynez	California			45		
		137	Paraduxx	Napa	California			69		
		White	Bin Number	Chardonnay						
163	Kendall Jackson			Sonoma	California	7		27		
164	St. Francis			Sonoma	California	8		31		
165	Heitz Cellar			Napa	California	8		33		
168	Freemark Abbey			Napa	California			42		
169	Cakebread cellars			Napa	California			59		
				California Whites						
				173	Groth Sauvignon Blanc	Napa	California	7		27
				174	Stolpman Viognier	Ballard Canyon	California			27
				175	Fetzer Pinot Grigio		California	6		22
		Riesling								
		181	Chateau Saint Michelle	Columbia Valley	Washington	6		22		
Red		Wines from Around the World								
		220	Chateauneuf-du-Pape, Guigal	Rhône Valley	France			72		
		221	Tignanello, Antinori	Toscana	Italy			189		
		223	Luce	Montalcino	Italy	1.5 L	299	139		
		224	Amarone, Tommasi	Valpolicella	Italy			59		
		225	La Serre Nouve, Ornellaia	Bolgheri	Italy			79		
		226	Finca Valpiedra, Cantos	Rioja	Spain			26		
		227	Ornellaia 2009	Bolgheri	Italy			225		
		228	Bordeaux, Château d'Issan	Bordeaux	France			169		
		229	Bordeaux, Chateau Talbot	Bordeaux	France			119		
230	Red Blend, Kilikanoon	Killerman's Ru n	Australia			39				
White		233	Riesling Spatlese, Schmitt Sohne	Mosel	Germany	6	24			
		235	Sauvignon Blanc, Kim Crawford	Marlborough	New Zealand	7	29			
		236	Sauvignon Blanc, Starborough	Marlborough	New Zealand	6	24			
		pagne		314	Cordorniu Cava Brut	Catalonia	Spain	7	24	
315	Schramsberg			Napa	California		28	49		
t Wine		321	Moscato, Dezzani		Italy	6	19			
		325	Malvasia Red, Dezzani		Italy		19			