☞ GREENSTREET

LODGE SPECIALTIES

10.95

9.50



TRIPLE STACK 11.95 Three pancakes, three sausages, three bacon

strips and three eggs any style. SOUTHERN BISCUITS & GRAVY 9.50 Georgia biscuits, creamy pr gravy and two eggs any style. Served with your hoice of fresh fruit or hash brown po

P.T. BREAKFAST 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) tonned with sunny-side-up or poached egg, and hash brown

potatoes or fresh fruit. NEW YORK STRIP STEAK WITH 19 95 TWO EGGS

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 Our buttery home baked croissant is cooked to a golden brown and served up with a sprinkling of nowdered sugar whinned butter and menle

syrup. Choice of bacon, sausage, ham or two eggs BREAKFAST BURRITO Giant burrito filled with scrambled eggs, cheese, bacon, ham, mushrooms, onion, tomato served

with your choice of fresh fruit or hash brown EGGS BENEDICT 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. 10.95 SKILLET BREAKFAST 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

muffin or toast.

FILLINGS:

topped with three eggs and choice of homemade

9.95

9.50

10.95

BREAKFAST CLASSICS

1. CHOOSE A MAIN DISH

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

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.

9.50 MAIN+1 SIDE 11.95 MAIN + 2 SIDES 13.50 MAIN + 3 SIDES

2. FILLINGS & TOPPINGS

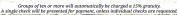
50¢ EACH

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







3-EGG OMELETS

Omelets are hand-whipped and made with 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, onjons, and mushrooms with

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

WARSAW OMELET Grilled Polish sausage with Jack cheese and mush

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

2-EGG SCRAMBLERS

amblers 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 dicéd 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

9.50

8.95



GRANOLA

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

FRUIT, YOGURT, AND GRANOLA PARFAIT Fresh berries and bananas lavered with vanilla vogurt and our house-made granola.

8.00 FRESH FRUIT BOWL A seasonal assortment.

A LA CARTE

2.95 ONE EGG, ANY STYLE TWO EGGS, ANY STYLE 3.95 BAGEL & CREAM CHEESE AND JAM 3.95 3.95 FAT-FREE YOGURT COLD CEREAL 4.95 3.95 GRITS WITH CHEESE 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

KIDS

For kids 10 & under and dine-in only

PANCAKE AND SAUSAGE SAUSAGE WITH TOAST CEREAL WITH MILK EGGS AND BACON

DRINKS

HOMEMADE MUFFIN ...

FRUIT CUP

. CT	ARBUCKS HOUS	E DI END	6
_	AMERICANO	E DEEND	2.9
<u> </u>	LATTE		3.9
	CAPPUCCINO		3.9
-01 In-	ESPRESSO		2.9
DRAGON HILL HOUSE COFFEE		JSE COFFEE	2.2
BOTTLED WATER			2.2
н	OT TEA		221







2.95 3.95

2.75

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	

melted between sourdough bread.

onion on onion bread.

9.95 our fresh baked parmesan crusted ciabatta roll.

EXECUTIVE CLUB 9.95 Smoked ham, turkey breast, crisp bacon and American cheese with lettuce, tomato, and

GRILLED CHICKEN & BRIE

SANDWICH 10.95

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

11.95 FRIED SHRIMP PO BOY Buttermilk battered shrimp served on a toasted french baquette with iceberg lettuce sliced

tomato, pickles, and Cajun remoulade. FRIED BUFFALO CHICKEN SANDWICH

cilantro, sour cream, and fresh salsa.

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



11.95





SALADS

	6	GREEK SALAD	9.95
		Romaine lettuce, tomatoes, feta cheese, red	
		onions, peperoncino, kalamata olives, cracked	
		pepper, and our Greek dressing.	
		Optional Add-Ons	
	-		-
	(6-4)	GRILLED SQUASH SALAD	9.95
		Kabocha squash, mixed greens, walnuts and	
•		Gorgonzola with extra virgin olive oil.	
	I	Optional Add-Ons	

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. Optional Add-Ons OPTIONAL ADD-ONS Grilled chicken breast (\$3.95)

Colossal shrimp (\$6.95) Fresh grilled salmon (\$6.95) 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 (\$00\$) to any sandwich.

10.95

9.95

10.95

13.95

PHILLY CHEESESTEAK SANDWICH 10.95 Thinly sliced steak chopped on the grill then served on an Italian roll with grilled onions and Providing Cheese

REUBEN SANDWICH
Grilled corned beef on our home baked rye
bread with Swiss cheese, sauerkraut and

Thousand Island dressing.

CHICKEN WINGS WITH
GOCHUJANG OR CLASSIC

BUFFALO Spicy chicken wings served with ranch dressing and celery.

DHL BUILD YOUR OWN BURGER

DHL BUILD YOUR OWN BURGER
Customize your burger with the following
ingredients:

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

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

sauce with bacon and imported Parmigiano-Reggiano cheese. Optional Add-ons 12.95

Grilled chicken breast (\$3.95) Colossal shrimp (\$6.95)

Fresh grilled salmon (\$6.95)

OPTIONAL ADD-ONS

Beef tips (\$6.95)

CAESAR SALAD

A traditional favorite prepared by our chef,
OPTIONAL ADD-ONS
Orilled chicken breast (\$3.95)

Grilled chicken breast (\$3.95) Colossal shrimp (\$6.95) Fresh grilled salmon (\$6.95) Beef tips (\$6.95)

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

COBB SALAD
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

Nixed greens with silced apples, cranberries and Corgonzola blue cheese. Served with grilled chicken breast and candide walnuts, tossed in a

Dijon vinalgrette.

VEGGIE BURGER

9.95

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 Parmiglano-Reggliano cheese, butter, heavy cream, and pasta. Optional Add-ons	CHICKEN PARMESAN Breaded chicken cutlet lightly breaded and topped with five Italian cheeses and pomodoro sauce. Served with spaghetti.
LINGUINE ALLA SICILLIANA Spicy Sicillian-style pasta with roasted garlic, broccoli, spinach and olives, Anchovies are optional, Optional Add-ons	SEAFOOD PASTA MAMMA ROSA Shrimp, scallops and mushrooms served with fettucine tomato cream sauce.
SPAGHETTI CARBONARA Traditional "charcoal-makers" pasta in a creamy	MAMMA MIA MEATBALL Mama's secret meatball recipe served over spaghetti and marinara sauce.

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

SPACHETTI ALLA BOLOGNESE 12.95

Stir-fried linguine noodles with spicy shrip

vegetables, Dragon-style,

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

PAD THAI

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.





9.95

11.95

12.95

15 95



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,



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			11.	
FARMS.	ENTE	REES		
GRILLED SALMON (8 oz)	18.95	BABY BACK RIBS		17.95

22 95

char-grilled to perfection. ORILLED SALMON WITH 21.95 AVOCADO, CHERRY TOMATO, AND

CORN SALSA (8 oz) Char-grilled salmon served with a delicious southwestern style salsa guaranteed to pack

Fresh North Pacific salmon seasoned and

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....

19.95 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

TERIYAKI CHICKEN 12.95 Tender teriyaki glazed boneless chicken served

with sautéed vegetables and steamed rice. A GALBI Fraditional marinated beef short ribs, char-grilled. Served with rice and kimchi.

18.95 BABY BACK RIBS

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 terivaki 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. MARKET LIVE MAINE LOBSTER

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

JUMBO SHRIMP SCAMPI Our largest shrimp sautéed with butter and garlic.19.95 your choice of regular or spicy, served with pasta

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

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**



SOFT DRINKS 2.25 3.25 Orange, apple, pineapple, grapefruit, cranberry COFFEE/TEA 2.25 **BOTTLED WATER** 2.25 ACQUA PANNA 00

S.PELLEGRINO

4.00

BEVERAGES



WINE

By the glass

RED

CABERNET S	AUVIGNON
Variation Carloss 6	C C-1/f!-)

St. Francis (Sonoma, California) 8

PINOT NOIR

PINOT NOIR

Jekel (Santa Barbara, California)	10
Willamette Valley Vineyard (Willamette	11
Valley, Oregon)	

WHITE

CHARDONNAY		
Kendall Jackson (Sonoma, California)	-	7
St. Francis (Sonoma, California)	-	В

SAUVIGNON BLANC

Starborough (New Zealand)

BEER

BOTTLE

DOS EQUIS, CORONA, 3.9
HEINEKEN, SAMUEL ADAMS

BUDWEISER, BUD LIGHT, 3.25
MILLER LITE, COORS LIGHT

DRAFT BEER

HITE (GLASS/PITCHER) 3.25/8.95

DRAGON HILL IPA (GLASS/PITCHER) 3.75/9.95

AMERICA'S FINEST
CRAFT BREWS
Stone IPA

Goose Island IPA Ballast Point Victory at Sea

