

Dinner Menu

STARTERS

BRUSSEL SPROUTS \$10

Roasted Brussel sprouts with crispy bacon, shaved parmesan and a balsamic reduction

BRUSCHETTA \$8|\$12

A choice of three or five piece toasted garlic ciabatta bread topped with goat cheese, marinated tomatoes, garlic, fresh basil, parmesan cheese and a balsamic reduction

MUSSELS \$14

Mussels steamed with shallots, white wine, lemons, fresh thyme, and sun dried tomatoes served with garlic pesto naan bread

SMOKED WHITEFISH DIP \$12

A mixture of cream cheese, scallions, and smoked great lakes whitefish served with lightly fried naan bread

ASIAN STYLE MEATBALLS \$14

A blend of ground pork belly and ground beef topped with a house made sweet & spicy Asian glaze

CALAMARI \$14

Light dusted and flash fried calamari served with our Thai chili aioli

SALADS

ADD CHICKEN 3

ADD SHRIMP 5

CAESAR SALAD \$5|\$10

Crisp romaine, topped with shaved parmesan cheese, and croutons served with Caesar dressing

STRAWBERRY CHICKEN SALAD \$14

Spring mix and spinach, topped with grilled chicken, strawberries, dried Michigan cherries, slivered almonds, and feta cheese served with homemade strawberry vinaigrette

FRESH GARDEN SALAD \$6|\$12

Mixed greens, topped with tomatoes, cucumbers, red onions, carrots, and croutons served with your choice of dressing

GREENSIDE GRILLE SIGNATURE SALAD \$14

Spring mix, topped with apples, candied walnuts, dried Michigan cherries, walnut encrusted chicken and bleu cheese crumbles served with raspberry vinaigrette

LIGHTER FARE

BACON CHEESEBURGER \$18

Steak burger served with lettuce, tomato, bacon and your choice of cheese on a toasted brioche bun and sidewinder fries

VEGAN TACOS \$20

Three tacos with roasted red pepper hummus, crisp cilantro lime coleslaw and fresh grilled vegetables in grilled flour tortillas topped with balsamic glaze a fresh vegetable medley

PULLED PORK TACOS \$20

Three tacos with BBQ pulled pork with crisp cilantro lime coleslaw in grilled flour tortillas topped with a Rojo Sauce served with fresh vegetable medley

GRILLED CHICKEN CLUB \$16

Grilled chicken served with bacon, lettuce, tomato and your choice of cheese on a toasted brioche bun and sidewinder fries

FISH TACOS \$22

Three tacos with lightly fried grouper with crisp cilantro lime coleslaw in grilled flour tortillas topped with our Thai Chili aioli served with fresh vegetable medley

SHRIMP TACOS \$22

Three tacos with lightly fried shrimp with crisp cilantro lime coleslaw in grilled flour tortillas topped with our Thai Chili aioli served with fresh vegetable medley

Greenside Grille

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ENTREES

RIBEYE \$36

Grilled Ribeye topped with a mushroom demi sauce

STEAK AU POIVRE \$30

Peppercorn encrusted and pan seared sliced into medallions topped with a house made cognac cream sauce

JAMAICAN JERK PORK TENDERLOIN \$28

Grilled tenderloin marinated in our house made jerk rub and topped with our Jamaican jerk sauce

CHICKEN PUTTANESCA \$22

Grilled airline chicken breast topped with an olive, caper and garlic tomato sauce

FISH & SEAFOOD

NORWEGIAN SALMON \$32

Pan seared salmon topped with a honey and ginger glaze

WALLEYE \$26

Lightly dusted and pan seared topped with an artichoke & caper lemon butter sauce

GREAT LAKES WHITEFISH \$24

Fresh whitefish broiled with a house made citrus butter

COCONUT SHRIMP \$22

Hand coated jumbo shrimp served with a house made mango chipotle sauce

PASTA

ADD CHICKEN 3

ADD VEGETABLE 3

ADD SHRIMP 5

ALFREDO PENNE \$18

Al dente penne tossed with a rich and creamy parmesan alfredo sauce

FIVE CHEESE PENNE \$18

Al dente penne tossed with a house made five cheese vodka sauce

SIDES

Entrees, Fish & Seafood are served with your choice of starch and fresh vegetable medley

MASHED REDSKINS 4

BAKED POTATO 4

ROASTED REDSKINS 4

RICE PILAF 4

FRESH VEGETABLE MEDLEY 4

FRIDAY NIGHT FISH FRY

SATURDAY NIGHT PRIME DINNER

Greenside Grille