



The Greenside Grille

Entrees

Select entrées served with your choice of potato or rice pilaf with vegetable of the day. Add a house or Caesar side salad for 3.00

Steak Diane 28.00

Medallions of steak topped with a creamy mushroom & shallot pan sauce, Finished with Brandy and cream. Served with potatoes & Vegetable medley.

Char- Grilled Pork Tenderloin 20.00

Grilled Tenderloin of pork topped with our own smoky bacon, cherry and raspberry sauce. Served with potatoes & vegetable medley.

Mediterranean Chicken Skillet 19.00

Plump chicken breast lightly sautéed in a white wine and lemon sauce with artichokes, sun dried tomatoes, green and kalamata olives.

Asian Chicken 19.00

Tender grilled chicken strips with sautéed Vegetables & pineapple. Tossed in your choice of sweet & sour or teriyaki sauce and served over rice.

Pasta Alfredo 16.00 w/Vegetables 18.00 w/Chicken 20.00

Penne pasta cooked al dente and tossed with a rich Creamy Parmesan Alfredo sauce.

Lighter Fare

Dinner Sandwiches 14.00

Choose between a bacon cheeseburger or a grilled chicken sandwich. Both are served with coleslaw and French fries.

Fish and Seafood

Fried Shrimp Dinner 18.00

Butterflied and hand breaded jumbo shrimp served with potato choice and vegetable.

Michigan Yellow Perch 22.00

Yellow Perch fillets, fresh from Lake Erie, dusted in lightly seasoned flour and pan sautéed.

Great Lakes Planked Whitefish 23.00

Fresh whitefish broiled with our own citrus butter and topped with fresh herbs. Served with roasted whipped potatoes.

Sautéed Walleye 24.00

Pan seared, lightly dusted walleye filet served with an artichoke and lemon caper butter sauce.

Fish and Chips 15.00

Beer battered cod loins served with our new sidewinder fries, tartar & lemon.

Fish Taco Dinner 16.50

Lightly fried pieces of grouper, crisp cilantro lime coleslaw on three tortillas. Finished with our own Thai chili mayo dressing and limes. Comes with vegetable medley.

Vegan Tacos 14.50

Three flour tortillas spread lightly with roasted red pepper hummus and filled with cool crisp slaw mix and topped with an array of grilled seasonal vegetables, including mushrooms, peppers, onions and squash.

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Miller Lite
Labatt Blue
Labatt Blue Light
Michelob Light
Michelob Ultra

CRAFT/SPECIALTY BEERS

Stella
Two Hearted Ale
Bell's Oberon
Horny Monk
Cheboygan Blood Orange Honey
Mike's Hard Lemonade
Angry Orchard
St. Pauli Girl N/A
*Gluten Free

***Ask About Our Current Selection of Beers on Tap and Newly Added Specialty Craft Beers.**

**Consuming raw or uncooked meats may increase your risk of food borne illness.*