

GREENHOUSE CAFÉ

COMPLETE DINNER MENU

Lunch and Dinner

APPETIZERS

*Soup Du Jour Fresh Fruit Plate House Salad Fried Calamari **Add \$12***
*Caesar Salad Mozzarella & Tomato Baked Clams **Add \$10***

ENTREES

PENNE ALA VODKA, With Grilled Chicken or Shrimp
GRILLED CENTER CUT PORK CHOP, Served with Apple Sauce
BURGER DELUXE, Fresh Cut Fries, Bacon, Choice of Cheese
CHICKEN BREAST, PARMIGIANA OR FRANCAISE
BROILED TILAPIA FILET OREGANATA, Topped with Seasoned Panko
CHICKEN SALTIMBOCCA, Prosciutto, White Wine, Mushrooms, Fresh Mozzarella, Over Spinach
SHRIMP SCAMPI, Sautéed with White Wine, Lemon, Garlic, Butter
SALMON FILET, Cold Water Farm Raised, Broiled or Grilled
FRENCH CUT ROASTED CHICKEN, Over Sautéed Broccoli Rabe with Roasted Chick Peas
SEAFOOD LINGUINI, Clams, Mussels, Calamari & Shrimp, White or Red Sauce
*FISH OF THE DAY, Daily Fish in season **Add \$10***
*MIXED GRILL, Filet Mignon, Pork Loin, Chicken Breast, Crimini Mushrooms and Sherry **Add \$10***
*FILET MIGNON, 9oz. Cut Served With Bordelaise Sauce **Add \$20***
*ROASTED LONG ISLAND DUCKLING With Orange Or Strawberry Sauce **Add \$15***
*NEW YORK CUT SHELL STEAK 12oz Cut with Garlic Herb Butter **Add \$15***
*FLAME ROASTED RACK OF LAMB CHOPS With Au Jus **Add \$15***
*TWIN 5oz LOBSTER TAILS, Seasoned Served With Drawn Butter **Add \$20***
*SURF & TURF 5 oz. Lobster Tail & 4 ½ oz. Filet Mignon **Add \$30***
*JR SEAFOOD PLATTER, **Add \$10***
Daily Selection Of Three Broiled with White Wine and Broth, Topped with Citrus Chive Sauce
Select Entrees Served With Potato or Rice and Fresh Vegetables

DESSERTS

BROWNIE OVERLOAD - APPLE STRUDEL - CHEESECAKE - ICE CREAM

COFFEE OR TEA

\$45.00 Plus Tax and Gratuity

We Apply A 4% Supplemental Fee To All Transactions. Save This Fee By Paying Cash.