

GREEN LION CAFÉ DINNER

SMALL PLATES

- Soup of the day, grated cheese & aioli crostini 6
- Sriracha chicken quesadilla, bleu cheese slaw 9
- Margherita flatbread, mozzarella, tomato, pesto, balsamic drizzle 10
Chicken 13
- Ginger soy lettuce wraps, purple asian slaw, avocado, cilantro, chili sauce
Chicken 13 *Ahi Tuna 15
Filet Mignon 18
- Colossal Shrimp Cocktail, Spicy Datil Pepper Cocktail Sauce 15
- House made salmon croquettes, key lime tartar sauce 9
- Oysters Rockefeller, fresh oysters baked in Pernod, cream, spinach, parmesan, lemon 12
- *Fresh oysters, spicy cocktail sauce, lemon, horseradish
1/2 dozen 13 1 dozen 22

SALADS

- Caprese salad, burrata, heirloom tomato, basil, pesto, balsamic vinaigrette, baguette 12
- Cobb salad, chicken breast, thick cut bacon, egg, tomato, bleu cheese, avocado, romaine 14
- Calamari, arugula, spinach, aged parmesan, sweet peppers 12
- Caesar salad 8 + chicken breast 14, fresh salmon, fresh catch 18
- Atlantic Salmon, mixed greens, roasted butternut squash, red onion, house vinaigrette 18

SANDWICHES

- Half pound Angus burger, aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, house cut fried potatoes 13
- Fresh fish tacos, Asian slaw, lime, avocado & chili pepper sauce 14

MAINS

- Fresh catch fillet, house cut fried potatoes, green salad, beer battered, blackened, or grilled. Market Price
- Seafood pot pie, fresh fish, shrimp, clams, lobster claw, flaky pastry, tempura green beans, Dijon aioli 20
- Steak frites, 6oz Filet Mignon, truffle oil & aged Parmesan house cut fried potatoes, green salad 22
- Braised short rib of beef, cheese grits, Yorkshire pudding, jug of rich beef gravy, sautéed kale & Chorizo 22
- Fresh salmon, sweet potato puree, sautéed kale & Chorizo 19
- Beer battered atlantic cod fillet, house cut fried potatoes, mushy peas 20
- Quinoa bowl, avocado, roasted carrots & tomato, green beans, caramelized onions, apricots (VE, GF) 13
- Fresh spaghetti squash, white wine, parmesan, fresh diced tomatoes & herbs 12
Add Harissa chicken breast 18
or 2 Colossal shrimp 19
- Shaved Filet Mignon on Texas toast, melted mozzarella, onions, peppers, mushrooms, truffle oil, horseradish aioli 18
- *Poke Ahi Tuna, ginger soy, pineapple salsa, avocado 16
- Shrimp N' Grits, colossal shrimp, bacon, parmesan, creamy old bay grits 20

SIDES

- House cut fried potatoes, truffle oil, shaved aged parmesan 5
- Golfers fry basket 4
- Cheese grits 5
- Mixed salad 5
- Tempura green beans, Dijon aioli 5
- Sautéed kale & Chorizo 5

DESSERTS

- Chocolate Fondant decadent, rich and creamy with raspberry & caramel sauce 8
- Bourbon raisin bread pudding, caramel sauce, ice cream 6
- House made Key Lime pie 6
- Sticky toffee pudding, hot toffee sauce, vanilla ice cream 8
- Today's Cheesecake, fresh whipped cream 7

VE Vegan, GF gluten free

Items prepared without gluten products are made in a kitchen that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with certain medical conditions. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with certain medical conditions.

GREEN LION CAFÉ

CLASSIC COCKTAILS

Classic Martini

Tanqueray or Tito's - shaken - dry -
olive & a twist 8

Paloma

Maestro Dobel Tequila, grapefruit, lime,
soda, salt and chili pepper rim 8

Cosmopolitan

Tito's, triple sec, cranberry & lime juice 8

Manhattan

Jack Daniels, sweet vermouth, bitters, orange
peel & a cherry 7.5

Cadillac Margarita

José Cuervo, Grand Marnier, sour mix & lime
juice - salted rim & fresh lime 8

Gin & Tonic

Tanqueray & Tonic water 6.5

Mojito

Bacardi Limôn, fresh muddled mint & lime,
simple syrup, & soda 7.5

Bloody Mary

Absolut Peppar, tomato juice,
Worcestershire sauce, celery, cornichon,
fresh lime 6.5

Grand Mimosa

Prosecco, Grand Marnier & orange juice 8.5

POP

Prosecco Noblissima 6.5/21

TOP SHELF LIQUORS

SCOTCH

Glenlivet, 12 year
Macallan, 12 year
Balvenie, 12 year

TEQUILA

Patron Silver
Maestro Dobel
Herradura

RUM

Diplomatico
Appleton Estate

BOURBON

1792 Small Batch
Bulliet Small Batch
Makers Mark

GIN

Hendricks
Bombay Sapphire
Tanqueray

VODKA

Grey Goose
Absolut
Tito's

WINE BY THE GLASS

WHITE

House White USA 6
Beckon Chardonnay 8
California
White Haven 9
Sauvignon Blanc
New Zealand
Castello Banfi 8
Pinot Grigio
Italy
Corvo Moscato 6
Italy

PINK

House White 6
Zinfandel
USA
Vanderpump Rose 8
FRANCE

RED

House Red USA 6
Beckon Pinot Noir 8
California
Castello Banfi Chianti 7
Italy
Benziger Cabernet 9
California

WINE BY THE BOTTLE

WHITE

Vista Point 18
Chardonnay
USA
Pine Ridge 28
Chenin Blanc
California
Castello Banfi 28
Pinot Grigio
Italy
White Haven 30
Sauvignon Blanc
New Zealand
Beckon Chardonnay 28
California
Corvo Moscato 20
Italy

PINK

Vista Point 18
White Zinfandel
USA
Cava Rosé Castellar 24
Spain
Vanderpump Rose 30
France

RED

Vista Point Merlot 18
USA
Castello Banfi Chianti 27
Italy
Killka Malbec 30
Argentina
Beckon Pinot Noir 28
California
Nine Stones Shiraz 30
Australia
Perrin Cotes Du Rhone 28
France
7 Deadly Zins 28
California
Benziger Cabernet 30
California