

# **APPETIZERS**

## **SOUP DU JOUR - 8**

*Chefs Daily Choice*

## **GARDEN GREENS SALAD - 9**

*Mesclun Greens, Romaine, Tomato, Olives, Cucumber, Radish, Red Onion*

## **EGGPLANT ROLLETINI - 9**

*Egg Battered and Rolled with Three Cheeses, Marinara sauce*

## **FRENCH ONION SOUP - 9**

*Onions in Rich Bouillon Broth, Gratins Imported Swiss Cheese*

## **FRIED CALAMARI - 13**

*Lightly Dusted & Fried with Medium or Hot Sauce*

## **ZUPPA DE MUSSELS - 13**

*White Wine, Seafood Velouté, Toasted Garlic Bread - White or Red Sauce*

## **GRAND CAESAR SALAD -10**

*Romaine, Parmesan, Capers, Croutons, Creamy Dressing*

## **SHRIMP COCKTAIL - 12**

*Served With Horseradish Cocktail Sauce*

## **BAKED CLAMS OREGANATA - 11**

*Little Neck Clams Topped With Seasoned Panko in Garlic Wine Sauce*

# **PASTA**

*With Chicken \$7 With Shrimp \$7*

## **RIGATONI WITH BROCCOLI RABE - 16**

*Roasted Garlic, Roasted Red Pepper, Parmesan*

## **PENNE ALA VODKA - 16**

*Heavy Cream, Crushed Tomato, Shallots, Vodka*

## **TRI-COLOR FUSILLI PRIMAVERA - 16**

*Tossed with Julienne Vegetables, Garlic and Extra Virgin Olive Oil*

## **LASAGNA BOLOGNESE - 19**

*Crumbled Sausage with Three Cheeses in Marinara Sauce*

## **SEAFOOD LINGUINI - 22**

*White or Red Sauce "Spicy" with Clams, Mussels, Calamari, Shrimp*

## **PASTA OF THE DAY - 18**

*Chefs Daily Choice*

# **ENTREES**

## **GRILLED PORK CHOP - 26**

*With Baconkraut and Bass Ale Gravy*

## **BONELESS CHICKEN BREAST - 22**

*Parmigiana or Francaise*

## **SHRIMP SCAMPI – 23**

*Sautéed with White Wine, Lemon, Garlic, Butter*

## **BROILED TILAPIA FILET OREGANATA - 22**

*With Seasoned Panko*

## **FRENCH CUT ROASTED CHICKEN - 24**

*With Sautéed Broccoli Rabe and Roasted Chick Peas*

## **ROASTED LONG ISLAND DUCK – 28**

*With Orange or Strawberry Sauce*

## **CHICKEN SALTIMBOCCA - 23**

*Prosciutto, White Wine, Mushrooms, Fresh Mozzarella, Wilted Spinach*

## **GRILLED BONELESS SHELL STEAK 14oz Cut - 34**

*Topped with a Pat of Garlic Herb Butter*

## **FILET MIGNON 10oz Cut – 38**

*Seasoned and Grilled*

## **RACK OF LAMB - 34**

*Grilled Dijon Crusted*

## **SALMON FILET - 25**

*Cold Water Farm Raised, Broiled or Grilled*

## **TWIN 5oz LOBSTER TAILS - 40**

*Seasoned and Broiled Served with Drawn Butter*

## **SURF N' TURF - 44**

*10oz. Filet Mignon, 5oz Lobster Tail with Drawn Butter*

**All Entrees Served With Potato or Rice and Fresh Vegetables**

# LUNCH MENU

**Monday – Friday 11:30 AM - 4:00 PM**

**Soup Du Jour - 8**

**French Onion Soup - 9**

**Calamari - 13**

**Zuppa De Mussels - 13**

**Shrimp Cocktail - 12**

**Baked Clams Oreganata - 11**

## **Avocado Salad - 14**

*Mixed Greens & Crisp Spinach with Avocado, Tomato, Red Onion,  
Sliced Pepper, Cucumber, Raspberry Vinaigrette*

## **Grand Caesar Salad - 14**

*Crisp Romaine Tossed With Parmesan, Capers, Croutons, Creamy Dressing*

## **Apple Pecan Salad - 14**

*Mesclun Greens Tossed With Sliced Apples, Pecans,  
Diced Tomato, Craisins, Raspberry Vinaigrette*

## **Penne Ala Vodka - 15**

*Heavy Cream, Crushed Tomato, Shallots, Vodka*

**Add to above: Chicken-\$5 \* Shrimp-\$6 \* Salmon-\$6**

## **Steak Sandwich - 17**

*Marinated Sliced Steak, Caramelized Onions, Choice of Cheese on a  
Toasted Garlic Loaf Served with Fresh Cut French Fries*

## **Triple Decker Club Sandwich - 14**

*Choice of Roast Turkey or Ham with Bacon, Lettuce and Tomato  
On Your Choice of Bread Served with Fresh Cut French Fries*

## **Café Margarita - 17**

*Grilled Chicken Fresh Mozzarella, Roasted Peppers with Oregano, Olive Oil  
Balsamic Vinegar On Toasted French Bread Served with Fresh Cut French Fries*

## **Café Burger - 14**

*Served with Lettuce, Tomato, Pickle, Red Onion and  
Fresh Cut French Fries - With Bacon or Cheese \$1.00 Extra*

## **Quiche - 14**

*Choice of Lorraine or Broccoli  
Served With House Salad, Caesar Salad*

**Greenhouse Café - 7717 – 3<sup>rd</sup> Avenue - Brooklyn NY 11209 - 718-833-8200**