

GREEN LION CAFÉ DINNER

SMALL PLATES

Soup of the day, grated cheese
& aioli crostini 7

Sriracha chicken quesadilla,
bleu cheese slaw 11

Margherita flatbread, mozzarella, tomato,
pesto, balsamic drizzle 12
Chicken 14

Colossal Shrimp Cocktail, Spicy Datil
Pepper Cocktail Sauce 16

Ginger soy lettuce wraps, purple asian
slaw, avocado, cilantro, chili sauce
Chicken 13 *Ahi Tuna 15
Filet Mignon 18

House made salmon croquettes,
key lime tartar sauce 11

*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 13

Cobb salad, chicken breast, thick cut
bacon, egg, tomato, bleu cheese,
avocado, romaine 15

Calamari, arugula, spinach, aged
parmesan, sweet peppers 13

Caesar salad 9 + chicken breast 14,
fresh salmon, fresh catch 19

Atlantic Salmon, mixed greens,
roasted butternut squash, red onion,
house vinaigrette 19

SANDWICHES

Half pound Angus burger, aged cheddar,
thick cut bacon, caramelized onion, lettuce,
tomato, bbq sauce, brioche bun, house cut
fried potatoes 14

Fresh fish tacos, Asian slaw, lime,
avocado & chili pepper sauce 15

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 22

Steak frites, 6oz Filet Mignon, truffle oil
& aged Parmesan house cut fried
potatoes, green salad 24

Braised short rib of beef, cheese grits,
jug of rich beef gravy, sautéed kale
& Chorizo 24

Fresh salmon, sweet potato puree,
sautéed kale & Chorizo 20

Beer battered atlantic cod fillet, house cut
fried potatoes, mushy peas 21

Quinoa bowl, avocado, roasted carrots
& tomato, green beans, caramelized
onions, apricots (VE, GF) 14

Fresh spaghetti squash, white wine,
parmesan, fresh diced tomatoes & herbs 13
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 19

*Poke Ahi Tuna, ginger soy, pineapple
salsa, avocado 17

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 8

House made Key Lime pie 8

Sticky toffee pudding, hot toffee sauce,
vanilla ice cream 8

Today's Cheesecake, fresh whipped cream 8

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.