

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
- Oysters Rockefeller, fresh oysters baked in Pernod, cream, spinach, parmesan, lemon 12
- Fresh salmon croquettes, key lime tartar sauce 9
- Fried heirloom tomato, cauliflower steak, jalapeno and sriracha dipping sauce 8
- Fresh oysters, spicy cocktail sauce, lemon, horseradish 1/2 dozen 13 1 dozen 22
- Ginger soy lettuce wraps, purple asian slaw, avocado, cilantro, chili sauce
Chicken 13 Ahi Tuna 15

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 11
- Caesar salad 8
+ chicken breast 14,
fresh salmon, fresh catch 16
- Seared Ahi tuna salad, avocado, spinach, romaine, cucumbers, carrot ginger dressing 16

CHARCUTERIE BOARD

A variety of aged cheeses, cured & dried meats, olives, cornichons, fig jam, honey, mixed nuts, fresh fruit & herbs, preserved apricots, baked baguette. 21
Good to share with friends who like Prosecco, beer, or wine.

SANDWICHES

- Half pound Angus burger, aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, house cut fried potatoes 12
- Fresh fish tacos, Asian slaw, lime, avocado & chili pepper sauce 14

MAINS

- Fresh catch, 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
- Breast of chicken curry, quinoa & rice pilaf, sweet potato puree, grated coconut, fruit chutney, yogurt 18
- Fresh salmon, sweet potato puree, sautéed kale & Chorizo 19
- Fresh spaghetti squash, white wine, parmesan, fresh diced tomatoes & herbs 12
Add Harissa chicken breast 18
or 2 Colossal shrimp 19
- Quinoa bowl, avocado, roasted carrots & tomato, green beans, caramelized onions, apricots (VE, GF) 9
- 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
- Atlantic Cod fillet baked in parchment paper, rice pilaf, zucchini, garlic compound butter, white wine, thyme 19

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

VE Vegan, GF gluten free

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

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.