

## APPETIZERS

<b>CHICKEN TORTILLA SOUP</b> Avocado, Pico de Gallo, Queso Blanco, Sour Cream	8
<b>HERB HUMMUS</b> Grilled Flatbread, Tomato, Onion, Feta	10.5
<b>BLACK MUSSELS</b> House Chorizo, Melted Tomato, Roasted Garlic, Grilled Ciabatta	15
<b>WARM BRIE</b> Roasted Garlic, Marcona Almond, Sour Cherry	10.5
<b>SMOKED SALMON*</b> Potato Galette, Crème Fraiche, Truffle Arugula	12.5
<b>TUNA TARTARE TACOS*</b> Smashed Avocado, Napa Cabbage, Wasabi, Aged Soy, Sesame	15
<b>CRISPY CALAMARI</b> Tempura Vegetables, Red Chili Shoyu	13
<b>JUMBO LUMP CRAB &amp; AVOCADO TOAST</b> Cherry Tomato, Jalapeño, Corn, Cucumber, Cilantro, Tajin	15
<b>SESAME CHICKEN POTSTICKERS</b> Scallion, Radish, Young Ginger Broth	11.5
<b>YELLOWTAIL SASHIMI*</b> Charred Avocado, Cilantro, Jalapeño, Yuzu Ponzu	12

## SALADS + SANDWICHES

<b>THE GREENE HOUSE SALAD</b> Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado GF	10.5
<b>ASIAN CHICKEN SALAD</b> Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette	13
<b>CHOPPED KALE SALAD</b> Shaved Radish, Grapefruit, Pistachio, Irish Cheddar Vinaigrette GF	12.5
<b>ICEBERG WEDGE</b> Avocado, Egg, Onion, Applewood Bacon, Blue Cheese GF	12
<b>CITRUS BRAISED BEET SALAD</b> Goat Cheese Mousse, Butter Lettuce, Honey Sherry Vinaigrette, Pistachio, Crouton	12
<b>ROASTED SALMON SALAD*</b> Butter Lettuce, Fingerling Potato, Green Bean, Egg, Red Onion, Caper Mustard Vinaigrette GF	19
<b>GRILLED CHICKEN CLUB</b> Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard	15
<b>KOBE BURGER*</b> Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island	16
<b>TURKEY ON GRILLED FLATBREAD</b> Baby Swiss, Avocado, Red Onion, Butter Lettuce, Tomato, Hummus	14
<b>FRENCH DIP*</b> Brie, Arugula, Caramelized Onion, Horseradish Mayonnaise	17

## ENTRÉES

<b>ROASTED SEA BASS*</b> Potato Purée, Wilted Spinach, Charred Broccoli, Cipollini Onion, Preserved Lemon Vinaigrette GF	28
<b>BRAISED CHICKEN THIGH</b> Harvest Farro, Smoked Almond, Green Bean, Mushroom, Chicken Jus	19.5
<b>BEER BATTERED FISH &amp; CHIPS</b> Smoked Paprika, Tartar, Coleslaw	18
<b>GRILLED MAHI TACOS</b> Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese GF	17.5
<b>HOMESTYLE POT PIE</b> Slow Roasted Chicken, Sweet Potato, Mirepoix, Rosemary	17
<b>BACON WRAPPED PORK TENDERLOIN*</b> Horseradish Potato, Brussels Sprout, Roasted Mushroom, Gastrique GF	24
<b>SEA SCALLOPS*</b> Brussels Sprout, Roasted Mushroom, Crispy Fingerling Potato, Truffle Crème Fraiche, Bacon Gastrique GF	27
<b>FRESH SHRIMP PASTA</b> Spinach, Melted Tomato, Truffle Oil, Parmesan Cheese	19.5
<b>BRAISED SHORT RIB</b> Smoked Cheddar Grits, Charred Onion, Roasted Zucchini, Mushroom, Cilantro GF	26
<b>SMOKED MOZZARELLA RAVIOLI</b> Crushed Italian Tomato, Pistachio Pesto, Garlic Bread	17.5
<b>ATLANTIC SALMON*</b> Beet, Fingerling Potato, Sherry Jus, Arugula, Horseradish Vinaigrette GF	24
<b>NIMAN RANCH SKIRT STEAK*</b> Snap Pea, Mushroom, Scallion, Red Chili, Ginger	26

## SIDES 7

<b>GREEN BEANS &amp; MARCONA ALMONDS GF</b>
<b>WHITE TRUFFLE PARMESAN FRIES</b>
<b>ROASTED BRUSSELS SPROUTS GF</b>
<b>BUTTERED MASHED POTATOES GF</b>
<b>MAC &amp; CHEESE</b>
<b>HARVEST FARRO</b>



The Greene House  
Inspired California Cuisine

GF Gluten Free / While we offer gluten free items our kitchen is not gluten free.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.