



Steak & Ribs

All Steak & Rib entrees are served with your choice of any two side dishes

Add to your steak! * Mushrooms * Peppercorn Brandy Cream Sauce * Sautéed Onions \$2.00

Filet Mignon

An 8 Ounce filet of Certified Angus Beef, cooked your way. \$25.95



New York Strip

A 12 Ounce Strip of Certified Angus Beef. \$22.95

Greenhouse T-Bone

A 14 Ounce T-bone of Certified Angus Beef, cooked anyway you like. \$25.95

Ribeye Steak

Our 16 Ounce hand cut Angus Ribeye Steak. Served two ways—grilled or blackened. \$27.95

Baby Back Ribs

Slow roasted and wood smoked in our ovens for a unique flavor. With your choice of four styles—Jamaican Jerk, Spicy Buffalo, Tangy BBQ or plain. Full Pound \$18.95



BBQ Combination Platter

Half a pound of our pork ribs and a quarter of our wood smoked chicken! \$18.95

Chicken

Chicken entrees are served with your choice of any two side dishes

Wood Roasted Chicken

Served Plain, Jerk Spice, BBQ or Spicy Buffalo. 1/2 Chicken \$18.95 1/4 Chicken \$13.95

Coconut Chicken

Chicken breast dipped in cajun beer batter and rolled in sweet shredded coconut. Fried until golden brown and served with a tropical island pineapple sauce. \$17.95



Mango Banana Chicken

A grilled boneless, marinated chicken breast, topped with a mango-banana salsa. \$17.95

Pasta

Pasta Alfredo

Traditionally prepared with cream, butter and parmesan cheese. Served with garlic bread. \$15.95

Shrimp Fettucine Alfredo

Our Pasta Alfredo topped with large cold water shrimp and a side of garlic bread. \$19.95

Chicken Fettucine Alfredo

Our Pasta Alfredo with sautéed chunks of chicken breast, served with garlic bread. \$18.95



Shrimp and Lobster Thermidor

Shrimp and Lobster sautéed in thermidor sauce over tricolor pasta and topped with parmesan cheese. served with garlic bread. \$23.95