



The Greenhouse

Restaurant and Bar

Open 11am every day!
Lunch • Happy Hour • Dinner

www.thegreenhouserestaurant.com

Harbor Front
Charlotte Amalie
St. Thomas, USVI 00802
[340] 774-7998

Bobby's Marina
Philipsburg
Sint Maarten
[1-721] 542-2941

Kim Sha Beach
(next to atrium)
Sint Maarten
[1-721] 544-4173

Coors LIGHT



Distributed by Bellows international.
Please Drink Responsibly**



Please note that an 18% gratuity will be added to parties of five or more.

Weekly Specials



All Entrees Served With Two Side Dishes

Prime Rib Monday

12pm Till Close

Queen Cut \$22.99 | King Cut \$30.99/ Queen Cut & Surf \$51.99

Lobster Mania Tuesday

All Day and All Night

6oz \$24.99 | 7oz \$28.99 | 8oz \$33.99 | 9oz \$35.99
10oz \$38.99 | 11oz \$44.99 | 12oz \$46.99



Wednesday Steak Specials

All Day And All Night.. 10% off priced

New York Strip \$27.90 | Filet Mignon \$30.60 | Ribeye \$32.40
NY & Surf \$56.99 / Filet and Surf \$59.99 / Ribeye & Surf \$61.99



Prime Rib Thursday

12pm Till Close

Queen Cut \$22.99 | King Cut \$30.99/ Queen Cut & Surf \$51.99

Lobster Mania Friday

All Day and All Night

6oz \$24.99 | 7oz \$28.99 | 8oz \$33.99 | 9oz \$35.99
10oz \$38.99 | 11oz \$44.99 | 12oz \$46.99

Happy Hour

4:30-7:00 pm

All Drinks - 2 for 1
Appetizers - Reduced Price



Free WiFi for Customers

Coors LIGHT.



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Stuffed Lobster



Curry Lobster



Thermadore Lobster

Stuffed Caribbean Lobster

.... FRESH Caribbean Lobster steamed then stuffed. Served with drawn butter and your choice of two side dishes. See your server for available sizes.

Make it a Lobster Thermidor or Caribbean Coconut for only \$3.99 more.....

Market prices below for stuffed Lobster.....

12 oz.... \$25.99	13 oz.... \$27.99	14 oz.... \$29.99	15 oz.... \$31.99	16 oz.... \$32.99
17 oz.... \$34.99	18 oz.... \$36.99	19 oz.... \$38.99	20 oz.... \$39.99	21 oz.... \$40.99
22 oz.... \$42.99	23 oz.... \$44.99	24 oz.... \$45.99	25 oz.... \$47.99	26 oz.... \$49.99
27 oz.... \$51.99	28 oz.... \$52.99	29 oz.... \$54.99	30 oz.... \$56.99	31 oz.... \$58.99



10% OFF Every Day! FRESHLY CUT T-BONE & PORTERHOUSE STEAKS

T-Bone

- 14 oz. - \$26.99
- 15 oz. - \$28.89
- 16 oz. - \$30.82
- 17 oz. - \$32.74
- 18 oz. - \$34.67
- 19 oz. - \$36.59
- 20 oz. - \$38.52
- 21 oz. - \$40.45
- 22 oz. - \$42.37
- 23 oz. - \$44.30
- 24 oz. - \$46.22
- 25 oz. - \$48.15
- 26 oz. - \$50.08
- 27 oz. - \$52.00

Porterhouse

- 16 oz. - \$32.39
- 17 oz. - \$34.43
- 18 oz. - \$36.45
- 19 oz. - \$38.48
- 20 oz. - \$40.50
- 21 oz. - \$42.53
- 22 oz. - \$44.55
- 23 oz. - \$46.58
- 24 oz. - \$48.60
- 25 oz. - \$50.63
- 26 oz. - \$52.65
- 27 oz. - \$54.68

All steaks are cut fresh and have a limited availability. All prices show 10% discount. No shortcuts. And you can taste it in every bite of our Certified Angus® beef brand steaks.

Daiquiris

Rum mixed with your choice of flavor

Strawberry
Raspberry
Banana
Mango
Passion Fruit

Coladas

Rum mixed with your choice of flavor

Original Pina
Strawberry
Raspberry
Banana
Mango
Passion Fruit



THE PATRÓN SPIRITS COMPANY Margaritas

Strawberry Margarita

Island Oasis Strawberry, Margarita mix and Gold Tequila.

Mango Margarita

Island oasis Mango, margarita mix and tequila.

Original Margarita

Sweet and Sour, Tequila, Triple Sec and Lime Juice.

Ultimate Margarita

Gold Tequila, Grand Marnier, Sweet and Sour and Lime Juice.

Top Shelf Margarita

Cuervo 1800 Tequila, Grand Marnier, Patron Citronge, Sweet and Sour and Lime Juice.

Patron Tequilas

Patron Silver, Patron Reposado, Patron Anejo, Patron Café

Specialty Drinks

Bushwacker

Island Oasis Piña Colada, Ice Cream, Kahlúa, Rum, Baileys and Amaretto.

Frozen Mudslide

Island Oasis Ice Cream, Kahlúa, Baileys, Vodka and chocolate sauce.

Planters Punch

Gold Rum, Myers's Dark Rum and a blend of Tropical Juices.

Bahama Mama

Island Oasis Piña Colada, Captain Morgan Spiced Rum, Myers's Dark Rum, Orange Juice and Grenadine.

Baileys Banana Colada

A combination of Rum, Baileys, Island Oasis Banana, Coconut and Pineapple Juice. A local favorite!

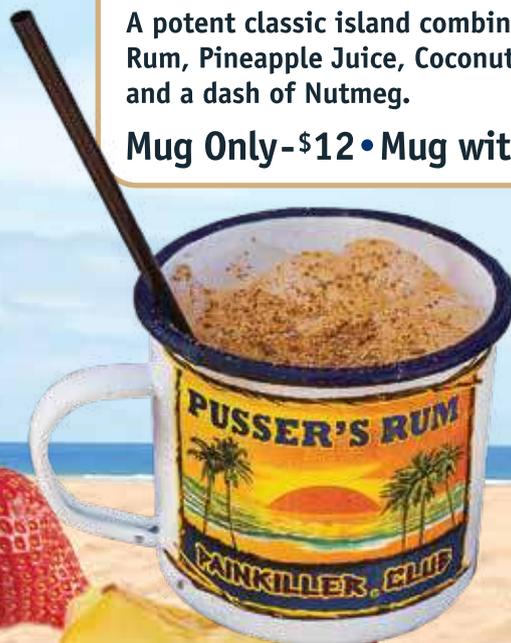
Tropicolada

Island Oasis Banana, Mango, Piña Colada and Coconut Rum.

Pusser's Painkiller - \$9.50

A potent classic island combination of Pusser's Rum, Pineapple Juice, Coconut, Orange Juice and a dash of Nutmeg.

Mug Only - \$12 • Mug with Drink - \$20





Smoothies

Chocolate | Strawberry
Banana | Mango
Raspberry | Passion Fruit

Mojitos

Fresh mint leaves, fresh lime wedges, rum,
sugar cane syrup club soda and ice cubes.

Strawberry | Mango | Watermelon | Passion Fruit
Raspberry | Pineapple | Cuban

Caipirinha

Wedges of Fresh Lime, Brown Sugar,
Brazilian Cachaca and Ice Cubes.

Frozen Lemonade

Pink | Banana
Mango | Strawberry
Pineapple | Raspberry
Passion Fruit

Flavored Iced Teas or Lemonades

Raspberry
Watermelon
Mango

Coors LIGHT

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Check out the great deal
at our retail counter on
T-Shirts and Coozies



Beers

Caribbean

- Carib \$5.50
- V.I. Island Hoppin' IPA \$6.00
- V.I. Island Summer Ale \$6.00
- V.I. Tropical Mango \$6.00
- Red Stripe \$6.00
- Presidente \$6.00

Import

- Heineken \$6.00
- Amstel Light \$6.00
- Stella Artois \$6.00
- Modelo \$6.00
- Corona \$6.50
- Corona Light \$6.50

Domestic

- Budweiser \$5.00
- Bud Light \$5.00
- Coors Light \$5.00
- Miller Light \$5.00
- Michelob Ultra \$5.00
- Blue Moon \$5.50
- Landshark \$5.50
- Angry Orchard \$5.75

Non-Alcoholic

- Becks \$4.50



The Ketel One Moscow Mule

THE GREEN HOUSE SIGNATURE COCKTAIL

A DELICIOUSLY REFRESHING COCKTAIL

Ketel One Vodka Mixed With
Ginger Beer & Fresh Lime Juice,
Garnished With A Mint Sprig

\$12

Cup Only

\$20

Cup With Drink



Moscow Mule - \$8.75

Ketel One Vodka Mixed With Ginger Beer & Fresh
Lime Juice, Garnished With A Mint Sprig

Ketel One Cosmopolitan - \$9.75

Ketel One Citroen Flavored Vodka, Cointreau, Lime
Juice, Simple Syrup & Cranberry Juice Shaken Over Ice
& Served In A Martin Glass With A Lime Twist

Ketel One Refresher - \$8.75

Ketel One Citroen Flavored Vodka, Lime Juice
& Cranberry Juice Topped Off With Ginger Ale

Ketel One Twisted Ginger - \$9.75

Ketel One Vodka, Domaine de Canton Ginger
Liqueur, Lime Juice & Pineapple Juice

Ketel One Fizz - \$8.75

Ketel One Citroen Flavored Vodka With Lime Juice &
Simple Syrup Topped Off With A Splash Of Club Soda



Starters

NOTE: Starters are not included in our Happy Hour Special.

Shrimp Cocktail

Chilled large shrimp with cocktail sauce and a lemon wedge. \$11.99

Bang Bang Chicken

With each bite, experience the crunch, the soft center, and the bang of medium spices. \$12.99



Appetizers

Chicken Wings

A full pound of fried wings sauteed in your choice of four styles: spicy buffalo, Jamaican jerk, plain or tangy bbq. Served with bleu cheese dressing. \$12.99

Macho Nachos

Crispy tortilla chips piled high with a choice of seasoned ground beef, chicken or black beans, with jack cheddar cheese, sour cream and guacamole. Served with salsa. \$13.99 *Add jalapeño \$0.75*
Add extra chicken, beef or black beans \$2.99

Calamari

Seasoned ringlets of calamari, lightly fried and served with marinara sauce. \$11.99

Potato Skins

We take real potato skins and load them up with melted cheese and real crumbled bacon, then we serve them to you hot with a side of sour cream to dip them in. \$11.99

Mexi Skins

Our famous potato skins loaded up with your choice of beef, chicken or black beans. Topped with jack cheddar cheese and served with sour cream and salsa. \$12.99 *Add jalapeño \$0.75*

Mozzarella Sticks

Breaded and served golden brown with our zesty marinara sauce. \$11.99

Greenhouse Signature Creations

Starters

Bang Bang Lobster

With each bite, experience the crunch, the soft center and the bang of medium spices. \$19.99

Bang Bang Shrimp *Not for Happy Hour*

With each bite, experience the crunch, the soft center and the bang of medium spices. \$12.99

Quesadilla *Not for Happy Hour*

A flour tortilla filled with monteray jack, cheddar and goat cheese and mild green chilies served with sour cream and salsa. \$13.99 with vegetables \$14.99 with grilled chicken \$15.99 with shrimp \$16.99

Crab Rolls *Not for Happy Hour*

Delicious lump crab meat with cream cheese, herbs, and seasonings, wrapped in a spring roll and fried until golden brown. Served with a sweet chili sauce. \$14.99

Conch Fritters *Not for Happy Hour*

Caribbean conch in our own house batter made with crisp celery, green peppers, diced onions, lemon juice and selected seasonings, fried until golden brown. Served with your choice of cocktail sauce or tartar sauce. \$12.99

Bang Bang Calamari

With each bite, experience the CRUNCH, the soft center, and the bang of medium spices. \$12.99

Appetizers

Chicken Tenders

Tender chicken breast strips coated with Japanese panko bread crumbs and deep fried. Served with a side of our house honey mustard dipping sauce. \$11.99

Coors LIGHT



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Please note that an 18% gratuity will be added to parties of five or more.

Salads

All salads are served with your choice of dressings: Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Ranch, Oil & Vinegar or 1000 Island.

Classic Caesar

Romaine lettuce, tossed in caesar dressing; topped with seasoned croutons and freshly grated romano and parmesan cheese with garlic bread.

\$15.99

Add Grilled Chicken breast \$18.99

Add Chilled Shrimp \$19.99

Blackened Mahi or Salmon Salad

Filet of mahi or salmon, pan-blackened with spices and served over our caesar salad. \$19.99

Taco Salad

Tortilla chips surround chopped salad greens topped with your choice of seasoned chicken, ground beef or black beans and topped with jack cheddar cheese, sour cream and a side of zesty guacamole. Served with tomato salsa. \$15.99

Greek Salad

Feta cheese, kalamata olives, onions, tomatoes, carrots and cucumber on a bed of mixed greens, with Greek dressing. \$15.99

Add tender, Grilled Chicken \$18.99

Add Shrimp \$19.99

Add Blackened Mahi or Salmon \$19.99

Homemade Soups

French Onion

Caramelized onions with beef broth, vermouth and croutons. Topped with Gruyere cheese. \$7.99

West Indies Black Bean Soup

Made from scratch and topped with diced onions and sour cream. \$8.99



Greenhouse Signature Creations

Jamaican Jerk Chicken Salad

Breast of chicken, grilled in Jamaican jerk seasoning, sliced and served on a bed of mixed greens. Tossed with fresh mango slices and drizzled with our vinaigrette dressing. \$18.99

Herb Crusted Goat Cheese Salad

Fresh goat cheese rolled in herbs and Japanese bread crumbs, pan fried in olive oil, served with roasted diced almonds and garlic marinated tomatoes on top a bed of fresh mixed greens. \$19.99

Add Chicken \$22.99

Add Blackened Mahi or Salmon \$23.99

Add Shrimp \$23.99

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Burgers



All of our burgers are served with lettuce, grilled onion, tomato, pickle and french fries. We use only the finest Certified Angus Beef®. Our burgers are handmade with fresh, never frozen beef. We cook them medium.

All American Burger

An all beef patty served with all the trimmings on our house hamburger bun. 6oz \$12.99 / 8oz \$13.99
Add cheese for only \$1.50 extra!
Choose from american, swiss, or tillamook cheddar.

Bang Bang Sliders

Three mouth watering Certified Angus Beef® mini burgers, tossed in our famous bang bang sauce, served with pickles and french fries. \$13.99



Sliders

Three mouth watering Certified Angus Beef® mini burgers, served with pickles and french fries. \$12.99
Add cheese \$1.50

Mushroom Burger

A mushroom lovers favorite, a mountain of sauteed mushrooms on top of your burger. 6oz \$13.99 / 8oz \$15.99
Add a slice of cheddar or swiss for only \$1.50 extra!

Side Dishes

\$4.99 each

- | | |
|---------------|--------------------|
| Plantains | Rice |
| French Fries | Garlic Bread |
| Baked Potato | Tossed Side Salad |
| Mashed Potato | Mac N' Cheese |
| Black Beans | Fresh Daily Veg |
| Cole Slaw | Sweet Potato Fries |

Greenhouse Signature Creations



Greenhouse Burger

Our all beef patty, with melted cheddar cheese, crispy bacon strips and bbq sauce served on our house hamburger bun with all the trimmings and a side of fries. 6oz \$15.99 / 8oz \$16.99

Jamaican Jerk Chicken Wrap

Chicken breast slices grilled in authentic Jamaican jerk spice and rolled up in a flour tortilla with fresh lettuce, tomatoes and ranch dressing. \$14.99



Fresh Wraps

Bang Bang Shrimp or Chicken Wrap

Shrimp or chicken lightly breaded with Panko bread crumbs, deep fried and tossed in our Bang Bang medium spiced sauce, wrapped up with lettuce and tomato in a flour tortilla. \$15.99

Chicken Caesar Wrap

Grilled chicken breast slices, tossed in a flour tortilla with fresh lettuce, parmesan cheese and caesar dressing. \$13.99

Jamaican Jerk Shrimp Wrap

Shrimp in authentic Jamaican jerk spice and rolled up in a flour tortilla wrap with fresh lettuce, tomatoes and ranch dressing. \$15.99

All wraps come with your choice of two side dishes.



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Sandwiches

All sandwiches come with two side dishes!

Greenhouse BBQ Chicken Melt

Chicken breast topped with cheddar, lettuce, pickles, tomato, onion, bbq sauce and bacon. \$15.99

Fish Sandwich

Mahi, salmon or grouper served on a sandwich roll, with tartar sauce, lettuce and tomato. \$15.99

Pan blacken it for just \$1.25 extra!

Senor Philly

Chicken breast sauteed with green peppers, sliced onions, diced jalapeno peppers and topped with your choice of cheese on a toasted garlic french roll. Served with salsa. \$14.99

Philly Cheese Steak

Certified Angus Beef®, thinly sliced and topped with your choice of cheese, sauteed green peppers, and sweet yellow onions. Served on a toasted garlic roll. \$14.99



Grilled Cheese Sandwich

Your choice of american, tillamook cheddar, goat cheese or swiss cheese. white or rye bread. \$12.99

Add bacon strips and fresh tomato for only \$2 extra!

Fried Fish Sandwich

A white flaky fish beer battered then fried. Served on a sandwich roll with lettuce, tomato, onion, pickles and a side of tartar sauce. \$15.99

Pulled Pork Sandwich

World famous smoked pork shredded and smothered in hickory bbq sauce. Served on a brioche bun with pickles on the side, comes with a side of fries. \$12.99

Add cheese and bacon \$2.50

French Dip Sandwich

Thinly sliced roast beef served on a french bread topped with melted swiss cheese and a side of Au-jus and horseradish sour cream for dipping. \$13.99

Sold when available.



Greenhouse Signature Creations

Fish Taco Platter

Two soft tacos, filled with crisp fried white flaky and moist Basa Vina, served on a bed of fresh lettuce, fresh cilantro, shredded jack & cheddar cheese, salsa, ranch dressing and onions, with our special jalapeno green sauce. \$15.99

Grilled Chicken Sandwich

Seasoned breast of chicken on a deli bun with dijon mayonnaise, pickles, lettuce and tomato. \$14.99

Blacken it for just \$1.25 extra!

Classic Reuben

Thinly sliced tender corned beef smothered with swiss cheese, sauerkraut and our house 1000 island dressing on rye bread. \$14.99

Pulled Pork Sliders

World famous smoked pork, shredded and smothered in hickory bbq sauce. Served on three mini brioche buns with pickles. Served with a side of fries. \$12.99

Add cheese and bacon for just \$2.50 more!

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"Only 1 in 4 Angus cattle meets the brand's high standards."



Steak & Ribs

All steak & rib entrees are served with your choice of any two side dishes.



.....
Add to your steak! \$2.99
Mushrooms • Sauteed Onions
Peppercorn Brandy Cream Sauce
.....

Fresh

Filet Mignon

A filet of Certified Angus Beef®, cooked your way. \$33.99



Fresh

New York Strip

A strip of Certified Angus Beef®, cooked your own way. \$30.99

Fresh

Ribeye Steak

Our hand cut Certified Angus Beef® ribeye steak. Served two ways: grilled or blackened. \$35.99

Fresh

T-Bone Steak

The only fresh T-Bone served on the island, Certified Angus Beef.

Ask your server for availability and prices.

Fresh

Porterhouse Steak

The only fresh Porterhouse served on the island, Certified Angus Beef.

Ask your server for availability and prices.

Baby Back Ribs

Slow roasted in our ovens for a unique flavor. With your choice of four styles: Jamaican jerk, spicy buffalo, tangy bbq or plain. Full rack \$24.99

BBQ Combination Platter

Half a rack of our baby back ribs and a quarter of our smoked chicken!... \$20.99

1/2..half dark chicken... \$19.99

Surf & Turf

Our hand cut Certified Angus Beef® steak with a 6 oz Lobster tail. Served three ways:

Filet Mignon & 6 oz lobster tail.. \$61.99

New York Strip & 6 oz lobster tail.. \$58.99

Ribeye Steak & 6 oz lobster tail.. \$63.99



Greenhouse Signature Creations

Coconut Chicken

Chicken breast dipped in beer batter and rolled with sweet shredded coconut. Fried until golden brown and served with a tropical island pineapple sauce. \$25.99

Pasta

Shrimp & Lobster Thermidor

Shrimp and lobster sauteed in Thermidor sauce over tri-color pasta and topped with Parmesan cheese and toasted Panko bread crumbs. \$30.99

Shrimp only \$26.99, Lobster only \$40.99

Fettuccine Pasta

A bed of fettuccine, tossed with your choice of creamy alfredo or marinara sauce. Topped with Parmesan cheese and served with garlic bread. Plain \$20.99

with Grilled Chicken Breast \$25.99

with Shrimp \$27.99

Topped with freshly grated Romano and Parmesan cheese



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Seafood

All seafood entrees are served with your choice of any two side dishes. (with the exception of the fish & chips)

Caribbean Lobster

Caribbean lobster tail, served with your choice of two side dishes. See your server for available size & Market. price....6oz to 12oz.



Alaskan King Crab Legs

1 lb. 1.5 lb or 2 lb. of alaskan king crab legs, served with drawn butter and two sides. Market price.

Golden Fried Shrimp

Large shrimp lightly dipped in our special batter and golden fried. Served with zesty cocktail sauce or our house tartar. \$24.99

Coconut Shrimp

Shrimp dipped in cajun beer batter and rolled in coconut. Golden fried and served with an orange marmalade sauce. \$25.99

Fish

Fish & Chips Platter

A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter. \$21.99

Baked Stuffed Grouper

Grouper, stuffed with crab meat. Topped with garlic cream sauce. \$32.99

Conch Creole

Conch sauteed in our home made creole sauce with tomatoes, onions, peppers and spices.

A Greenhouse original. \$25.99



Greenhouse Signature Creations

Crab Cakes

Delicious lump crab meat with herbs, onion and seasonings. Lightly breaded in Japanese bread crumbs and sauteed until golden brown. Choice of tartar, cocktail sauce or dijon sauce. \$31.99

Creole Shrimp

Shrimp sauteed in our home made creole sauce with tomatoes, onions, peppers and spices. A Greenhouse original \$25.99

Choose a sauce with your favorite fish:

- Garlic lemon cream sauce
- Blackened
- Caribbean style creole sauce
- Jamaican jerk

Salmon Filet

A moist fish caught in the water of Chile. Grilled, Blackened or Jerk seasoning. \$26.99

Mahi Mahi

A light white fish prepared your way. Grilled, blackened or jerk seasoning. \$26.99

Grouper Filet

Premium quality grouper filet. Grilled, blackened or Jamaican jerk. \$26.99

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Soft Drinks

Bottle Water
1 liter

Spring or Sparkling
Bottled Water
.5 liter

Coke / Diet Coke

Coke Zero

Sprite / Ginger Ale

Shirley Temple

Iced Tea

Virgin Daiquiri

Virgin Colada

Fruit Punch

Pineapple Juice

Cranberry Juice

Orange Juice

Pink Lemonade

Pink Lemonade with fresh mint

Ginger Beer



Desserts

No meal is complete, without a tempting treat!
Add Strawberry, Caramel, Lime, Mango, or
Chocolate Sauce at no extra cost

Greenhouse Key Lime Pie

Made at the Greenhouse with Florida Key
lime juice on a graham cracker crust \$8.99.



Brownie Delight

A chocolate brownie sundae, topped with creamy hot
fudge, whipped cream and hand chopped nuts. Served with
a side of ice cream. A great way to beat the heat! \$8.99.

Ice Cream

French vanilla or flavor of the day \$8.99.

Hot Fudge Sundae

Traditional hot fudge sundaes, with your
choice of ice cream \$8.99.

Add shredded coconut, mango, or nuts
for only \$1.00 extra! Add a sauce, caramel,
kiwi lime, strawberry or mango.



Apple Crumble Pie

Golden delicious apples mixed with brown sugar and
cinnamon, baked in a tender crust and buttery crumb
topping \$9.99. Add ice cream for only \$2.00 extra!

Molten Chocolate Cake

Rich chocolate cake with melted chocolate fudge filling
\$9.99.

Brioche Bread Pudding

Treat yourself with our homemade bread pudding. Served
warm with crème anglaise and complimented with whipped
cream \$8.99.



Coffee

Regular/Decaf

Freshly ground to order
Italian beans by Lavazza

Espresso

Cappuccino

Irish Coffee

Fine Jameson Irish whisky
and our individually fresh
brewed coffee.

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Ask for Assistance

T-Shirts \$18.00

Bottle Coozie \$9.00

Jamaican Jerk Seasoning \$7.00

made in Jamaica

Alvin's Caribbean Hot Pepper Sauce \$7.99

Gift Certificates Sold Here



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The
GREEN HOUSE

SPARKLING

Ruffino Prosecco - Italy

Bright straw yellow with fine bubbles. The bouquet is fragrant and intensely fruity. Crisp, clean and delicate with fine bubble caressing.

Glass Bottle

\$10 \$28

WHITE WINES

Cavit Pinot Grigio - Italy

Crisp, Light, with appealing fruit flavors. America's Favorite Pinot Grigio. Complements, pasta, chicken, fish dishes and a wide range of light appetizers.

\$9 \$25

Cupcake Sauvignon Blanc - California

A zesty, refreshing Sauvignon Blanc with layers of complexity and zing. Integrated layers of reminiscent of delicious lemon chiffon cake, Meyer lemons and key limes.

\$10 \$27

Josh Chardonnay - California

Aromas of apple, pear, vanilla, and butter. The fresh citrus and tropical fruit flavors blend smoothly with the creamy butter, vanilla, and toasty flavors of barrel fermentation.

\$11 \$28

Joel Gott Chardonnay - California

Aromas of ripe pear, Fuji apple, pineapple, and melon with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity, followed by a round mouthfeel on the mid-palate and crisp minerality on the finish.

\$12 \$32

Cupcake Chardonnay - California

A rich, creamy wine with flavors of apple, lemon, vanilla and a hint of toasted almond. Rich and elegantly textured, this wine has balanced acidity with a smooth mouthfeel and a lingering finish followed by soft notes of melon, butter and oak.

\$10 \$27

Beringer Founders Chardonnay - California

The perfect combination of pear, apple and ripe tropical fruit flavors, with a hint of citrus and a classically round mouthfeel.

\$11 \$28

Kendall-Jackson Vintner's Reserve Chardonnay - California

Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth.

\$14 \$38

Cavit Moscato - Italy

Notes of apricot, white peach and sage, a wonderful sweetness, and its vibrant and refreshing quality.

\$9 \$25



The
GREEN HOUSE

RED WINES

Montes Classic Series Merlot - Chile

Nice, deep ruby red color. The nose offers plenty of fresh red fruit, such as strawberries and cherries.

Glass Bottle

\$9 \$25

Josh Merlot - California

Aromas of black cherries, fresh plums, violet and dark chocolate overwhelm the bouquet. On the palate, the wine is layered with fresh cherries, plums, and mocha, softened by its delicate texture, and given staying power with a long, raspberry and cocoa powder finish.

\$12 \$32

Josh Pinot Noir - California

Ripe cherry and earthy flavors with spice and subtle oak. Plush and subtle, yet firm in texture and finish.

\$13 \$36

Cupcake Pinot Noir - California

Aroma of cherries that goes right through to the taste with a touch of red currant and hint of spice.

\$10 \$27

Love Noir Pinot Noir - California

Smooth and velvety, this dark Pinot exudes an enthralling bouquet of black cherry and dark berries. Savor its robust flavors and silky finish, and let yourself be beguiled by the moody side of Pinot Noir.

\$12 \$35

Cupcake Malbec - California

This jammy wine has lush flavors of blackberry and raspberry that culminate into a smooth, luxurious mouthfeel, while notes of vanilla and a touch of oak lead a balanced, round finish.

\$10 \$27

Cupcake Cabernet Sauvignon -California

This full-bodied wine has rich flavors of ripe blackberry, cherry and plum that lead to a lovely, juicy mouthfeel balanced by soft notes of espresso and spice.

\$10 \$27

Beringer Founders' Estate Cabernet Sauvignon - California

This wine tastes juicy like raspberries and cherries with a little bit of meatiness coming through for Complexity - Pairs well with big proteins.

\$11 \$28

French Wine Specials

WHITE WINES

Glass / Btl

CHARDONNAY DOMAINE DE COUSSERGUES \$9/34

100% Chardonnay-Smooth, Crisp with just a slight hint of fruitiness from Southern France. The right choice for Chicken, Lobster, Shrimp & Fish

SAUVIGNON BLANC DOMAINE DE COUSSERGUES \$9/34

100% Sauvignon Blanc - Crisp, dry Traditional Sauvignon Blanc with hints of Citrus & Floral from Southern France Great with Chicken, Lobster, Shrimp & Fish

MACON-CHAINTRÉ - DOMAINE DES PERELLES - CHARDONNAY \$12/46

100% Chardonnay Grape - from Macon, Burgundy Crisp and dry with nice fruit balance. Perfect with Chicken, Lobster, Shrimp & Fish

SAUVIGNON BORDEAUX - ENTRE DEUX MERS - CHATEAU VRAI CAILLOU \$9/34

45% Sauvignon Blanc, 35% Semillon, 20% Sauvignon Gris.

a FABULOUS Bordeaux White Wine - light, but full flavored Sauvignon Blanc white wine Grapefruit & Citrus notes. Great with all seafood, shrimp, Lobster & Fish and Chicken

ROSÉ ROSÉ ROSÉ

COTES DE PROVENCE -ROYAL PROVENCE \$9/34

The Perfect Rosé for the Tropics. Fresh, Crisp and Dry. Perfect with Seafood or anything you desire. The Rosé they drink in the South of France. DELICIOUS !!!!

RED WINES

MERLOT - DOMAINE DE COUSSERGUES \$9/34

100% Merlot. Deep, rich and very smooth. Grown on the warm hillsides of Southern France. Young fresh and fruity. Intense ruby red color. Fresh fruit nose of black cherry & a supple palate.. Goes great with Chicken, Pork, Burgers, Barbecue and Beef

CABERNET SAUVIGNON - DOMAINE DE COUSSERGUES \$9/34

70% Cabernet Sauvignon, 30% Petit Verdot. A great full bodied Cabernet Saugignon. Medium color, very intense purple. Powerful nose with hints of toast and pepper. Very full palate with a big structure. Wonderful with Red Meat, Burgers, Beef, Barbecue, Chicken. Pork. An easy to drink red for anytime.

Red wines continued on back

French Wine Specials

RED WINES (continued)

PINOT NOIR - DOMAINE DE COUSSERGUES **\$9/34**
100% Pinot Noir from the hills of Southern France. Dark Purple, Fresh Fruit of Black Cherry full bodied wine for the Carnivore among you. Excellent with Prime Rib, Steak, Burgers & Barbecue, Pork.

By the Bottle Only

MONTAGNE SAINT EMILION AOC 2012 - CHATEAU ROCHER CORBIN **\$75**
RED BORDEAUX Fabulous *Aged 12 Months in Oak Barrels - 80% Merlot, 10% Cabernet Franc, 10 % Cabernet Sauvignon. From old vines averaging 30 years old. Full and intense with chocolaty, blackberry fruit and subtle clean finish. Wonderful with red meat, Beef, Burgers, Chicken, Pork.

CHATEAU TOUR DE BIOT CUVÉE VIEILLES VIGNES 2010 RED BORDEAUX **\$55**
60% Merlot, 40% Cabernet-Sauvignon. From Old Vines -Deep Red, velvety Bordeaux, Rich in black fruit bouquet and tannins. Long and rich palate. Medium Bodied, Goes well with Chicken, Red Meat, Burgers & Pork Ribs. Fantastic 2010 Vintage!

CAHORS - MALBEC 2012-CHATEAU DU CEDRES RED FRENCH MALBEC **\$56**
90% Malbec, 5% Tannat, 5% Merlot. This is a Malbec grape wine from Cahors in Southwest France. Aged in Oak Barrels for 20 months, creating a full bodied complex rich Red wine. This is the Original Malbec. Fruity and full bodied. A GRAND WINE. Excellent with Barbecue, Chicken, Red Meat, Burgers and Pork..

A Day Without Wine Is Like a Day Without Sunshine!

White and Rose Wines on other side

2020 March