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 $21.99 | King Cut $29.99

Lobster Mania Tuesday
All Day and All Night
6oz $19.99 | 7oz $25.99 | 8oz $29.99 | 9oz $33.99
10oz $37.99 | 11oz $41.99 | 12oz $45.99

Wednesday Steak Specials
All Day And All Night
New York Strip $27.90 | Filet Mignon $30.60 | Ribeye $32.40

Prime Rib Thursday
12pm Till Close
Queen Cut $21.99 | King Cut $29.99

Lobster Mania Friday
All Day and All Night
6oz $19.99 | 7oz $25.99 | 8oz $27.99 | 9oz $33.99
10oz $37.99 | 11oz $41.99 | 12oz $45.99

Happy Hour
4:30-7:00 pm
All Drinks - 2 for 1
Appetizers - Reduced Price

Free WiFi for Customers

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**Daiquiris**
Rum mixed with your choice of flavor
- Strawberry
- Raspberry
- Banana
- Mango
- Passion Fruit

**Coladas**
Rum mixed with your choice of flavor
- Original Piña
- Strawberry
- Raspberry
- Banana
- Mango
- Passion Fruit

**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.

**Pussers Painkiller**
A potent classic island combination of Pusser’s Rum, Pineapple Juice, Coconut, Orange Juice and a dash of Nutmeg.

**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.

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**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 Resposado
- Patron Anejo
- Patron Café

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** Frozen Lemonade **
- Pink | Banana
- Mango | Strawberry
- Pineapple | Raspberry
- Passion Fruit

** 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

** CaipiRinHaa **
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

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

**Caribbean**
- Landshark $5.50
- Carib $5.25
- Red Stripe $6.00
- Presidente $6.00
- V.I. Island Hoppin IPA $5.75
- V.I. Island Summer Ale $5.75
- V.I. Tropical Mango $5.75

**Import**
- Amstel Light $6.00
- Corona $6.00
- Corona Light $6.50
- Heineken $5.50
- Stella Artois $6.00
- Leffe $6.25
- Hoegaarden $6.25

**Domestic**
- Budweiser $5.00
- Bud Light $5.00
- Coors Light $5.00
- Miller Light $5.00
- Michelob Ultra $5.00
- Angry Orchard $5.75
- Bluemoon $5.00

**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

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DRINK RESPONSIBLY WILLOWS INTERNATIONAL
**Starters**

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

- **Shrimp Cocktail**
  Chilled large shrimp with cocktail sauce and a lemon wedge. $11.49

- **Bang Bang Chicken**
  With each bite, experience the crunch, the soft center, and the bang of medium spices. $12.49

**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 blue 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 jalapeños $0.50 Add extra chicken, beef or black beans $2.50*

- **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. $12.49. *Add jalapeños $0.50*

- **Mozzarella Sticks**
  Breaded and served golden brown with our zesty marinara sauce. $11.99

- **Greenhouse Signature Creations**

  - **Starters**
    - **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. $13.49. With vegetables $14.49. With grilled chicken $15.49. With shrimp $16.49
    - **Crab Rolls** *Not for Happy Hour*
      Delicious jumbo lump crab meat with 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

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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.
$15.49
Add Grilled Chicken breast $18.49
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. $19.49

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. $15.49

Greek Salad
Feta cheese, kalamata olives, onions, tomatoes, carrots and cucumber on a bed of mixed greens, with Greek dressing. $15.49
Add tender, Grilled Chicken $18.49
Add Shrimp $19.99
Add Blackened Mahi or Salmon $19.49

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

Caribbean Conch Chowder
Chunks of conch slowly simmered with potatoes, carrots, onions and celery. Mixed with coconut milk and spices. Creamy and delicious. $10.99

Lobster Bisque
A Caribbean lobster broth blended with cream, saffron and sherry wine, then topped with Caribbean lobster meat. $10.99
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
- French Fries
- Baked Potato
- Mashed Potato
- Black Beans
- Cole Slaw
- Rice
- Garlic Bread
- Tossed Side Salad
- Mac N’ Cheese
- Fresh Daily Veg
- Sweet Potato Fries

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. $15.49

**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. $14.49

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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. $14.49

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 extra!

Senor Philly
Chicken breast sauteed with green peppers, sliced onions, diced jalapeno peppers and topped with melted swiss cheese on a toasted garlic french roll. Served with salsa. $14.49

Philly Cheese Steak
Certified Angus Beef®, thinly sliced and topped with melted swiss 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. $12.49
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. $15.49

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. $12.49

French Dip Sandwich
Thiny 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. $15.49

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 extra!

Classic Reuben
Thiny sliced tender corned beef smothered with swiss cheese, sauerkraut and our house 1000 island dressing on rye bread. $14.49

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. $12.49
Add cheese and bacon for just $3.00 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.

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**Add to your steak! $2.99**

Mushrooms • Sauteed Onions
Peppercorn Brandy Cream Sauce

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**Filet Mignon**
A filet of Certified Angus Beef®, cooked your way. $33.99

**New York Strip**
A strip of Certified Angus Beef®, cooked your own way. $30.99

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

**T-Bone Steak**
The only fresh T-Bone served on the island, Certified Angus Beef.
Ask your server for availability and prices.

**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 wood smoked chicken! $25.99

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**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. $24.49

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**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 $19.99
with Grilled Chicken Breast $24.99
with Shrimp $26.99

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 sizes.

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. $25.49

Fish

Fish & Chips Platter
A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter. $20.99

Baked Stuffed Grouper
Grouper, stuffed with crab meat. Topped with garlic cream sauce. $31.99

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

Distributed by Bellows international. Please Drink Responsibly®
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 $8.49.

**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! $8.49.

**Ice Cream**
French vanilla or flavor of the day $8.49.

**Hot Fudge Sundae**
Traditional hot fudge sundaes, with your choice of ice cream $8.49.
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 $8.99. Add ice cream for only $2.00 extra!

**Molten Chocolate Cake**
Rich chocolate cake with melted chocolate fudge filling $8.49.

**Brioche Bread Pudding**
Treat yourself with our homemade bread pudding. Served warm with crème anglaise and complimented with whipped cream $8.49.

Soft Drinks

**Irish Coffee**
Fine Jameson irish whisky and our individually fresh brewed coffee.

**Regular/Decaf**
Freshly ground to order Italian beans by Lavazza

**Espresso**
**Cappuccino**

**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**

Bottle Water
1 liter

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Ask for Assistance

T-Shirts $18.00
Bottle Coozie $9.00
Jamaican Jerk Seasoning $6.00
made in the Virgin Islands
Crab Leg Shellers $2.00

Gift Certificates Sold Here

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