

☀️ Welcome to the Greenhouse Café ☀️

♥️ L.B.I.'s Eclectic Dining Alternative ♥️

We use only the finest products available: whole-grain breads and flours; imported pastas; choice meats; trans-fat-free cooking oils low in saturated fats; the freshest dairy, produce, fish and seafood. We are proud to offer many heart-healthy selections in addition to our traditional and eclectic dining fare. We combine these items with other high quality ingredients and prepare your meal to order.

☀️ **Enjoy** ☀️

Open 8am Daily Year 'Round

Breakfast ☀️ Lunch ☀️ Dinner ☀️ Take-Out ☀️ Catering

☀️ SOME OF OUR SPECIAL OFFERINGS ☀️

Many of our menu items are already heart-smart, low-sodium, trans-fat-free and gluten-free without us changing a thing. Some gluten-free examples: most of our egg, fruit and yogurt dishes and breakfast meats, mussels and shrimp appetizers, salads, Manhattan clam chowder, grilled eggplant, grilled pork chops, strip steaks, Atkins' burger or chicken, and most of our broiled seafood entrees. In addition, many of our regular menu entrees can be prepared flourless. Grilled chicken or grilled eggplant parmesan, for example, or chicken or veal piccata or fresca prepared flourless, and most of our pasta dishes when substituting our brown rice pilaf or gluten-free pasta.

We have gluten-free pancakes and Belgian waffles, crackers, rolls (similar to a round sandwich roll) and pizza crust. We offer whole wheat linguine and house-made vegetarian brown rice pilaf both as side dishes and as substitutions for our semolina pasta entrees. Gluten-free sides are also available such as our baked and mashed potatoes, brown rice, vegetable of the day, broccoli, tomato, cole slaw, salads, applesauce and other fruits a la carte.

Some of our dessert selections include gluten-free chocolate brownies and chocolate chip cookies (which both make great sundaes), low-carb (2 gram) sugar-free marble cheesecake (both offered with sugar-free raspberry syrup and/or ice or whipped cream), fresh fruit salad, low-fat yogurt parfaits with fresh fruit and all-natural granola, rice pudding, crème brulee, vanilla ice cream and vanilla frozen yogurt.

Please remember that we only use trans-fat-free cooking oils so while we can't guarantee that there are no trans-fats in prepared products, we can assure you we are not adding any to items we prepare here. We also try to use flourless and meatless broths and stocks wherever possible to increase our offerings to Vegetarians our Guests with gluten intolerance issues. Our goal is to attempt to provide an extraordinary experience for all and to always try to do what's Best for our Guest.

☀️ **Thank You for Joining Us** ☀️

☀️ COLD BEVERAGES ☀️

Fountain Soda (*Coke, Diet Coke, Sprite, Diet Sprite Zero, Ginger Ale, Root Beer*) \$2
Cherry or Vanilla Coke/Root Beer/Sprite \$3 Diet Raspberry Coke or Sprite \$3
Fountain Nestea Unsweetened Tea or Nestea Sweetened Raspberry Tea \$2
Arizona Sweet Lemon Tea or Arizona Sweet Green Tea w/Ginseng & Honey \$2.50
Spree Splash *Nestea (raspberry or unsweetened) mixed with Sprite (Diet or Regular)* \$2
Nantucket Nectar Real Lemonade \$3 Fresh Orange Juice \$2/small \$3/large
Fresh Orange Cooler *iced fresh orange juice w/club soda, cherry syrup and lemon* \$3
Juice (*apple, cranberry, grapefruit, orange, tomato*) \$1.50/small \$2.50/large
Root Beer Float (*with vanilla ice cream or fat-free vanilla frozen yogurt*) \$5
Milk \$1.50/small \$2.50/large Cherry, Chocolate or Vanilla Milk \$1.75/small \$3/large
Milk or Yogurt Shake \$5 ♥ Rice Milk (*8 oz. vanilla*) \$2.50 ♥ Yogurt-Fruit Smoothie \$6
Iced Café Latte *espresso w/2% milk* \$4 ☀️ *w/flavored syrup (caramel, cherry, chocolate, hazelnut, Irish cream, vanilla)* \$5 Egg Cream (*caramel, cherry, chocolate, vanilla*) \$3
Bottled Waters *17 ounce still spring* \$2 *or 11 ounce carbonated* \$3

☀️ HOT BEVERAGES ☀️

Hot Coffee *freshly brewed bottomless mug - regular or decaffeinated* \$2
Hot Tea *bottomless mug - regular or decaffeinated* \$2 Tazo Hot Herbal Tea \$3 each
Hot Chocolate \$3 Hot Mocha (*hot chocolate and coffee*) \$3.50 Chai Tea Latte \$3
Espresso \$2/single \$4/double Cappuccino/Latte \$4/single \$6/double
☀️ *CARAMEL, CHERRY, CHOCOLATE, HAZELNUT, IRISH CREAM, SUGAR-FREE RASPBERRY AND VANILLA FLAVORING SYRUPS AVAILABLE UPON REQUEST* \$1

☀️ DESSERTS ☀️

Vanilla Ice Cream or Fat-Free Frozen Yogurt \$1/scoop \$2/cup \$3/bowl
Assorted Specialty Desserts *our server will present and describe today's selections*
♥ Low-Fat Yogurt (*Fruit or Vanilla*) \$2 ☀️ *w/banana* \$3 ☀️ *w/berries or fruit salad* \$5
♥ Atkin's Marble Cheesecake (*Sugar-Free, 2G. Carbs*) \$4 Rice Pudding \$2/cup \$4/bowl
Ice Cream Sundae *with chocolate syrup, wet walnuts, whipped cream and a cherry* \$6
♥ Fruit Parfait (*choice of fresh fruit salad, banana, blueberries or strawberries over fat-free vanilla frozen yogurt*) \$7 ♥ Fresh Fruit Salad \$3/cup \$6/bowl

☀️ CHILDREN'S MENU ☀️

EXCLUSIVELY FOR OUR SPECIAL GUESTS AGE 10 AND UNDER

Batter-Dipped Fried Cod w/French Fries \$9 Fried Shrimp w/French Fries \$10
Hamburger w/French Fries \$5.50 w/Cheese \$6 Chicken Tenders w/French Fries \$6
House-made Chicken, Egg or Tuna Salad Sandwich on a Soft Bun w/French Fries \$6
☀️ *ON ANY OF THE ABOVE YOU MAY SUBSTITUTE FOR FRENCH FRIES A WHOLE BANANA OR ORANGE, APPLESAUCE, COLE SLAW, CUCUMBER, GRAPE TOMATOES, RED SEEDLESS GRAPES OR RICE PUDDING*
Pita Bread Pizza (*7", 4 Slices, Mozzarella Cheese and Tomato Sauce*) \$5
Grilled White American Cheese Sandwich (*on Rye, White or Whole Wheat*) \$3
Kraft Macaroni & Cheese \$5 Creamy Peanut Butter & Grape Jelly Sandwich \$3
Linguine or Penne Pasta w/Tomato Sauce or Butter \$5 w/Meatballs or Sausage \$7

☀ APPETIZERS, SIDES & SALADS ☀

Mozzarella Sticks batter-dipped, deep-fried cheese sticks (6) served with warm plum tomato sauce \$7

Smothered Steak Fries deep-fried baked potato wedges topped w/chopped bacon, melted Jack and mozzarella cheese, served with sour cream \$7

Chicken Tenders served with honey-mustard \$7 Buffalo hot sauce and bleu dressing \$8

Parmesan tomato sauce, Romano and melted mozzarella \$9

Chicken Wings spicy-breaded and fried, served with blue cheese dressing 6 Piece \$6 12 Piece \$12

Grilled Shrimp Cocktail warm large shrimp (5) served w/drawn butter, cocktail or tartar sauce \$12

Quiche of the Day a warm wedge of House-made egg custard-cheese pie served w/fresh cantaloupe.

Green Bean Fries battered and deep-fried whole beans served with fat-free ranch Bowl \$5 Basket \$10

Sweet Potato Fries deep-fried in trans-fat-free oil and served with honey-mustard Bowl \$4 Basket \$8

Our server will describe today's offering. \$4

Clams Cafeno six baked whole-body clams on the half shell filled with sweet butter, chopped bacon, bell pepper, garlic, onion, spinach and Romano, topped with melted fresh mozzarella cheese \$12

Fried Calamari seasoned flour-dusted deep-fried squid served with mild or hot tomato sauce \$10

Fried Oysters breaded and deep-fried extra-large oysters (4) offered w/cocktail or tartar sauce \$12

New Zealand Mussels steamed in white wine and clam broth with basil and roasted garlic, offered white w/cream or red w/plum tomato sauce \$11

Portabella Mushroom roasted balsamic vinegar- and garlic-marinated mushroom topped w/roasted peppers, Romano and fresh mozzarella, served with

Caesar Salad

chopped fresh Romaine lettuce tossed to order with our House-made Caesar dressing, our crispy Parmesan-garlic croutons and shredded imported Romano cheese Small \$5 Large \$9

Garden Salad

iceberg lettuce mixed with shredded red cabbage and carrot, topped with grape tomatoes, cucumber and red onion. Served with choice of dressing. Croutons upon request. Small \$5 Large \$9

Roma Salad

green leaf and Romaine lettuce topped with artichoke hearts, cucumber, roasted red and yellow bell pepper, red onion, ripe olives, grape tomatoes and your choice of dressing \$10

☀ To any of the above add Anchovies .50 ☀ One of our House-made Salads (Chicken, Egg or Tuna) \$3

☀ Marinated Grilled Chicken Breast \$3 ☀ Garlic-Balsamic Roasted Portabella Mushroom Cap \$3

☀ Seared Salmon Fillet \$5 ☀ Shrimp (Grilled or Fried) \$6 ☀ N.Y. Sirloin Strip Steak \$8

Antipasto Salad

anchovies fillets, artichoke hearts, ripe olives, tomato, red onion, roasted bell pepper, hot cherry pepper, pepperoni, smoked ham and fresh mozzarella cheese on a bed of green leaf and Romaine lettuce, topped with imported oregano, shredded Romano and balsamic vinaigrette \$12

Chef's Salad

turkey breast, smoked ham, Swiss and American cheese over iceberg lettuce w/carrot, cucumber, green bell pepper, red cabbage, tomato, white onion, hard-boiled egg and your choice of dressing. \$12

Salad Trio

choose either our Caesar or Garden Salad described above topped with your choice of two of our Greenhouse-made salads (Chicken, Egg or Tuna) Small \$11 Large \$15

House-made Creamy Cole Slaw Small \$3 Large \$6 **Fresh Fruit Salad** Small \$3 Large \$6

☀ DRESSINGS ☀

Balsamic Vinaigrette, Caesar, Creamy Blue Cheese, Fat-Free Italian Vinaigrette, Fat-Free Ranch, French, Honey-Mustard, Oil & Vinegar (Balsamic or Red Wine), Thousand Island

☀ BLEU, FETA, FONTINELLA, FRESH MOZZARELLA OR ROMANO CHEESE ON ANY OF THE ABOVE \$1

☀ UNSEEDED ROUND OR LONG ROLL \$1.50 ☀ GARLIC BREAD OR SEEDED ITALIAN BREAD \$2

☀ GREENHOUSE-MADE SOUP & CHOWDERS ☀

☀ SOUP OF THE DAY ☀

Your Server will describe today's freshly made offering 8 ounce \$4 16 ounce \$8

☀ GREENHOUSE CAFÉ'S CRITIC'S CHOICE CLAM CHOWDERS ☀

Our 16-Time Long Beach Island Chowderfest Award-Winners

Manhattan-Style Red or New England-Style White 8 ounce \$4 16 ounce \$8

Can't decide? Try a Mixed Chowder or a Sampler. Pick any two above for \$5 All three for \$7
HOT OR COLD 8 OZ. CUPS, 16 OZ. PINTS AND 32 OZ.. QUARTS AVAILABLE FOR TAKE-OUT

☀ BAGELS, BURGERS, PITAS, SANDWICHES, SUBS & WRAPS ☀

Bagel w/Lox or Salad *a toasted bagel (everything, honey-wheat, plain) served w/cream cheese, butter, lettuce, tomato, red onion and house-made cole slaw offered two ways: with smoked salmon, capers and lemon or with one of our house-made salads (egg, chicken or tuna) and pickles* \$12

Black Angus Beef Burger *8 ounces of seasoned, char-grilled certified choice ground sirloin cooked to your liking and served on a toasted seedless round roll* \$5.75

Chicken Sandwich *your choice of a seasoned and char-grilled whole boneless breast or breaded and trans-fat-free fried boneless tenders, served on a toasted seedless round roll* \$5.75

☀ Add leaf lettuce, fresh tomato, pickled sliced hot pepper or raw red onion .25 each

☀ Add Cheese: *American, Mozzarella, Swiss .50 Alpine Lace Swiss, Bleu, Cheddar, Feta, Fontinella* \$1

☀ Add bacon strips, fried mushrooms, fried onions or fried peppers (hot Italian or sweet bell) \$1 each

Atkin's Cheeseburger (Beef, Turkey or Veggie) or Chicken Breast *served bun-less, topped with American cheese, sautéed onions and mushrooms, served with lettuce, tomato and pickles* \$7.75

Deluxe Beef Cheeseburger or Chicken Platter *ground sirloin or chicken (fried or grilled) on a round roll with American cheese, bacon, lettuce, tomato, red onion, French fries and onion rings* \$13

♥ ON ANY OF ABOVE SUBSTITUTE A TURKEY BURGER, VEGGIE BURGER OR PORTABELLA MUSHROOM ♥

Cod Sandwich *batter-dipped and deep-fried or broiled on a round roll with lettuce and tomato, served with house-made cole slaw and choice of cocktail or tartar sauce* \$10 Substitute Flounder \$11

Fried Oyster Sandwich *lightly breaded oysters on a toasted roll w/lettuce, tomato and cole slaw* \$12

Portabella Prima Sandwich *balsamic vinegar-marinated roasted mushroom cap on a garlic-toasted round roll with roasted peppers, melted mozzarella cheese, leaf lettuce, red onion and tomato* \$9

Parmesan Sub *choose chicken, eggplant, Italian meatballs or sweet sausage on a long roll with tomato sauce, Romano and mozzarella* \$7 ☀ **add fried mushrooms, onions or peppers** .50 each

N.Y. Strip Sub *eight ounces of char-grilled, sliced choice sirloin steak on a garlic-toasted sub roll* \$14

☀ **add cheese** .50/\$1 ☀ **add fried mushrooms, fried onions or fried peppers** \$1 each

Clubhouse Pita *sliced deli turkey breast, smoked ham and American cheese with green leaf lettuce, sliced tomato and Dijonnaise sauce between two toasted quartered pita rounds* \$9

Light Delight Pita *lean deli turkey breast, Alpine Lace Swiss cheese, leaf lettuce and tomato folded inside a Greek bread round, served with a side of fat-free ranch dressing and melon slice* \$7.50

Club Wraps *each of the following six selections are rolled in a whole wheat tortilla with leaf lettuce, tomato and bacon. Choose one: House-made Chicken Salad, Egg Salad, Tuna Salad, Corned Beef with Dijonnaise, Smoked Ham with Dijonnaise, or Turkey Breast with Mayonnaise* \$6.75

Veggie Wrap *your choice of a garlic-Balsamic-marinated roasted Portabella Mushroom or trans-fat-free fried Vegetable Burger rolled inside a spinach tortilla with iceberg lettuce, bell pepper, carrot, cucumber, red cabbage, red onion, tomato and fat-free Italian dressing* \$6.75

☀ SIDES & SUCH ☀

FRENCH FRIES BOWL \$3 BASKET \$6 STEAK FRIES BOWL \$3 BASKET \$6 SWEET POTATO FRIES BOWL \$4 BASKET \$8

ONION RINGS BOWL \$4 BASKET \$8 KRAFT MACARONI & CHEESE \$5 HOUSE-MADE CREAMY COLE SLAW \$3

SIDE OF LINGUINE OR PENNE MARINARA \$3 W/ROASTED GARLIC & OLIVE OIL \$4 HARD-BOILED EGG .75

BAKED POTATO OR MASHED POTATOES \$3 VEGETABLE DU JOUR \$3 BROCCOLI \$4 W/GARLIC & OIL \$5

DELI PICKLES \$1 WARM BREAD & BUTTER \$2 FLATBREAD & HORSERADISH-CHEDDAR SPREAD \$2

☀ DINNER ENTREES ☀

ALL OF OUR DINNER ENTREES ON THIS AND THE FOLLOWING PAGE INCLUDE FLATBREAD AND HORSERADISH-CHEDDAR-CREAM CHEESE SPREAD, FRESHLY BAKED SEEDED ITALIAN BREAD WITH BUTTER, MARGARINE OR EXTRA-VIRGIN OLIVE OIL, AND YOUR CHOICE OF ONE: SALAD (CAESAR, COLE SLAW OR GARDEN) OR SOUP DU JOUR OR CHOWDER (RED, WHITE OR MIXED).

☀ PASTAS ☀

- Linguine or Penne Pomodoro or ala Vodka** *choice of imported pasta presented with choice of one of our House-made sauces; plum tomato or creamy vodka* Pomodoro \$14 Vodka \$16
- Linguine Cacciatore** *sautéed sliced tri-color bell pepper; white onion, button mushroom and roasted garlic tossed in an Italian herb-wine-plum tomato sauce and served over imported pasta* \$18
- Ravioli Pomodoro or ala Vodka** *Italian cheese- and herb-filled egg pasta pillows topped w/choice of one of our House-made sauces; plum tomato or creamy vodka* Pomodoro \$16 Vodka \$18
- Penne with Broccoli, Garlic & Oil** *fresh broccoli florets and sliced roasted fresh garlic sautéed in imported extra-virgin organic olive oil and tossed with imported pencil point pasta* \$16
- Café Penne** *imported pasta tossed with artichoke hearts, broccoli, roasted garlic and sun-dried tomatoes sautéed in organic extra-virgin olive oil, vegetable broth and white wine* \$19
- ☀ TO ANY OF THE ABOVE PASTA ENTREES ADD SLICED ITALIAN MEATBALLS OR SWEET SAUSAGE \$2
- ☀ GRILLED BONELESS CHICKEN BREAST OR GARLIC-BALSAMIC ROASTED PORTABELLA MUSHROOM CAP \$3
- ☀ LARGE SHRIMP, SEA SCALLOPS OR OUR HOUSE CRAB MEAT BLEND (BACKFIN, CLAW, JUMBO LUMP) \$9
- Penne with Chicken** *sliced breast sautéed with broccoli, mushroom, onion, tri-color bell pepper and Marsala wine, tossed in a rich brown demi-glaze with imported pencil point pasta* \$19
- Penne with Sausage & Peppers** *sliced sweet Italian sausage sautéed with roasted red and yellow bell peppers tossed in a tangy plum tomato sauce with imported pencil point pasta* \$19
- Penne with Seafood ala Vodka** *sautéed large sea scallops and wild shrimp tossed with imported pencil point pasta and our creamy plum tomato-basil-vodka sauce, topped with our warm House crab meat blend (backfin, claw and lump)* \$26
- Linguine Carnosa** *imported pasta with sliced Italian meatballs, sweet sausage and pepperoni tossed in our plum tomato- and fresh basil-laced vodka cream sauce* \$21
- Linguine with Shrimp & Scallops** *imported pasta topped with sautéed large gulf shrimp and sea scallops in a garlic-butter sauce (red or white) with lemon juice, parsley and white wine* \$25
- Linguine with Clam Sauce** *chopped sea clams in a seasoned Chablis wine clam broth (red or white) with imported olive oil, butter, roasted fresh garlic and herbs, served over imported pasta* \$22
- Linguine Chesapeake** *imported pasta topped with our House triple crab meat blend (backfin, claw, jumbo lump), sautéed with artichoke hearts, asparagus, mushrooms, roasted garlic and plum tomatoes tossed in a light brandy-cream sauce* \$26
- Linguine del Mare** *imported pasta topped with sautéed sea scallops, extra-large shrimp, chopped sea clams and New Zealand mussels tossed in a seafood-wine-herb sauce (red or white)* \$26
- ☀ WE OFFER WHOLE WHEAT LINGUINE OR PENNE, VEGETARIAN BROWN RICE PILAF & GLUTEN-FREE FUSILLI PASTA AS SUBSTITUTES FOR OUR IMPORTED SEMOLINA PASTAS ABOVE \$1/SIDE \$2/ENTREE

☀ THE GREENHOUSE CAFÉ'S EARLY BIRD DINER DEALS ☀

OFFERED TO OUR GUESTS MONDAY THROUGH FRIDAY WHEN SEATED FOR DINNER DURING OUR EARLY DINING HOURS

☀ YOUR CHOICE OF TWO GREAT OFFERS ☀

CHOICE ONE = A COMPLETE MEAL

ORDER ANY DINNER MENU ENTRÉE OR NIGHTLY DINNER ENTRÉE ADDITION DURING EARLY DINING HOURS AND RECEIVE COMPLIMENTARY DESSERT AND BOTTOMLESS FOUNTAIN DRINKS, REGULAR OR DECAF HOT TEA AND/OR COFFEE

OR CHOICE TWO = DISCOUNT

15% OFF OF YOUR ENTIRE CHECK INCLUDING ALL OF OUR LIGHTER FARE

☀️ FISH, SEAFOOD, VEGETABLES, MEATS ☀️

THE ENTREES BELOW INCLUDE YOUR CHOICE OF ONE SIDE DISH: LINGUINE MARINARA, TODAY'S VEGETABLE OR POTATO (BAKED, MASHED, CAFÉ STEAK FRIES OR FRENCH FRIES).

- Cod Fillet** Broiled in *trans-fat-free* & sweet butter w/wine, lemon & paprika \$21 Batter-Dipped & Deep-Fried in *trans-fat-free* oil, offered w/malt vinegar, cocktail or tartar sauce \$21 Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce \$23
- Flounder Fillet** Broiled in *trans-fat-free* & sweet butter w/white wine, lemon and paprika \$22 Breaded & Deep-Fried in *trans-fat-free* oil, offered with cocktail or tartar sauce \$22 Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce \$24
- Salmon Fillet** Broiled in *trans fat-free* & sweet butter w/wine, lemon and paprika \$21 Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce \$23 Oriental broiled in sesame oil with sherry wine and topped with a mango-ginger chutney glaze \$23
- Crab Cake(s)** our seared House-made triple crab meat (backfin, claw, lump) patties served with drawn butter and your choice of cocktail or tartar sauce (gluten-free available) Single \$17 Double \$25
- Scallops or Shrimp** choice of large sea scallops (10 oz.) or wild shrimp (6) Broiled in *trans-fat-free* and sweet butter with white wine, lemon and paprika or Breaded & Deep-Fried in *trans-fat-free* oil \$22
- Shrimp & Scallop Santorini** broiled large wild shrimp and sea scallops covered with mushrooms and diced tomatoes sautéed with garlic and brandy, topped with melted fontinella cheese \$26
- Fried Clam Strips or Oysters** breaded large ocean clam slices or extra-large oysters, both deep-fried in *trans-fat-free* oil and offered with cocktail or tartar sauce Clam Strips \$17 Oysters \$24
- Fried Seafood Combo** battered cod fillets, breaded large wild shrimp, sea scallops and clam strips \$26
- Broiled Seafood Combo** cod fillet, large wild shrimp, sea scallops, and two of our clams Cafeno \$26
- Eggplant Parmesan** *trans-fat-free* fried, tomato sauce, chopped parsley and melted Italian cheeses \$16
- Eggplant Rollatine** fried fresh eggplant slices wrapped around our seasoned chopped spinach blend and Italian cheeses (Mozzarella, Ricotta, Romano), napped with warm plum tomato sauce \$17
- Grilled Eggplant** seasoned, char-grilled fresh eggplant slices layered with roasted red and yellow bell peppers and sun-dried tomatoes, topped w/extra-virgin olive oil and melted fontinella cheese \$19
- Portabella Towers** marinated mushroom caps topped with our seasoned chopped spinach blend, tomato, artichoke, broccoli, parsley, Romano and fresh mozzarella, served over plum tomato sauce \$19
- Vegetable Pot Pie** our House-made casserole of carrot, celery, green beans, mushroom and onion in a seasoned vegetable gravy topped with a freshly baked puff pastry crust \$16 ☀️ Add Chicken \$3
- N.Y. Strip Steak** seasoned, char-grilled sirloin cooked to your liking 8 oz. \$22 12 oz. \$28 16 oz. \$34
☀️ Top either of the above with melted bleu cheese, sautéed mushrooms, onions or peppers \$2 each
- Osso Bucco** slowly braised whole veal shank served with garlic-toasted crostini bread resting in a pool of wine-tomato demi-glaze laced with chopped fresh carrot, celery, mushroom and onion \$26
- Pork Chops** two boneless loin chops offered grilled or deep-fried, served with chunky apple sauce \$19
- Boneless Chicken Breast, Boneless Pork Loin Chops or Natured Veal Cutlets Offered Six Ways:**
- Fresca** sautéed in sweet butter with lemon juice, white wine, artichoke and roasted garlic, topped with imported prosciutto, tomato and melted fresh mozzarella cheese Chicken \$23 Pork \$24 Veal \$26
- Marsala** sautéed in sweet butter and Marsala wine with sliced fresh button mushrooms in a rich brown demi-glaze Chicken \$21 Pork \$22 Veal \$24
- Murphy** sautéed in butter and Marsala wine then smothered with diced potato, white onion, hot and sweet peppers in a sweet-and-spicy brown gravy Chicken \$22 Pork \$23 Veal \$25
- Oscar** sautéed in butter, served on a Chablis wine demi-glaze topped w/chopped asparagus, our House crab meat blend (backfin, claw, lump) and Hollandaise sauce Chicken \$24 Pork \$25 Veal \$27
- Parmesan** breaded and deep-fried in *trans-fat-free* oil, topped with our plum tomato sauce, chopped fresh parsley, Romano and melted mozzarella cheese Chicken \$21 Pork \$22 Veal \$24
- Piccata** sautéed in sweet butter with lemon juice, white wine, capers and chopped fresh parsley. Chicken \$21 Pork \$22 Veal \$24

☀ GREENHOUSE CAFÉ'S 10" PIZZAS ☀

OUR HOUSE-MADE DOUGH AND SAUCE COMBINED WITH HIGH QUALITY INGREDIENTS, FRESHLY MADE TO YOUR LIKING, BAKED TO ORDER AND CUT IN SIX SLICES. ADDITIONAL TOPPINGS FOR ALL PIES ARE LISTED BELOW.

Classico

our traditional cheese pie: made-to-order with House-made dough and our pureed plum tomato-basil sauce, Romano and melted mozzarella cheese \$7 Additional toppings are listed below.

Bianco

our white pie: sesame seed crust topped with ricotta, mozzarella and Romano cheese, sliced fresh tomatoes, roasted sliced fresh garlic and imported oregano \$9

Spinach

chopped spinach blended with a touch of cream, roasted fresh garlic, mozzarella and Romano cheese spread over a freshly baked crust sprinkled with sesame seeds \$9

Pizzazz

seasoned tomato sauce with artichoke hearts, roasted sliced fresh garlic, ripe black olives, sun-dried tomatoes, mozzarella and Romano cheese \$10

Penne

imported pencil point pasta over our seasoned tomato sauce topped with chopped fresh parsley, mozzarella, ricotta and Romano cheese \$9

Veggie

double-crust stuffed pie sprinkled with sesame seeds and filled with broccoli, fried onion, roasted garlic, green bell pepper, sautéed mushrooms, spinach, mozzarella, ricotta and Romano cheese \$12

Vodka

our creamy vodka-laced plum tomato-basil sauce on freshly baked crust with Romano, melted mozzarella, chopped fresh parsley, sliced Italian sausage and diced chicken \$10

Suprema

stuffed double-crust pie dusted with sesame seeds and filled with sliced Italian meatballs, pepperoni, sweet sausage, our tomato-basil sauce, mozzarella and Romano cheese \$12

California

thinly sliced, battered and flash-fried eggplant on our fresh crust topped with our seasoned chopped spinach blend and sun-dried tomatoes, drizzled with fat-free Italian dressing \$9

BBQ Chicken

fresh dough sprinkled with sesame seeds and topped with a tangy barbecue sauce, diced chicken meat, sautéed onion, mozzarella and Romano cheese \$10

Carne Roll

baked fresh pizza dough sprinkled with sesame seeds surrounding sliced meatballs, pepperoni, sausage, mozzarella and Romano cheese, served with a side of tomato sauce \$8

Florentine Roll

chopped spinach blended with cream, garlic, Romano and mozzarella cheese baked inside sesame seed-dusted pizza dough, served with a side of tomato sauce \$7

SESAME SEED CRUST ON ANY PIZZA .50

GLUTEN-FREE CRUST AVAILABLE \$1

☀ TOPPINGS ☀

anchovies, broccoli, button mushrooms, mozzarella, ricotta or Romano cheese, garlic, meatballs, olives, raw onion or green bell pepper, pepperoni, sausage, fresh tomato \$1 each

artichoke hearts, asparagus, bacon, chicken, blue, cheddar, feta, fresh mozzarella or fontinella cheese, eggplant, fried onions or peppers (sweet or hot), pineapple, portabella mushroom, roasted red and yellow bell peppers, smoked ham, seasoned chopped spinach, sun-dried tomatoes \$2 each