

☀️ 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

☀️ BURGERS, SUBS & SANDWICHES ☀️

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

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

☀️ **Add Cheese:** *American, Mozzarella, Swiss .50 Alpine Lace Swiss, Bleu, Cheddar, Feta, Fontinella, Romano \$1* ☀️ **Add green leaf lettuce, fresh tomato or raw red onion** .25 each

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

Atkins' 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 Angus Beef Cheeseburger or Chicken Platter *sirloin patty or chicken (fried or grilled) on a round roll w/American cheese, bacon, lettuce, tomato, red onion, French fries & onion rings* \$13

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

Beef Steak or Chicken Steak Sub *grilled lean meat on a toasted long roll* \$7 ☀️ **add cheese** .50/\$1

☀️ **Hoagie-style with fresh green leaf lettuce, tomato, red onion and mayonnaise** \$8

Barbecue Sub *choose sliced chicken breast or shredded pork, both served warm on a toasted long roll with barbecue sauce, melted Cheddar-Jack cheese and our creamy cole slaw on the side* \$8

Corned Beef Sub *sliced cold lean deli brisket with imported Swiss cheese and thousand island dressing on a seedless long roll topped with our creamy House-made cole slaw* \$8

Garlic-Chicken Sub *marinated and grilled sliced breast served on a garlic-toasted long roll with melted mozzarella cheese, green leaf lettuce and sliced fresh tomato* \$8

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** \$1 each

N.Y. Strip Sub *eight ounces of seasoned char-grilled sliced sirloin on a garlic-toasted long roll* \$14

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

Sandwich Combos *All are served on your choice of bread with leaf lettuce and tomato. Choose one of the following:* Corned Beef, Smoked Ham, Turkey Breast or one of our House-made Salads (Chicken, Egg or Tuna) ☀️ **with Soup or Chowder** \$9 ☀️ **with Salad** \$10 ☀️ **Sandwich only** \$5

Cod Sandwich *batter-dipped & deep-fried or broiled fish fillet on a round roll w/lettuce and tomato, served w/cole slaw & choice of malt vinegar, cocktail or tartar sauce* \$10 substitute flounder \$11

Crab Cake Sandwich *seared House-made triple crab meat (backfin, claw, jumbo lump) patty with green leaf lettuce and tomato on a toasted soft bun, served with our House-made cole slaw* \$12

Oyster Sandwich *breaded, trans-fat-free fried large oysters on a seedless round roll with lettuce and tomato, served w/House-made cole slaw and choice of malt vinegar, cocktail or tartar sauce* \$12

☀️ 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 VEGETABLE DU JOUR \$3 MASHED POTATOES \$3 KRAFT MACARONI & CHEESE \$5
SIDE OF LINGUINE OR PENNE MARINARA \$3 W/GARLIC & OLIVE OIL \$4 HOUSE-MADE CREAMY COLE SLAW \$3
WARM BREAD & BUTTER \$2 FLATBREAD & HORSERADISH-CHEDDAR SPREAD \$2 HARD-BOILED EGG .75

☀ MELTS, PITAS & WRAPS ☀

- Café Salad Melt** *choice of one of our House-made salads (Chicken, Egg or Tuna) served open-faced on grilled seedless rye layered w/fresh tomato, chopped bacon and melted mozzarella cheese \$8*
- Pita Florentine Melt** *our seasoned chopped spinach-cheese blend served open-faced on pita bread w/melted fontinella cheese, served with melon \$6.75 ☀ add chicken, meatballs or sausage \$2*
- Pita Melanzana Melt** *grilled eggplant, roasted peppers and sun-dried tomatoes served open-faced on a toasted pita topped with melted fontinella cheese, served with a fresh melon slice \$8*
- Crabby Oscar Pita Melt** *toasted Greek bread round topped with Hollandaise sauce, sliced fresh tomato, chopped asparagus spears, our House triple crab meat blend (claw, backfin, jumbo lump) and melted mozzarella cheese \$11*
- Clubhouse Pita** *sliced deli turkey breast, smoked ham and American cheese with green leaf lettuce, sliced fresh tomato and Dijonnaise sauce between two toasted quartered pita rounds \$8*
- Light Delight Pita** *deli turkey breast, Alpine Lace Swiss cheese, leaf lettuce and tomato folded inside warm pita bread, served with a side of fat-free ranch dressing and fresh melon \$7.50*
- Eggplant Florentine Wrap** *fried eggplant rolled inside a warm spinach tortilla with our seasoned chopped spinach-cheese blend, tomato sauce, Romano and mozzarella cheese \$6.75*
- Portabella Wrap** *a garlic-Balsamic vinegar-marinated roasted sliced mushroom cap with roasted red and yellow peppers wrapped inside a warm spinach tortilla with fresh mozzarella cheese \$8*
- Caesar Wraps** *Romaine lettuce and our Caesar dressing inside a spinach tortilla w/Romano cheese, crumbled Parmesan-garlic croutons and choice of Turkey Burger or Veggie Burger; Chicken or Turkey Breast or N.Y. Sirloin Strip Steak Burgers \$6.50 Chicken or Turkey Breast \$7 Steak \$10*
- 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 or Tuna Salad; Corned Beef with Dijonnaise; Smoked Ham with Dijonnaise; 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 \$6.50*
- ☀ *To any of the Wraps above add bleu, feta, fontinella, fresh mozzarella or Romano cheese \$1*

☀ PASTAS ☀

- Linguine or Penne Pomodoro or ala Vodka** *choose one of our imported pastas with your choice of one of our House-made sauces; Plum Tomato or Creamy Vodka Pomodoro \$8 Vodka \$10*
- Linguine Cacciatore** *imported pasta topped with an Italian herb-wine-olive oil-plum tomato sauce with roasted fresh garlic, sautéed sliced tri-color bell pepper, onion and button mushrooms \$11*
- Penne with Broccoli, Garlic & Oil** *imported pasta tossed with fresh broccoli florets, sliced roasted garlic and chopped fresh parsley sautéed in organic extra-virgin first cold press olive oil \$10*
- Café Penne** *imported pencil point pasta tossed with artichoke hearts, broccoli florets, roasted garlic and sun-dried tomatoes sautéed in olive oil with white wine and vegetable broth \$11*
- ☀ *TO ANY OF THE PASTA ITEMS ABOVE ADD SWEET ITALIAN SAUSAGE OR MEATBALLS \$3*
- ☀ *GRILLED BONELESS CHICKEN BREAST OR GARLIC-BALSAMIC ROASTED PORTABELLA MUSHROOM CAP \$3*
- ☀ *LARGE SHRIMP, SEA SCALLOPS OR OUR HOUSE TRIPLE CRAB MEAT BLEND (BACKFIN, CLAW, JUMBO LUMP) \$9*
- Penne with Sausage & Peppers** *sliced sweet Italian sausage sautéed with fire-roasted red and yellow bell peppers tossed in a tangy plum tomato sauce with imported pencil point pasta \$12*
- Penne with Seafood ala Vodka** *sautéed sea scallops, shrimp, imported pasta and our plum tomato-basil-vodka sauce topped with our House crab meat blend (backfin, claw and lump) \$18*
- Linguine Carnosa** *imported pasta with sliced sweet Italian sausage, sliced meatballs and pepperoni tossed in our creamy plum tomato- and fresh basil-laced vodka sauce \$13*
- Linguine del Mare** *imported pasta with chopped sea clams, New Zealand mussels, sea scallops and extra-large shrimp tossed in a zesty seafood-wine-herb sauce (red or white) \$18*

☀️ BAGELS & BASKETS ☀️

Bagel & Lox *a toasted bagel (everything, honey-wheat or plain) and thinly sliced smoked salmon served with cream cheese, butter, lemon, lettuce, tomato, red onion, capers and cole slaw* \$12

Bagel & Salad *one of our House-made salads (Chicken, Egg or Tuna) served with a toasted Bagel (everything, honey-wheat or plain), lettuce, tomato, red onion, pickles and cole slaw* \$12

ALL BASKETS BELOW INCLUDE CHOICE OF ONE SIDE: OUR HOUSE-MADE COLE SLAW, OR OUR CAFÉ STEAK FRIES, OR FRENCH FRIES. WE USE TRANS-FAT-FREE SOYBEAN OIL FOR ALL DEEP-FRYING.

Chicken Tender *breaded and deep-fried all white meat breast strips (5) served with honey-mustard* \$12

Clam Strip *breaded, flash-fried ocean clam slices served with malt vinegar, cocktail or tartar sauce* \$12

Cod *batter-dipped fried mild white fish pieces (4) offered with malt vinegar, cocktail or tartar sauce* \$13

Oyster *breaded extra-large oysters (5) offered with choice of malt vinegar, cocktail or tartar sauce* \$16

Scallop *Barnegat Light sea scallops House-breaded and fried, served with cocktail or tartar sauce* \$15

Shrimp *butterfly-cut, House-breaded fried large wild shrimp (5) offered with cocktail or tartar sauce* \$15

☀️ FISH, SEAFOOD, MEAT & VEGETABLE ENTREES ☀️

THE ENTREES BELOW ARE OFFERED WITH YOUR CHOICE OF ONE OF THE FOLLOWING: SALAD (CAESAR, COLE SLAW OR GARDEN), OUR SOUP DU JOUR, OR CLAM CHOWDER (RED, WHITE, OR MIXED).

Cod Fillet *Broiled with trans-fat-free butter, wine, lemon, paprika and parsley* \$15 *Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce* \$17

Oriental broiled in sesame oil and Sherry wine with a mango-ginger chutney glaze \$17

Flounder Fillet *Broiled in trans-fat-free and sweet butter, white wine, lemon and paprika* \$16 *Breaded & Deep-Fried in trans-fat-free oil, offered w/cocktail or tartar sauce* \$16 *Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce* \$18

Salmon Fillet *Broiled with trans-fat-free butter, wine, lemon, paprika and parsley* \$15 *Oreganato broiled with an Italian herb-Romano cheese-bread crumb topping, served with a side of tomato sauce* \$17

Oriental broiled in sesame oil and Sherry wine with a mango-ginger chutney glaze \$17

Crab Cake(s) *seared House-made triple crab meat (backfin, claw, lump) patty(s) served with drawn butter and your choice of cocktail or tartar sauce* Single \$13 Double \$21 (*gluten-free available*)

Crab Meat *hot casserole of our House triple crab meat blend (backfin, claw, lump) broiled in trans-fat-free butter, served with lemon and a side of Hollandaise sauce* \$17 *Oreganato-Style* \$18

Scallops or Shrimp *choose large sea scallops from the Barnegat Light fleet or large wild shrimp, both are broiled in trans-fat-free and sweet butter with white wine, lemon juice and paprika* \$17

Seafood Combo *offered two ways: Broiled with cod fillet, large shrimp, sea scallops and clams Cafeno or Deep-Fried with batter-dipped cod, breaded large shrimp, sea scallops and clam strips* \$20

N.Y. Strip Steak *seasoned and char-grilled choice sirloin cooked to your liking* 8 oz. \$18 12 oz. \$24

☀️ *Top with melted bleu cheese, sautéed mushrooms, onions or peppers (hot or sweet)* \$2 each

Pork Chops *(Grilled or Fried) two House-cut boneless loin chops offered seasoned and char-grilled or breaded and trans-fat-free deep-fried, both served with a side of chunky apple sauce* \$15

Chicken, Eggplant, Pork or Veal Parmesan *choice of Chicken Breast, Eggplant, Pork Loin Chops or Veal Cutlet breaded and deep-fried in trans-fat-free oil and topped with tomato sauce, Romano, melted mozzarella and chopped fresh parsley* Chicken \$15 Eggplant \$13 Pork \$16 Veal \$18

Chicken, Eggplant, Pork or Veal Florentine *choice of broiled Chicken Breast or Pork Loin Chops, breaded, deep-fried Eggplant or Veal Cutlet topped with our chopped spinach blend and melted fontinella cheese, served over plum tomato sauce* Chicken \$16 Eggplant \$14 Pork \$17 Veal \$19

Portabella Towers *marinated mushroom caps topped with fresh tomato, our seasoned spinach-cheese blend, artichoke, broccoli, parsley and fresh mozzarella cheese, served over tomato sauce* \$15

Vegetable Pot Pie *our House-made casserole of carrot, celery, green beans, mushroom and onion in a seasoned vegetable broth topped with a freshly baked puff pastry crust* \$12 ☀️ *Add Chicken* \$3

☀ 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