

# ☀ 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 Daily Year 'Round**

**Breakfast ☀ Lunch ☀ Dinner ☀ Takeout**

### ☀ 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, Oriental Chicken or Shrimp Appetizer, Mussels, Antipasta, Salads, Manhattan Clam Chowder, Grilled Eggplant, Grilled Pork Chops, Strip Steaks, Atkins' Burger or Chicken, Broiled Seafood, etc. In addition, many of our regular menu entrees can be prepared flourless. For example Grilled Chicken or Eggplant Parmesan, Chicken or Veal Piccata/Fresca, etc.

We have Gluten-Free Pancakes and Waffles, Crackers, Rolls (similar to a round sandwich roll) and Pizza Crust. We offer Udon Rice Noodles (similar to Fettuccine), 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, Rice, Vegetable of the Day, Broccoli, Tomato, Cole Slaw, Salads, Applesauce and other Fruits.

Some of our Dessert selections include Gluten-Free Chocolate Brownies and Chocolate Chip Cookies, Low-Carb (2 gram) Sugar-Free Marble Truffle 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 meatless broths and stocks wherever possible to increase our offerings to vegetarians. Our goal is 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 (*Barq's Root Beer, Coke, Diet Coke, Diet Sprite, Sprite*) \$2  
Fountain Nestea Unsweetened Tea or Nestea Sweetened Raspberry Tea \$2  
Cherry or Vanilla Coke/Root Beer/Sprite \$3 Diet Raspberry Coke or Sprite \$3  
Spree Splash Nestea (*raspberry or unsweetened*) mixed with Sprite (*Diet or Regular*) \$2  
Arizona Sweet Lemon Tea or Arizona Sweet Green Tea w/Ginseng & Honey \$2.50  
Nantucket Nectar Real Lemonade \$3 Fresh Orange Juice \$2/small \$3/large  
Fresh Orange Cooler *iced fresh orange juice and club soda w/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 or Yogurt Shake \$4 Egg Cream (*caramel, cherry, chocolate or vanilla*) \$3  
Milk \$1.50/small \$2.50/large Cherry, Chocolate or Vanilla Milk \$1.75/small \$3/large  
Iced Café Latte *espresso blended with 2% milk* \$4 ☀️ *with flavored syrup (caramel, cherry, chocolate, hazelnut, Irish cream, vanilla)* \$5 ♥ Yogurt-Fruit Smoothie \$5  
Bottled Waters *17 ounce Still Spring* \$2 *or 11 ounce Carbonated* \$3

## ☀️ HOT BEVERAGES ☀️

- Hot Coffee *freshly brewed bottomless mug - regular or decaffeinated* \$1.75  
Hot Tea *bottomless mug - regular or decaffeinated* \$1.75 Tazo Hot Herbal Tea \$2 each  
Hot Chocolate \$2 Hot Mocha (*hot chocolate and coffee*) \$3 Chai Tea Latte \$2  
Espresso \$2/single \$3.50/double Cappuccino \$3.50 Latte \$4  
☀️ *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 Chocolate Truffle (SF, 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 12 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 and flash-fried cheese sticks (6) served w/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 blue cheese* \$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 \$11

**Grilled Shrimp Cocktail** *warm large shrimp (5) served w/drawn butter, cocktail or tartar sauce* \$11

**Oriental Chicken or Shrimp:** *broiled in sesame oil and Sherry w/mango chutney, served over rice noodles dusted w/Oriental 5-Spice seasoning* \$10

**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 mozzarella cheese* \$10

**Fried Calamari** *seasoned flour-dusted deep-fried squid rings served w/mild or hot tomato sauce* \$10

**Fried Oysters** *House-breaded, trans-fat-free fried oysters served with cocktail or tartar sauce* \$11

**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:** *garlic- and Balsamic vinegar-marinated mushroom cap topped with roasted peppers, Romano and melted mozzarella cheese, served w/lettuce, tomato and red onion* \$9

**Sweet Potato Fries:** *julienne-cut sweet potatoes deep-fried in our trans-fat-free oil and served with honey-mustard dipping sauce* Bowl \$4 Basket \$8

**Quiche du Jour:** *a warm wedge of our House-made cheese and egg custard pie* \$4

### **Antipasto Salad**

*anchovies, artichoke hearts, ripe olives, tomato, red onion, roasted red and yellow bell pepper, hot cherry pepper, pepperoni and fresh mozzarella-prosciutto ham pinwheels on a bed of green leaf and Romaine lettuce, topped with imported oregano, shredded Romano and Balsamic vinaigrette* \$11

### **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 \$8

### **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 \$8

### **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* \$9

☀ *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* \$3

☀ *Seared Salmon Fillet* \$5 ☀ *Shrimp (grilled or fried)* \$6 ☀ *N.Y. Sirloin Strip Steak* \$8

### **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, a hard-boiled egg and your choice of dressing.* \$11

### **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 \$14

**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 OR FONTINELLA CHEESE ON ANY OF THE ABOVE** \$1

☀ **UNSEEDED KAISER OR SUB 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 Famous Clam Chowders ☀️

*Our 11-Time Long Beach Island Chowderfest Award-Winning Manhattan-Style Red or creamy New England-Style White* 8 ounce \$4 16 ounce \$8

HOT OR COLD 8 OZ, CUPS, 16 OZ, PINTS AND 32 OZ, QUARTS AVAILABLE FOR TAKE-OUT

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

**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 \$5.50

**Chicken Sandwich** choice of seasoned, char-grilled whole boneless breast or breaded and deep-fried tenders, served on a toasted seedless round roll \$5.50

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

**Atkin's Beef Cheesesburger or Chicken Breast** served bun-less, topped w/American cheese, sautéed onions and mushrooms, accompanied by leaf lettuce, fresh tomato and pickles \$7.50

**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 \$11

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

**Parmesan Sub** choose fried chicken tenders, 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 sirloin steak on a garlic-toasted sub roll \$12

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

**Fried Cod Sandwich** crispy batter-dipped fish on a toasted round roll w/lettuce, tomato, cole slaw and choice of cocktail or tartar sauce \$8 ☀️ Substitute Flounder Fillet (broiled or fried) \$9

**Fried Oyster Sandwich** lightly breaded oysters on a toasted roll w/lettuce, tomato and cole slaw \$9

**Portabella Prima Sandwich** balsamic vinegar-marinated roasted mushroom cap on a garlic-toasted round roll with roasted peppers, melted mozzarella cheese, leaf lettuce and tomato \$8

**Bagel & Lox Platter** a toasted bagel (everything, honey-wheat or plain) and sliced smoked salmon served with cream cheese, butter, lemon, lettuce, tomato, red onion, capers and cole slaw \$11

**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 \$8

**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 \$6.50

## ☀️ 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



# ☀️ SPRING 2009 DINNER ENTRÉES ☀️

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

## ☀️ PASTA ☀️

**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:** *sauteed sliced tri-color bell peppers, onions, button mushroom and roasted garlic tossed in an Italian herb-wine-plum tomato sauce and served over imported pasta \$17*

**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 extra-virgin organic olive oil, vegetable broth and white wine \$18*

☀️ 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 OR SEA SCALLOPS \$9 ☀️ OUR HOUSE CRAB MEAT BLEND (BACKFIN, CLAW, JUMBO LUMP) \$10

**Penne with Chicken:** *sliced breast sautéed with broccoli, mushrooms, onion, bell pepper and Marsala wine, tossed in a rich brown demi-glaze with imported pencil point pasta \$18*

**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 \$18*

**Linguine Carnosa:** *imported pasta with sliced Italian meatballs, sweet sausage and pepperoni tossed in our creamy plum tomato- and fresh basil-laced vodka sauce \$20*

**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 \$24*

**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 \$21*

**Linguine Chesapeake:** *imported pasta topped with our House triple crab meat blend (backfin, claw, jumbo lump), sauteed with artichoke hearts, asparagus, mushrooms, roasted garlic and plum tomatoes tossed in a light brandy-cream sauce \$25*

**Linguine del Mare:** *imported pasta topped with 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, RICE FETTUCINE NOODLES AND VEGETARIAN BROWN RICE PILAF AVAILABLE AS SUBSTITUTES FOR OUR IMPORTED SEMOLINA PASTAS ABOVE \$1/SIDE \$2/ENTREE

## ☀️ GREENHOUSE CAFÉ'S EARLY BIRD DINNER DEALS ☀️

OFFERED TO OUR GUESTS MONDAY THROUGH FRIDAY WHEN SEATED FOR DINNER BEFORE 6 PM

☀️ **YOUR CHOICE OF TWO GREAT OFFERS** ☀️

**CHOICE ONE = DISCOUNT**

**15% OFF OF YOUR ENTIRE DINNER CHECK**

**OR CHOICE TWO = A COMPLETE MEAL**

**ORDER ANY DINNER MENU ENTRÉE OR NIGHTLY DINNER ADDITION**

**DURING EARLY DINING HOURS AND RECEIVE A COMPLIMENTARY DESSERT**

**AND BOTTOMLESS FOUNTAIN DRINKS, REGULAR OR DECAF HOT TEA AND/OR COFFEE**

## ☀️ FISH, SEAFOOD & VEGETABLES ☀️

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

- Catch** of the  
*Day your server will describe today's market selection and style of preparation* \$20
- Fried Cod** *battered white fish cooked in trans-fat-free oil, offered w/malt vinegar, cocktail or tartar* \$19
- Flounder Fillet** offered three ways: *Broiled w/trans-fat-free butter, wine, lemon, paprika and parsley* \$21  
*Fried lightly breaded then deep-fried in trans-fat-free oil, offered with cocktail or tartar sauce* \$21  
*Oreganato broiled with an Italian herb- and Romano cheese-seasoned bread crumb topping* \$22
- Salmon Fillet** offered three ways: *Broiled w/trans fat-free butter, wine, lemon, paprika and parsley* \$19  
*Oreganato broiled with an Italian herb- and Romano cheese-seasoned bread crumb topping* \$20  
*Oriental broiled in sesame oil w/sherry wine and a sweet-n-sour mango-ginger chutney glaze* \$21
- Fried Clam Strips or Oysters** *breaded extra-large ocean clam slices or large extra-select oysters (8), cooked in trans-fat-free oil and offered w/cocktail or tartar sauce.* Clam Strips \$16 Oysters \$22
- Crab Cake(s)** *our seared House-made triple crab meat (backfin, claw, jumbo lump) patties served with drawn butter and your choice of cocktail or tartar sauce* Single \$16 Double \$23
- Scallops or Shrimp** *choice of large sea scallops (10 oz.) or wild shrimp (6) offered two ways: Broiled in trans-fat-free butter, white wine and lemon or Breaded and Deep-Fried in trans-fat-free oil* \$21
- Shrimp & Scallop Santorini** *broiled extra-large shrimp and sea scallops covered with mushrooms and diced tomatoes sautéed with garlic and brandy, topped with melted fontinella cheese* \$25
- Fried Seafood Combo** *battered cod, breaded butterfly-cut shrimp, sea scallops and clam strips* \$25
- Broiled Seafood Combo** *extra-large shrimp, large sea scallops, flounder fillet and clams* Cafeno \$25
- Eggplant Parmesan** *sliced, seasoned flour-dusted eggplant deep-fried in trans-fat-free oil and topped with our plum tomato sauce, chopped fresh 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 with organic olive oil and melted fontinella cheese* \$18
- Portabella Towers** *marinated mushroom caps topped with fresh tomato, our seasoned chopped spinach blend, artichoke, broccoli, parsley, Romano and mozzarella, served over plum tomato sauce* \$18
- 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* \$14 ☀️ Add Chicken \$3

## ☀️ BEEF, CHICKEN, PORK & VEAL ☀️

- N.Y. Strip Steak** *seasoned, char-grilled sirloin cooked to your liking* 8 oz. \$20 12 oz. \$26 16 oz. \$32  
☀️ *Top with either melted bleu cheese, sautéed mushrooms, onions or peppers for \$2 each*
- Chicken or Veal Marsala** *boneless whole breast or natured cutlets sautéed in butter and sweet wine with sliced button mushrooms in a rich brown demi-glaze* Chicken \$20 Veal \$23
- Chicken or Veal Parmesan** *breaded, deep-fried whole boneless breast or natured cutlets topped w/plum tomato sauce, chopped parsley, imported Romano and melted mozzarella* Chicken \$20 Veal \$23
- Chicken or Veal Piccata** *boneless whole breast or natured cutlets sautéed in butter with lemon juice, chicken broth, white wine, capers and chopped parsley* Chicken \$20 Veal \$23
- Chicken or Veal Fresca** *boneless whole breast or natured cutlets sautéed in butter with artichoke hearts, roasted garlic, lemon juice and white wine, topped with sliced fresh tomato and melted mozzarella-prosciutto ham pinwheels* Chicken \$21 Veal \$24
- Chicken or Pork Murphy** *boneless whole breast or two boneless loin chops topped with sautéed diced Yukon Gold potato, onion, hot and sweet peppers in a rich brown Marsala wine gravy* \$20
- Pork Chops** *two boneless loin chops offered grilled or deep-fried, served with chunky apple sauce* \$18
- Osso Bucco** *slowly braised whole veal shank with garlic-toasted crostini bread resting in a pool of*

# ☀️ 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, extra 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 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*