

# ☀ 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 ☀️

**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 fresh whole boneless breast or breaded and deep-fried tenders, both 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 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' Beef Cheeseburger or Chicken Breast** both grilled and served bun-less, topped w/American cheese, sautéed onions and mushrooms, accompanied by lettuce, tomato and pickles \$7.50

**Deluxe Beef Cheeseburger or Chicken Platter** sirloin patty or chicken breast (fried or grilled) on a round roll w/American cheese, bacon, lettuce, tomato, red onion, French fries & onion rings \$11

♥️ 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

**BBQ Pork Sub** seasoned pulled pork in a warm and tangy barbecue sauce on a long roll with melted Cheddar-Jack cheese, served with a side of our House-made creamy cole slaw \$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 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 seasoned char-grilled sliced sirloin on a garlic-toasted long roll \$12

☀️ **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 any 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

**Crab Cake Sandwich** seared House-made triple crab meat (backfin, claw, jumbo lump) patty with lettuce and tomato on a toasted soft bun, served with our House-made cole slaw \$11

**Flounder Sandwich** offered broiled or breaded and trans-fat-free fried on a seedless round roll with leaf lettuce, tomato, our House-made cole slaw and your choice of cocktail or tartar sauce \$9

**Fried Cod or Oyster Sandwich** batter-dipped fish or breaded oysters on a toasted round roll w/lettuce, tomato, side of slaw and choice of malt vinegar, cocktail or tartar sauce Cod \$8 Oyster \$10

## ☀️ 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 \$6.50 ☀ 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 \$7.75*
- 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 Mushroom Wrap:** *a garlic-Balsamic vinegar-marinated roasted mushroom with roasted red and yellow peppers wrapped inside a warm spinach tortilla \$7 ☀ add mozzarella \$.50*
- 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 \$9*
- 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 or Romano cheese \$1*

## ☀ PASTAS ☀

- Linguine or Penne Pomodoro:** *choose one of our imported pastas topped with our Greenhouse-made plum tomato-basil sauce \$8*
- Linguine or Penne con Aglio:** *tossed with roasted sliced garlic and chopped fresh parsley sautéed in imported organic extra-virgin first cold press olive oil \$9*
- Linguine or Penne ala Vodka:** *tossed in our vodka- and basil-laced plum tomato cream sauce \$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*
- 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*
- ☀ *to any of the pasta items above add Italian meatballs or sweet sausage \$3*
- ☀ *add grilled chicken breast or marinated roasted portabella mushroom cap \$3*
- ☀ *add large shrimp or sea scallops \$9 ☀ add our House triple crab meat blend \$10*
- Penne w/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*
- Linguine Carnosa:** *imported pasta with sliced Italian meatballs, sweet sausage and pepperoni tossed in our creamy plum tomato- and fresh basil-laced vodka sauce \$13*
- Linguine del Mare:** *(red or white) imported pasta topped with chopped sea clams, New Zealand mussels, sea scallops and extra-large shrimp tossed in a zesty seafood-wine-herb sauce \$16*

## ☀ BASKETS & PLATTERS ☀

- Fried Clam Strips Basket** *large slices of breaded and flash-fried ocean clams served with choice of our House-made cole slaw, French or steak fries and malt vinegar, cocktail or tartar sauce* \$11
- Fried Cod Basket** *batter-dipped mild white fish cooked in trans-fat-free oil, offered with our House-made cole slaw, French or steak fries and choice of malt vinegar, cocktail or tartar sauce* \$13
- Fried Oyster Basket** *House-breaded fresh extra-select oysters(6) served with your choice of House-made cole slaw, French or steak fries and either malt vinegar, cocktail or tartar sauce* \$14
- Bagel & Lox Platter** *a toasted bagel and thinly sliced smoked salmon fillet served with cream cheese and butter, lemon, lettuce, tomato, red onion, capers and our House-made cole slaw* \$11
- Crab Cake Platter** *our seared House-made triple crab meat (backfin, claw, jumbo lump) pattie(s) served with fresh leaf lettuce, tomato, House-made cole slaw, drawn butter and your choice of cocktail or tartar sauce* Single Cake \$10 Double Cake \$17

## ☀ FISH, SEAFOOD, MEATS & VEGETABLES ☀

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

- Catch of the Day** *Your server will describe today's market selection and our style of preparation* \$16
- Flounder Fillet** offered three ways: Broiled w/trans-fat-free butter, wine, lemon, paprika & parsley \$16  
Breaded & Deep-Fried then cooked in trans-fat-free oil, offered with cocktail or tartar sauce \$16  
Oreganato *broiled with an Italian herb- and Romano cheese-seasoned bread crumb topping* \$17
- Salmon Fillet** offered three ways: Broiled w/trans-fat-free butter, wine, lemon, paprika and parsley \$15  
Oreganato *broiled with an Italian herb- and Romano cheese-seasoned bread crumb topping* \$16  
Oriental *broiled in sesame oil and Sherry with a sweet-n-sour mango-ginger chutney glaze* \$17
- Sea Scallops or Shrimp** offered two ways: Broiled in trans-fat-free butter with wine, lemon juice and paprika or Breaded & Deep-Fried in trans-fat-free oil with choice of cocktail or tartar sauce \$16
- Seafood Combo** offered two ways: Broiled with flounder fillet, shrimp, sea scallops and clams Cafeno  
Deep-Fried with batter-dipped cod, breaded large shrimp, sea scallops and clam strips \$20
- Chicken Florentine** *broiled whole boneless fresh breast topped with our seasoned chopped spinach blend and melted fontinella cheese, served over our warm plum tomato sauce* \$16
- Chicken, Eggplant or Veal Parmesan** *choice of whole boneless Chicken Breast, sliced Eggplant or natured 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 \$12 Veal \$18
- Pork Chops** offered two ways: *two House-cut boneless loin chops offered seasoned and Char-Grilled* or Breaded & Deep-Fried in trans-fat-free oil, both served with a side of chunky apple sauce \$14
- N.Y. Strip Steak** *seasoned and char-grilled choice sirloin cooked to your liking* 8 oz. \$16 12 oz. \$22  
☀ *Top with melted bleu cheese, sautéed mushrooms, onions or peppers (hot or sweet)* \$2 each
- 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* \$14
- Vegetable Pot Pie** *House-made casserole of carrot, celery, green beans, onion and mushrooms in a seasoned vegetable broth topped with a freshly baked puff pastry crust* \$11 ☀ Add Chicken \$3

## ☀ 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**

# ☀️ 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*