



Open
Monday—Friday
at 3pm

734-287-9002

Carry Outs and
Reservations
Are Always Welcome

The Greenside Grille



Greenside Grille

Appetizers

Chips, Salsa and Guacamole

\$6

Warm tortillas served with house made salsa and guacamole.

Wings

\$10

One pound of bone in or boneless wings with your choice of Hot, Bbq or teriyaki sauce. Served with celery and ranch.

House made mozzarella sticks

\$8

Hand breaded mozzarella sticks served with marinara sauce.

Hand Battered Mushrooms and Onion Rings

\$8

Hand cut Jumbo onion rings and button mushrooms. Served with house made Bbq and cocktail sauce.

Scotch Eggs

\$8

Hard boiled eggs wrapped with seasoned sausage, lightly breaded and baked. Served with roasted red pepper aioli.

Soup D jour

\$5

Made daily. Ask your server for today's selection.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Sandwiches

All sandwiches served with house cooked seasoned chips.

Add fries for \$1

Hand battered onion rings or small Greenside salad for \$3

Buttermilk Fried Chicken

\$9

Marinated in buttermilk, lightly breaded and fried. Topped with curried coleslaw and pickles served on a brioche bun.

Pulled Pork

\$9

Slow cooked pork, Bbq sauce, cheddar cheese and pickled red onions. Served on a pretzel bun.

Shrimp and Bacon Po boy

\$11

Lightly breaded shrimp, bacon, tomato and iceberg lettuce. Served on a toasted hoagie roll.

Prime Rib Pita

\$11

Shaved prime rib, bell peppers, onions and provolone cheese. Served on a pita with house made ranch

Grilled Chicken Pita

\$10

Grilled chicken, banana peppers, Kalamata olives and feta cheese. Served on a grilled pita with a balsamic vinaigrette

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Salads

Greenside House Salad

\$9.50 Whole \$8.00 Half

Dried cranberries, almonds, red onions & bleu cheese on a bed of lettuce.
Served with Raspberry Vinaigrette dressing.

Cobb Salad

\$9.50 Whole \$8.00 Half

Grilled chicken, bacon, bleu cheese, tomatoes, mushrooms & egg
on a bed of mixed greens.
Served with your choice of dressing.

Maurice

\$9.50 Whole \$8.00 Half

Iceberg lettuce topped with ham, turkey, Swiss,
sweet pickles & green olives.
Served with Maurice dressing.

Chef

\$9.50 Whole \$8.00 Half

Ham, turkey, American and Swiss, with egg, tomato & cucumber
on a bed of lettuce.
Served with your choice of dressing.

Chicken Caesar Salad

\$9.50 Whole \$8.00 Half

Romaine lettuce, parmesan cheese & croutons
tossed with Caesar dressing.

Burgers

Hand pattied burgers, served with lettuce, tomato, pickle and house cooked seasoned chips.

Add fries for \$1

Hand battered onion rings or a small greenside salad for \$3

Dagwood

\$12

Grilled patty, Bbq pulled pork and coleslaw topped with an onion ring.

Breakfast

\$12

Grilled patty, bacon, fried jalapeno and a fried egg.

Patty melt

\$11

Flat grilled patty, caramelized onions, mushrooms, Swiss and Provolone cheeses on swirled rye bread.

Turkey and pesto

\$10

Ground turkey seasoned with house made pesto, topped with roasted red peppers, avocado and Provolone cheese.

Build your own

\$9

Toppings \$0.75 each

American, Swiss, Provolone, feta, banana peppers, mushrooms, onions and jalapeno

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

South of the Border

Chicken Flautas

\$9

Seasoned pulled chicken mixed with sour cream, cheese and bell peppers wrapped in corn tortillas and fried.
Served with rice, beans and a Spanish style salad.

Fish tacos

\$11

Three flour tortillas stuffed with house made pickled slaw, lightly breaded cod, Pico d Gallo and spicy mayo.
Served with and rice and beans.

Pulled pork Nachos

\$9

Corn tortillas topped with spiced Bbq pulled pork, Colby jack cheese, Pico d Gallo, house made guacamole and house pickled onions.

Tenderloin Chimichanga

\$14

Braised tenderloin of beef in a rich cheese sauce with bell peppers, wrapped in a jumbo tortilla and deep fried.
Served with rice beans and a side salad