GREEN HILLS GRILLE

1/2 PRICE BOTTLES OF WINE
ALL DAY EVERY DAY, OPEN TIL CLOSE
all taxes included

APPETIZER

MJ'S SPINACH AND ARTICHOKE DIP
spinach, artichokes, jack cheese, topped with sour cream
14.5

SALMON DIP
seasoned aioli, ginger, garlic, red onion, capers
11 (GF)

TRIO SAMPLER
spinach & artichoke dip, house guacamole, salsa roja, house chips
16

COCONUT CHICKEN TENDERS
breaded, fried, honey dijon
15.5

QUESO DIP
mexican style cheese dip with pico, cilantro, side of salsa roja and house tortilla chips
11
add chorizo 2
add ground beef 2

HOUSE MADE GUACAMOLE
cilantro, tomato, jalapeño, onions & fresh lime juice
15 (GF) (V)

PAN SEARED CRAB CAKES
lump crab meat, lemon arugula salad, lemon dijon aioli, candied Fresno chilies, capers
19

SEARED YELLOWFIN AHI TUNA*
wild caught blackened yellowfin, cucumber, pickled ginger, wasabi
17.5

TORTILLA SOUP / SOUP OF DAY
9/11

HAPPY HOUR MENU
2:30-6:30 DAILY

$9 BITES!

Guacamole	Salmon Dip
2 Taco Special	Chicken Quesadilla
Enchilada	5 oz. Burger
Coconut Tenders	Fish Sandwich

$8 SMALL SALADS & DESSERTS!

Bibb Salad	Hot Fudge Brownie
Goat Cheese Salad	Heath Bar Pie
Caesar Salad	Peanut Butter Pie
Mini Wedge	

(GF) *gluten free* (V) *vegetarian*

ENTREE

FISH & CHIPS
house battered cod, potato wedges, chipotle slaw, tartar sauce
3 pc order 22 • 5 pc order 28

PLUM SALMON*
grilled salmon, soy plum glaze, toasted sesame seeds, sushi fried rice, organic carrots, brussels sprouts
30

SMOKED CHICKEN ENCHILADAS
blue corn tortilla, onions, tomatillo, jack cheese, lemon cream sauce, yellow rice, black beans & pico
20.5

BILL'S MEATLOAF
Our family recipe. Mashed potatoes, tomato demi glace, bacon, fried onions & scallions
23

SHRIMP AND GRITS
sautéed shrimp, shallots, mushrooms, bacon, cajun cream sauce, fried grits, scallions, diced tomatoes
23

QUINOA & ROASTED VEGETABLES
organic carrots, shitake mushrooms, broccoli, brussels sprouts, seasonal squash, quinoa & black beans. Topped with guacamole, chili oil, scallions & sliced almonds
18 (V) (GF)

CHICKEN & RICE BOWL
grilled chicken, peppers & onions, mushrooms, rice, spinach. Jack & cheddar cheese, black beans, guacamole, chili oil
23

TACOS

FISH TACO*
fried or grilled white fish, escabeche, tartar, queso fresco, cilantro, onion, flour tortilla
6.5

AHI TUNA TACO*
wild caught blackened yellowfin, wasabi sriracha crema, escabeche, pickled cucumber, avocado, flour tortilla
6.5

VEGETARIAN TACO
sweet potato, brussels sprouts, quinoa, goat cheese, chili oil, scallions, lemon aioli, flour tortilla
6.5 (V)

corn tortilla upon request (GF)
yellow rice, black beans & elotes 6

AHI TUNA BOWL*
blackened seared tuna, cilantro lime rice, roasted butternut squash, avocado, mango, sriracha mayo, pickled cucumbers, red onion, cilantro
23.5

RED BAR PANEED CHICKEN
Italian crusted pan seared Springer Mountain Farms chicken, lemon caper sauce, mashed potatoes, Red Bar roasted red pepper vinaigrette salad
24

SALMON & CORNCAKES
jalapeño corncakes, cilantro dill crema, lemon aioli. Served with fried brussels & hot honey drizzle
27

LEMON ARTICHOKE CHICKEN
Springer Mountain Farms grilled chicken, lemon artichoke sauce, mashed potatoes, broccoli
25

GRILLED SALMON*
cilantro lime rice, roasted vegetables
30 (GF)

PRIME RIB* (DINNER ONLY)
slow cooked, au jus, creamy horseradish, baked potato, broccoli
43 (12oz) • 49 (16oz)

BABY BACK RIBS
baby back ribs, bbq sauce, french fries
32
half rack 20

PASTA

GRILLED CHICKEN PENNE
marinated chicken, herb tomato cream sauce, penne pasta, parmesan, roasted red peppers, scallions
22 *substitute shrimp* 23

MEDITERRANEAN PASTA
sauteed shrimp, shallots, garlic, artichokes, Kalamata olives, cherry tomatoes, extra virgin olive oil, GF spaghetti, fried capers, roasted red peppers, fresh basil, goat & parmesan cheeses
24 (GF)

CHICKEN PICCATA
sautéed chicken, butter, lemon juice, capers, white wine, heavy cream, gluten free pasta
23 (GF) *substitute shrimp* 24

substitute gluten free pasta 2 (GF)



SALAD

SWEET POTATO SALAD
fried sweet potatoes, shaved brussels sprouts, tuscan kale, roasted shallot vinaigrette, goat cheese, diced onion, granny smith apples, dried cranberries, balsamic reduction, dukkah, pomegranate
14.5 Ⓥ

COBB SALAD
romaine & bibb lettuce, bleu cheese vinaigrette, bacon, avocado, scallions, cherry tomatoes, boiled egg, bleu cheese crumbles
14.5 GF

POWER CAESAR SALAD
Tuscan kale, shaved brussels sprouts, red quinoa, red onion, bacon, goat cheese, avocado, marcona almonds, heirloom cherry tomatoes, basil pistou caesar
14.5

SPINACH GOAT CHEESE SALAD
spinach, diced apples, dried cranberries, shallots, spiced walnuts, goat cheese, house vinaigrette
14.5 GF Ⓥ

THAI SALAD
mixture of romaine, kale and cabbage, diced mango, roasted red peppers, shredded carrots, wontons, cilantro vinaigrette, thai peanut sauce
14.5 Ⓥ

CHOP CHOP SALAD
shredded iceberg lettuce, red cabbage, provolone cheese, cherry tomatoes, artichoke hearts, chickpeas, scallions, fresh basil, croutons, house made vinaigrette
14.5 Ⓥ

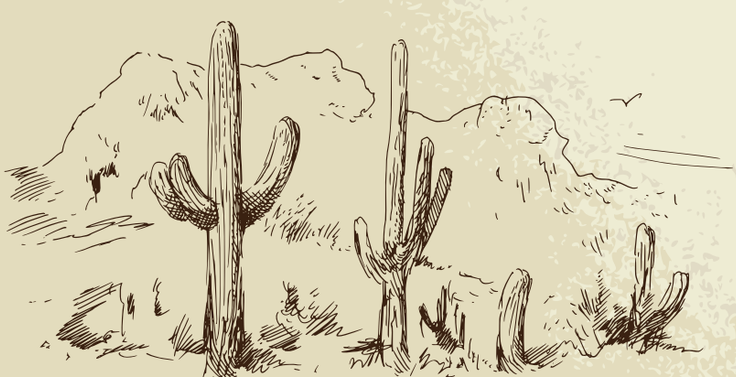
LEMON ARUGULA & SPINACH SALAD
arugula & spinach, lemon vinaigrette, shallots, goat cheese, mango, roasted red peppers, dukkah, cherry tomatoes, sriracha mayo, scallions
14.5

TACO SALAD
wheat tortilla bowl, shredded lettuce, refried black beans, spiced ground beef, queso dip, corn salsa, mixed cheese, guacamole, sour cream, pico, cilantro, house pickled jalapeños
19

SOUP & SALAD COMBO
21

HOUSE SALADS
choice of
bibb salad, iceberg wedge, goat cheese, caesar
12
with entree 8.5
8.5

ADD A PROTEIN TO ANY LARGE ENTREE SALAD:
grilled or coconut fried chicken 8 / *4oz. roasted turkey* 8
*salmon** 14 / *shrimp (5)* 9 / *4oz. filet** 17 / *crab cakes* 15
*wild caught yellowfin tuna** 11 / *salmon cakes* 10
add grilled vegetables 6 Ⓥ



SANDWICH

WAGYU PATTY MELT*
8oz local Wagyu, marbled rye bread, bbq aioli, american cheese, caramelized onion, french fries
23

CHICKEN SALAD MELT
house made chicken salad, english muffin, cheddar cheese, house chips
19

BEST BURGER IN GREEN HILLS*
8oz freshly ground beef, toasted bun, cheddar cheese, bacon, mayonnaise, lettuce, tomato, red onion, french fries
19
add fried egg 3

RIB ROLLS
shaved prime rib, dinner rolls, jack & cheddar cheeses, creamy horseradish, au jus, house chips
25

MUSHROOM SWISS BURGER
three meat blend (ground beef, shortrib & brisket) sauteed shitake & button mushrooms, Swiss cheese, garlic aioli, french fries
19

CHICKEN SANDWICH
grilled chicken, wheat bun, mayo, lettuce, tomato, red onion, jack cheese, avocado, house chips
18.5

TORTILLA CLUB
wheat tortilla with grilled chicken, jack and cheddar cheese, lettuce, pico, guacamole, bacon, chipotle mayonnaise, house chips
19

SALMON BLT*
grilled salmon, bacon, lettuce, tomato, wheat bun, chipotle mayonnaise, house chips
24

TURKEY & BRIE SANDWICH
oven roasted turkey, sourdough bread, warm brie, mayo, arugula, tomato, red onion, cranberry au jus, house chips
20

FILET MIGNON SLIDERS*
aged tenderloin, tomato, arugula, cheddar, caramelized onion, bacon, bbq aioli, french fries
25

DESSERT

HEATH BAR PIE	14
CARROT CAKE	13
HOT FUDGE BROWNIE	13
CHOCOLATE MILKSHAKE	6
CHOCOLATE DECADENCE	13
PETITE CRÈME BRULÉE	5

We cater with Toast Catering. Scan below to see the menu & order:

WWW.GHGRILLE.COM

Making every guest a repeat guest while nourishing our community

We advise those with food allergies or sensitivities to inquire about ingredients and preparation methods before ordering.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*