



APPETIZERS

Shrimp Cocktail Delicious shrimp **\$8.00** cooked until tender, peeled, deveined and chilled. Served with cocktail sauce and lemon.

Onion Rings Our thick-cut onion**\$8.00** rings are made from whole white onions, battered then fried golden.

Boneless Chicken Wings All-white . . . **\$8.00** chicken, lightly breaded and perfectly cooked to a golden crisp.

Appetizer with Beverage \$8.00

Tuscan Scampi Jumbo shrimp \$8.00 sautéed in creamy garlic sauce on foccacia bread topped with tomatoes and chives.

Cajun Scallops with White Wine \$8.00 Sauce Cajun seasoned scallops sautéed and served in a white wine sauce.

Quesadilla Flour tortillas filled with cheese and a choice of shredded chicken or steak. **\$8.00**

Appetizer with Soup or Salad, \$10.00 Choice of Side and Dessert

SOUPS

Grilled Chicken Tortilla House speciality garnished with chips, avocado, Colby Jack cheese blend

Soup of the Day Ask your server about our chef's daily special

SIDES & SALADS

Angel Hair Pasta Baked Potato Baked Yams Coleslaw Fettuchine Pasta French Fries Fresh Fruit Cup
Green Beans
Grilled Sliced Tomatoes
Mashed Potatoes
Rice
Vegetable de Jour

Caesar Salad Danielle Salad House Salad Lettuce Wedge Spinach Salad

BEVERAGES

Second beverage: \$1.00

Coffee Whole or Skim Milk Soft Drink Orange Juice Tomato or V8 Juice White Cranberry Juice Iced Tea Hot Tea

Sugar-Free/Low Sugar Options

Activia Yogurt Sugar-Free Pears In fruit juice

Sugar free pudding

Yoplait Yogurt
Peaches In fruit juice
Sugar-free Jell-O

Fresh Fruit Apples, bananas, and oranges Unsweetened Apple Sauce

Consuming raw or partially cooked meats, poultry, fish, shellfish, or eggs, may increase your risk of foodborne illness, especially for those with medical conditions.







RESIDENT FAVORITES

The following are served with a soup or salad, two side items, choice of a beverage and dessert. Salad or soup can be substituted as a side.

5 oz. Sirloin Broiled to perfection and served with sautéed mushroom .	\$10.00
caps.	

Blackened Tilapia Tilapia filet seasoned in Cajun spices and fire-grilled. **\$10.00**

Chicken Fried Steak Golden-fried cubed steak smothered in rich \$10.00 country gravy.

GreenRidge Omelet Three egg American omelet with your choice of ...**\$10.00** spinach, bacon, tomatoes, onions, mushrooms, cheddar cheese served with hashbrown, toast or English Muffin.

Pesto Grilled Chicken Alfredo Grilled chicken served with a basil pesto **\$10.00** alfredo sauce.

Sautéed Chicken Breast Supreme A sautéed chicken breast served **\$10.00** with our white wine supreme sauce.

SALADS

Cobb Salad Sliced grilled chicken breast on top of a traditional cobb . . . **\$10.00** salad - chopped egg, tomato, avocado, black olives, blue cheese, bacon and served with ranch dressing.

Grilled Chicken Breast Sliced grilled chicken breast served on a fresh . . . \$10.00 bed of chopped romaine lettuce, topped with diced tomatoes, black beans, roasted corn and feta cheese.

KIDS MENU

Chicken Tenders Choice of ranch, gravy or honey mustard with french . . . \$7.00 fries or coleslaw.

Hamburger or Cheeseburger Served with lettuce, tomatoes, pickles and french fries. **\$7.00**

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RESTAURANT GREENRIDGE

TO DE

The following are served with a soup or salad, two side items, choice of a beverage and dessert. Salad or soup can be substituted as a side.

BEEF

Broiled New York Steak Broiled \$14.00 8-oz. steak cooked to order.

Surf 'n Turf Shrimp scampi with choice of any steak.

Broiled Chopped Steak \$10.00 Almandine Freshly ground beef and smothered with cheese sauce and

almonds

Royal Broiled Chopped Steak . . . \$10.00 Freshly ground beef and smothered with grilled onions and sautéed mushrooms

Western Broiled Chopped Steak \$10.00 Freshly ground beef with chile and cheese

CHICKEN

Sautéed Chicken Breast \$12.00 Parmesan Sautéed chicken in Italian bread crumbs with marinara sauce and mozzarella cheese served on a bed of pasta with a breadstick.

Chicken Marsala Sautéed \$12.00 chicken breast in a mushroom marsala sauce served on a bed of pasta with a breadstick.

Grilled Baja Chicken Sandwich . . \$12.00 Grilled southwest chicken breast over crisp lettuce, tomato, and red onion, topped with guacamole and served on a toasted bun.

Sautéed Cajun Chicken Sautéed \$12.00 chicken breast in a Cajun white wine sauce served on a bed of pasta with a breadstick.

SEAFOOD

\$13.00

Sautéed Shrimp Scampi Shrimp sautéed in a Cajun cream sauce served on a bed of pasta with a breadstick.

Broiled Shrimp Skewers One \$13.00 grilled shrimp skewer over Cajun white wine sauce served on a bed of pasta with garlic bread.

Sautéed Trout Almandine Trout **\$13.00** sautéed in a white wine sauce.

Sautéed Buttered Scallops \$13.00 Buttered scallops served in a white wine caper sauce served on a bed of pasta with a breadstick.







Hours of Operation

Café Continental

7:30 AM - 10:00 AM

Restaurant Breakfast

7:00 AM - 10:00 AM

Chef's Lunch Specials

11:00 AM - 2:00 PM

Resident's Favorite Menu

11:00 AM - 7:00 PM

Sunday Brunch

11:00 AM - 2:00 PM

Holiday Brunch

11:00 AM - 2:00 PM

Chef's Dinner Specials

4:00 PM - 7:00 PM





