



The Greene House

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco, Sour Cream	\$9.65
Crispy Calamari Tempura Vegetables, Red Chili Shoyu	\$16.10
Herb Hummus Grilled Flatbread, Tomato, Onion, Feta	\$12.90
Sesame Chicken Potstickers Scallion, Radish, Young Ginger Broth	\$13.95
Smoked Salmon Potato Galette, Crème Fraiche, Truffle Arugula	\$15.05
Tuna Tartare Tacos Smashed Avocado, Napa Cabbage, Wasabi, Aged Soy, Sesame	\$16.10
Warm Brie Roasted Garlic, Marcona Almond, Sour Cherry	\$12.90

Salads

ITEM	PRICE
Asian Chicken Salad Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette	\$15.05
Chopped Kale Salad Shaved Radish, Grapefruit, Pistachio, Irish Cheddar Vinaigrette GF	\$13.95
Iceberg Wedge Avocado, Egg, Onion, Applewood Bacon, Blue Cheese	\$13.95
The Greene House Salad Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado	\$11.80
Roasted Salmon Salad Butter Lettuce, Fingerling Potato, Green Bean, Egg, Red Onion, Caper Mustard Vinaigrette Served Medium	\$21.45

Sandwiches

ITEM	PRICE
Grilled Chicken Club Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard	\$16.10
Kobe Burger Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island	\$18.25
Turkey on Grilled Flatbread Baby Swiss, Avocado, Red Onion, Butter Lettuce, Tomato, Hummus	\$16.10
French Dip Brie, Arugula, Caramelized Onion, Horseradish Mayonnaise	\$18.25

Entrées

ITEM	PRICE
Atlantic Salmon Beet, Fingerling Potato, Sherry Jus, Arugula, Horseradish Vinaigrette Served Medium	\$27.90

ITEM	PRICE
Beer Battered Fish and Chips Smoked Paprika, Tartar, Coleslaw	\$19.30
Braised Short Rib Apple Squash Stuffing, Roasted Mushroom, Arugula, Red Wine Jus	\$28.95
Grilled Mahi Tacos Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese	\$20.40
Homestyle Pot Pie Slow Roasted Chicken, Sweet Potato, Mirepoix, Rosemary	\$19.30
New York Strip Steak Roasted Squash, Sweet Potato, Cranberry Gremolata, Maple Brown Butter	\$40.75
Niman Ranch Skirt Steak Snap Pea, Mushroom, Scallion, Red Chili, Ginger	\$28.95
Roasted Half Chicken Creamed Corn, Green Bean, Tomato Jam, Chicken Jus	\$24.70
Roasted Sea Bass Potato Purée, Wilted Spinach, Charred Broccoli, Cipollini Onion, Preserved Lemon Vinaigrette	\$30.05
Spinach Pappardelle roasted chicken, melted tomato, pine nut	\$19.30
Sweet Potato Ravioli Glazed Short Rib, Charred Squash, Lemon Horseradish Broth, Grana Padano	\$20.40

Sides

ITEM	PRICE
French Fries	\$5.40
Truffle Fries	\$7.55
Green Beans marconna almonds, kosher salt	\$7.55
Mashed Potatoes butter	\$7.55
Roasted Squash and Brussels Sprouts Cranberry Gremolata	\$7.55
Mac and Cheese Cheddar, Havarti, Oaxaca, American & Parmesan	\$7.55
Creamed Corn and Mascarpone Cheese	\$7.55

Kids

ITEM	PRICE
Chicken Strips french fries, ranch	\$7.55
Grilled Cheese french fries	\$7.55
Buttered Noodles	\$7.55
Mac and Cheese (Kids)	\$7.55

Desserts	
Item	Price
Apple Custard Cake Almond Oat Crumble, Caramelized Date Compote, Vanilla Gelato	\$8.60
Blackberry Cheesecake Trifle Honey, Orange Vanilla Sponge, Shortbread Cookies	\$8.60
Chocolate Mocha Bar Praline, Dark Chocolate, Vanilla Bean Gelato	\$8.60
Warm Cinnamon Sugar Donut Vanilla Custard, Seasonal Berries	\$8.60

Beverages	
Item	Price
Coke	\$4.05
Diet Coke	\$4.05
Sprite	\$4.05
Dr. Pepper	\$4.05
Fanta Orange	\$4.05
Lemonade	\$4.05
Black Iced Tea	\$4.05
Green Iced Tea	\$4.05
Fiji Water 1 Liter	\$6.70
Pellegrino 1 Liter	\$6.70