

Greenside Grill

Soups!

cup \$6 - bowl \$10

Chowdah

new england style clam served with house croutons

Soup du Jour

ask about our daily specials!

Chili con Carne y Frijoles

topped with shredded cheddar and chives served with a biscuit

Pork Chili Verde

topped with sour cream and chives, served with tortilla chips

Salads

half \$9 - whole \$14

House

mixed greens tossed in chile orange vinaigrette, topped with pickled onions, dried fruit and toasted seeds

Caesar

romaine lettuce tossed in house-made caesar dressing topped with croutons, parmesan and lemon

Clubhouse Ranch

mixed greens tossed in ranch dressing topped with sliced turkey, bacon, tomato, and cucumber

Shrimp with Tamarind & Ginger

cabbage tossed with our house tamarind sesame vinaigrette, topped with stir fried shrimp

Taco

romaine lettuce, topped with our chili verde or our chile con carne y frijoles, shredded cheddar, sour cream, black olives and avocado served with tortilla chips

Beet

mixed greens tossed in blue cheese dressing topped with roasted beets, candied pecans and blue cheese crumbles

add chicken, roasted mushrooms or smoked pork to any salad - \$6

Make the turn!

Includes bag of chips and pickle

Hot dog

all beef frank, with ketchup, mustard, onions and chopped dill pickle - \$10

Chili Dog

all beef frank topped with our house chile con carne, cheddar and onions - \$12

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

To reach us:

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Sammies

served with a choice of potato salad, cole slaw, smashed potato or a bag of chips

Bogey Burger

6 oz local beef* patty cooked medium rare, caramelized onions, mama lil's peppers, havarti, bibb lettuce and cracked pepper aioli* on a pub roll - \$15

Blackened Chicken Sammie

grilled blackened chicken breast, cheddar cheese, bibb lettuce, tomato, onion, avocado and poblano aioli on a pub roll- \$15

Mushroom Banh Mi

roasted Dog Island mushrooms, pickled jalapeños, carrots, cabbage, tamarind ginger vinaigrette, and poblano aioli on a toasted french roll- \$14

BBQ Pulled Pork

house smoked pork, caramelized onions, classic slaw and house bbq sauce on a kaiser roll - \$12

San Juan Clubhouse

sliced turkey, smokehouse bacon, lettuce, tomato and havarti cheese and mayo on three slices of toasted whole wheat, rye or sourdough bread - \$15

The Driver

grilled cheese with choice of sourdough, whole wheat, or rye, with mayo, cheddar and provolone cheese - \$8

The Reuben

pastrami, sauerkraut, havarti cheese, grilled rye bread, and russian dressing - \$14

or the Rachael

sub classic slaw for sauerkraut - \$14

Cubano

smoked pork, sliced ham, havarti cheese, caramelized onions, pickles, yellow mustard, and mayo on a pressed hoagie roll - \$13

Turkey Cranberry

turkey, havarti, butter lettuce, tomato, red onion marmalade, & cranberry horseradish relish on our house focaccia - \$14

B.L.T.

smokehouse bacon, lettuce, tomato, and cracked pepper aioli* on our house focaccia - \$12

Philly

julienned peppers and onions, house roast beef, smoked provolone and cream cheese on a french roll - \$15

French dip

roast beef, caramelized onions and havarti cheese served on a toasted french roll au jus - \$14

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