



# Appetizers

## PULLED PORK NACHOS

Corn Tortilla Chips topped with pulled Pork, Cheddar Cheese Sauce, Corn Poblano Relish, Sour Cream and Salsa 17

## WISCONSIN CHEESE CURDS

Cheddar Cheese Curds deep fried in a Beer Batter, served with a Ranch Dipping Sauce 15

## NACHO SUPREME

Corn Tortilla Chips topped with Taco Meat, Cheddar Cheese, Black Olives, Tomatoes, and served with Sour Cream and Salsa 15

## WISCONSIN CHEESE & SAUSAGE

Assorted Artisan Wisconsin Cheeses and gourmet Sausage, served with Flatbread Crackers and Grapes 18

## ZESTY WINGS

Marinated Jumbo Chicken Wings deep fried and tossed in your choice of our homemade BBQ Sauce, Zesty Hot Sauce or Sweet Thai Sauce. Served with homemade Bleu Cheese Dressing and Celery Strips 17

## MAC & CHEESE BITES

Battered and deep fried tender Macaroni Noodles and Cheddar Cheese served with a Red Pepper Aioli 16

## CHICKEN QUESADILLA

Seasoned shredded Chicken, diced Onions and Tomatoes, Monterey Jack and Cheddar Cheese sandwiched in Flour Tortillas with sliced Jalapeños, served with Sour Cream and Salsa 17

## PORK QUESADILLA HOUSE FAVORITE

Pulled Pork, caramelized Onions, Bacon, Cheddar and Mozzarella Cheeses sandwiched between Flour Tortillas, served with Sour Cream and Salsa 16

## ONION HAYSTACK

Thinly sliced Onions, hand dipped in our Seasoned Batter then deep fried to a golden brown, served with homemade BBQ Sauce and Ranch Dressing for dipping 14

## ARTICHOKE & ROASTED RED PEPPER DIP

Creamy Artichoke and Roasted Red Pepper Dip served with Pita Chips, fried and seasoned with Garlic and Mediterranean Spices 16

# Flatbreads

## BBQ CHICKEN FLATBREAD

Flatbread topped with BBQ Sauce, Chicken, Tomatoes, Red Onions, Cheddar and Mozzarella Cheeses, garnished with Cilantro 18

## CHICKEN BACON RANCH FLATBREAD

Flatbread topped with Ranch Dressing, Chicken, Bacon, Asiago and Mozzarella Cheeses 18

## BLT FLATBREAD

Flatbread topped with Marinara, Bacon, Cheddar and Mozzarella Cheeses, shredded Lettuce, diced Tomato and Mayo 17



# Soups

OUR OWN CREAM OF BLEU CHEESE SOUP  
Cup 7 Bowl 8

HOMEMADE SOUP OR CHILI  
Cup 5 Bowl 6

# Green Street TAVERN AND RESTAURANT

# Salads

*Served with a fresh baked Roll and Strawberry Infused Butter*

## COBB SALAD

Grilled Chicken Breast, Bacon, Hard Boiled Eggs, Scallions and Tomatoes atop a bed of mixed Greens, finished with crumbled Bleu Cheese and thinly sliced Avocado, served with your choice of dressing 19

## APPLE & MIXED BERRY SALAD

Mixed Greens, tossed with Granny Smith Apples, sliced Strawberries, Fresh Blueberries, Walnuts, and Feta Cheese, served with Raspberry Vinaigrette Dressing 19

**Add Grilled Chicken, Salmon, or Shrimp for \$9**

## BABY SPINACH SALAD

Baby Spinach Greens topped with Mandarin Oranges, fresh Strawberries, candied Pecans, grilled Red Onions, crumbled Bleu Cheese, served with a housemade Vanilla Bean Vinaigrette 19

**Add Grilled Chicken, Salmon, or Shrimp for \$9**

## FRENCH SALAD

Parmesan Dijon crusted Chicken Breast served over crisp Romaine Greens, tossed with toasted Pecans, Cranberries, Granny Smith Apples and crumbled Bleu Cheese, served with a housemade Vidalia Onion Dressing 20

## TACO SALAD

A Tortilla Shell, filled with Lettuce and topped with zesty Taco Beef, Cheese, Tomatoes, Green Onions and Black Olives, served with Sour Cream and Salsa 17

# Chef's Entrees

## CHICKEN CORDON BLEU HOUSE SPECIALTY

Chicken Breast, Ham, Swiss cheese and Dijon Mustard wrapped in a Puff Pastry and oven baked til golden brown, topped with Mornay Sauce, served with Jasmine Rice and steamed Vegetables 18

## TIPS & SPAETZLE HOUSE SPECIALTY

A house favorite for many years. Seared Tenderloin Beef Tips, Mushrooms and Onions with a rich Burgundy Sauce served over sauteed Spaetzle, served with Sour Cream 19

## DEEP FRIED SHRIMP

Six hand breaded Jumbo Shrimp served with Fries, Seasonal Vegetables and Cocktail Sauce 28

## FILET & SHRIMP KABOBS

Two kabobs with your choice of two Filet, two jumbo Shrimp, or one of each, served with Vegetables on the skewer and Jasmine Rice 32

## HOUSE BATTERED COD

Served with choice of Potato, homemade Coleslaw and housemade Tartar Sauce 18

## HOMEMADE MAC & CHEESE

Cavatappi Pasta tossed in a creamy blend of Parmesan, American, Cheddar and Gruyere Cheese, served with Garlic Oil brushed French Bread 15

**Add Pulled Pork for 8**

**Add Chicken for 8**

# Sandwiches

*Gluten Free Buns available upon request*

*All Sandwiches served with your choice of housemade Potato Chips, Gourmet Potato Salad, homemade Cole Slaw, Onion Rings, Pub Fries, Garlic Fries, Sweet Potato Fries, Seasonal Vegetables, Fresh Fruit Cup and a Dill Pickle Spear*

## GOURMET GRILLED CHEESE HOUSE SPECIALTY

Served with a cup of homemade Tomato Bisque and Red Grapes 16

## CUBAN HOUSE SPECIALTY

Pulled Pork, sliced Ham, Red Onion, Cheddar Cheese served on a pressed Ciabatta Roll with an Herb Cream Cheese Spread and Spicy Mustard with housemade Pickles 19

## DELUXE CLUB SANDWICH

Triple Decker Club with Turkey, Bacon, Lettuce, sliced Tomato and Mayonnaise. This sandwich may also be prepared as a Wrap 18

## GYRO

Grilled Pita Bread topped with a savory mixture of Lamb and Beef with Lettuce, Tomato, Onion, Feta Cheese and served with Tzatziki Sauce 17

## TURKEY MELT

Sliced hickory smoked Turkey Breast with applewood smoked Bacon, sauteed Spinach, Red Onion, Swiss and American Cheeses, Lettuce and Tomato, served on a toasted Ciabatta Roll with a Red Pepper Aioli 18

## PASTRAMI REUBEN

Lean Pastrami topped with Sauerkraut, Swiss Cheese and Thousand Island dressing served on Grilled Marble Rye Bread 19

## CAPRESE BURGER\*

A full ½ lb. Beef Burger, char-grilled and topped with Tomato, fresh Basil, Mozzarella Cheese and a Balsamic Glaze 20

## CHORIZO BURGER\*

A full ½ lb. Beef Burger, char-grilled and topped with American Cheese, Jalapenos, Chorizo, Egg and Sriracha Mayo 20

## PULLED PORK SANDWICH HOUSE SPECIALTY

Pulled Pork topped with homemade BBQ Sauce and homemade Cole Slaw, served on a Pretzel Bun with housemade Pickles 18

## GRILLED OR CRISPY FRIED CHICKEN SANDWICH

A boneless Breast of Chicken grilled or breaded with a Panko Herb Parmesan Mix and deep fried, served on a toasted homestyle Bun with Lettuce, sliced Tomato and Onion with a Red Repper Aioli 18

**Cordon Bleu Style for 7**

## SHRIMP PO BOY

Red Hook ale battered Shrimp, Lettuce, Tomato and Onion topped with Sriracha Mayonnaise served on a toasted Hoagie Roll 18

## BEEF BRISKET SANDWICH

Smoked BBQ Beef Brisket topped with melted Cheddar Cheese and Fried Onions served on a toasted Ciabatta Roll with homemade Pickles 19

## FISH TACOS

Corn Tortillas, topped with our House Beer Battered Catfish, Cilantro Citrus Slaw, Sour Cream and Lime Wedges and a side of Sriracha Mayonnaise 18

**Or choose Beer Battered Shrimp, Beef or Chicken 6**

## GREEN STREET BURGER\*

A full ½ lb. Beef Burger, char-grilled and topped with Lettuce, Tomato and Onion served on a toasted Bun 19

**Add your choice of cheese, bacon, mushrooms, grilled onions, jalapenos or avocado slices for \$1 each**

## GRILLED PORTABELLA MUSHROOM

A grilled Portabella Mushroom topped with Lettuce, sliced Tomato and Onion served on a toasted homestyle Bun 19

*\*Whether dining out or preparing food at home, consuming raw or undercooked poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.*