



### *Dinner Lighter Fare*

#### **Crab Cake Caesar Salad 20**

a mix of romaine, parmesan cheese, croutons, and Caesar dressing topped with a sautéed jumbo lump crab cake

#### **Grilled Chicken Greencroft 18**

garden vegetables, mixed greens, and grilled chicken, with your choice of dressing

#### **Classic Cobb Salad 18**

grilled chicken, field greens, tomatoes, bleu cheese, hard boiled egg, avocado and bacon

#### **Greencroft Quiche 18**

choose from Lorraine, Broccoli & Gouda, or Spinach & Mushroom, served with a fruit cup

### *Plated Dinners*

(All plated dinners include a choice of house salad or soup)

#### **Hickory Herb Roasted Chicken 27**

mashed potatoes, seasonal vegetable and finished with rosemary pan jus

#### **Greencroft Chicken 27**

asparagus tips, cherry Tomatoes, chardonnay basil butter sauce

#### **Chicken Francaise 24**

battered and dredged chicken with green beans and cherry tomatoes, served with risotto and a lemon herb sauce

#### **Pecan Crusted Pork Tenderloin 25**

with sweet potato puree, seasonal vegetables and jalapeno-peach glaze

#### **Salmon Maltese 31**

served with rice pilaf, sautéed julienned vegetables, with a orange citrus Hollandaise sauce

**Steak Frites 28**

sliced flank steak, pommes frites,  
julienned vegetables with Béarnaise sauce

**House Smoked BBQ 22**

served with cole slaw and potato salad, with or without a bun

**Bacon Wrapped Meatloaf 22**

mashed potatoes, seasonal vegetable and rosemary gravy

**Grilled Eggplant Rollatini 23**

stuffed with risotto, and served with red bell pepper coulis

**Herbed Panko Encrusted Cod 21**

served with rice pilaf & seasonal vegetables

**Pan Seared Crab Cakes 35**

with herbed risotto, seasonal vegetables and finished with a citrus Buerre Blanc

**Filet Bordelaise 35**

seasonal vegetable, roasted herbed potato medley, red wine demi-glace

**Pasta Primavera 21**

seasonal vegetables tossed with  
pasta and served with a Pesto white wine sauce

**Chicken Cordon Blue Ridge 24**

breaded and fried chicken breast topped with diced ham and a Mornay sauce,  
served with mashed potatoes and seasonal vegetables

*Please choose one*

**House Salad** - mixed greens and garden vegetables served with choice of dressing

OR

**Classic Caesar Salad** - romaine, parmesan cheese, & caesar dressing (\$1)

OR

**Arugula Salad** - fresh arugula with blueberries, bleu cheese crumbles,  
candied walnuts with lemon herb vinaigrette (\$2)

OR

**Soup** - seasonal chilled soup, roasted red bell pepper bisque,  
Greencroft corn chowder, broccoli & smoked gouda

There will be a 9.3% food & beverage tax and 20% gratuity added to all catered events

Prices and menus subject to change