

STARTERS

Wedge Salad – A wedge of iceberg lettuce topped with bacon and blue cheese crumbles, chopped tomatoes and your choice of dressing. 6.95

Green Street Nachos – With cheese, onions, toasted pecans and red sauce. 10.95 add Gaucho Chicken, 2.95, or Chipotle Shrimp, 3.95

Appetizer Dianne – Pasadena's favorite salad. 8.95

Sliders – Bite-sized Kobe beef burgers served with grilled onions and pickles. Mayo on the side. 10.95

Potato Chips – Warm with blue cheese dressing 4.95

The Dinner Salad – Cheese, julienne beets, tomato 5.95

Fresh Soup of the Day or Corn Chowder
Cup 4.95 Bowl 7.95

Our Quesadillas are great for sharing

Dianne – Our famous dressing is tossed with tender chicken, crisp Asian noodles, toasted almonds, sesame seeds and shredded lettuce. 12.95

Spinach Salad with Chili Glazed Shrimp – Baby spinach, mandarin oranges, tomatoes, chopped red onion, caramelized almonds, blue cheese crumbles all tossed together with our champagne lime vinaigrette and topped with chili glazed shrimp. 15.95 (one size only)

The Arroyo – Black beans, avocado, red onion, red bell peppers, corn, cotija cheese, tortilla strips and romaine in our lime vinaigrette. 12.95

Shopper's Lane – Romaine, diced chicken, tortilla strips, red onions, tomato, avocado and our sour cream vinaigrette. 12.95

The Green Street Cobb – Romaine, chicken breast, avocado, blue cheese crumbles, tomato, diced egg and bacon tossed with our tangy vinaigrette. 13.50

Caesar With Chicken – Romaine, croutons and Caesar dressing. Topped with charbroiled chicken. 12.50

Comucopia Salad – Greens tossed with chicken breast, avocado, raisins, dried cranberries, apples, mandarin oranges, green onions, toasted almonds and blue cheese crumbles. With our citrus blue cheese vinaigrette. 14.50

Spinach and Field Green Salad – Fresh spinach and greens tossed with smoked turkey, roasted pecans, blue cheese crumbles, avocado. With our own tangy honey vinaigrette. 13.95

Frank's – Mixed greens tossed with tortilla strips, kidney beans, ground beef, tomato, cheddar cheese and michoacan salsa. Your choice of dressing. 12.95

Grilled Chicken Tostada – Charbroiled chicken breast atop a bed of lightly dressed cabbage, black beans, grilled onions, michoacan salsa, avocado and Jack cheese. 12.95 (one size only)

Southwest Caesar With Chicken – Romaine, tortilla strips, cotija cheese and charbroiled chicken with chipotle Caesar dressing. 12.50

Most of our salads are available in a Luncheon size for \$2.00 less

SALADS

QUESADILLAS

Charbroiled Chicken and Papaya -- With Jack and cotija cheeses, avocado, fire roasted red bell peppers. 12.50

Chipotle Glazed Shrimp Quesadilla – With Jack and cotija cheeses. 14.50

BBQ Chicken – With Chipotle bar-b-que sauce, grilled onions, cilantro and pepper Jack & cotija cheeses. 11.50

Basil and Tomato – With garlic, Jack and romano cheeses. 10.50 (with shrimp, add 3.95)

Stephen's – Breast of chicken, sautéed mushrooms, onions, avocado, sour cream, cheese on grilled sourdough 11.95

Salmon Club – Sustainable salmon, charbroiled, and served on a ciabatta roll with bacon, tomato slices, greens, basil mayo and sautéed red onion. 13.95

The Cobb – Charbroiled chicken breast, bacon, avocado, tomato, blue cheese dressing, lettuce and garlic mayonnaise on a grilled roll. 12.95

Karen's Grilled Club – Breast of chicken with tomato, bacon, mayonnaise and cheese on grilled sourdough. 11.50

Charbroiled Chicken – Roasted red bell peppers, fresh basil, roasted tomatoes, Asiago cheese on a ciabatta roll with basil mayo. 11.50

Monte Cristo – Black Forest ham, swiss cheese and Dijon mustard, on sourdough dipped in egg batter and grilled. With mango chutney 11.50

Big John's Meat Loaf – Our 3 cheese beef and spinach meatloaf, sautéed onions, cheese and hot sweet mustard on grilled parmesan bread. 12.50

All American Burger – Kobe beef, cheese, mayo, 1000 Island dressing, red onion, tomato, lettuce and pickle. 10.95

Ahi Tuna Burger – Ahi tuna, charbroiled medium rare, on our toasted hamburger bun with Wasabi ginger mayo and Asian Slaw. 14.95

Italian Steak Sandwich – Slices of tri tip steak on a ciabatta roll with red bell pepper mayo, blue cheese and watercress. 13.95

Pasadena Steak Sandwich -- Charbroiled tri tip, sautéed onions, bell peppers, roasted garlic mayo on a sourdough roll. 13.95

Grilled Southwest Chicken Sandwich – Pulled chicken breast, pepper jack cheese, cilantro pesto and Chipotle mayo on grilled sour dough. 12.95

Caprese Sandwich – La Brea Bakery Bread, grilled with olive oil, topped with fresh mozzarella cheese, roasted tomatoes, and our tomato and caper spread and pesto. 11.95

Gaucho – Chipotle seasoned chicken breast, charbroiled. With avocado, lettuce, tomato on a ciabatta roll with chimichurri mayonnaise. 11.95

Portabello Club – Portabello mushroom, charbroiled with balsamic vinaigrette, roasted red bell peppers, roasted tomatoes, Asiago cheese on ciabatta roll with basil mayo 11.95

Reuben – Sauerkraut and melted Swiss cheese, atop a stack of corned beef on grilled rye. 11.95

Southwest Turkey Burger – Charbroiled, with pepper Jack cheese, grilled onions, fresh greens and our chipotle bar-b-que sauce on ciabatta roll. 11.95

Peppercorn Burger – Our Kobe beef burger, coated with Dijon mustard and crushed peppercorns, on a baguette with Swiss cheese and remoulade sauce. 13.95

SANDWICHES

Sandwiches served with your choice of House Fries, sweet potato fries (add \$1.00), tomato slices, fresh fruit or cole slaw

DINNER ENTREES

Charbroiled Fresh Salmon

Loch Duart Scottish sustainable salmon together with steamed or grilled fresh vegetables and garlic smashed potatoes or wild rice medley. Served with your choice of Asian mustard sauce, spice rub or plain. 19.95

Fresh Tilapia with Lemon and Thyme

Pan sautéed with olive oil, fresh lemon juice and thyme and served with our wild rice blend and fresh vegetables. 16.50

Maytag Blue New York Steak

Charbroiled and topped with Maytag Blue Cheese and sautéed onions. Served with roasted potatoes and grilled vegetables. 26.95

Meat Loaf

With steamed or grilled fresh vegetables and garlic smashed potatoes or wild rice medley. With pan gravy. 14.50

Steak and Dianne

An 8-oz New York steak cooked to order, served with a dinner Dianne and 🌿 zucchini bread. 18.50

Herb Roasted Chicken

A half Rocky Jr. natural chicken from Petaluma Poultry served with fresh vegetables and garlic smashed potatoes or wild rice medley. 17.95

Thai Charbroiled Chicken

Served with fresh asparagus, our wild rice blend and cilantro dipping sauce. 15.50

SPECIALS

We change our **SPECIALS** every two weeks. This gives us the opportunity to debut new items and also serve past favorites that are no longer on the menu. A list of what we are currently serving is available on the **“GET CONNECTED”** page of the web site.

Many of our specials are repeated throughout the year. We'll be happy to notify you when your favorite is running if you leave your email address with our staff.

Jerk Rice and Veggies

Steamed brown rice sautéed with our spicy jerk sauce and topped with grilled fresh vegetables. 11.50
(with charbroiled chicken, add 2.95, or shrimp, add 3.95.)

Charbroiled Chicken and Pasta

Penne tossed with charbroiled chicken, sautéed mushrooms, sun-dried tomatoes and romano cheese. 14.95

Summer Pasta with Grilled Shrimp

Black Tiger shrimp, sautéed with olive oil, red pepper flakes and fresh garlic. Tossed with diced tomatoes and linguine. 15.95

Pasta with Asparagus and Spinach

Penne pasta tossed with asparagus, spinach sautéed in garlic and olive oil, pine nuts and romano cheese. 13.50

Southwest Pasta with Chicken

Fettuccine, charbroiled chicken, julienne zucchini and red bell peppers tossed together with our lime chipotle cream sauce. 14.50