

The Greene Room

937.372-6941 ext. 1140. Hours: Thursdays & Fridays. 10:30 a.m. – 12:30 p.m.

Appetizers

CHICKEN QUESADILLA

Chicken, Monterey Jack & cheddar cheese, in a garlic herb tortilla, served with sour cream & salsa on the side. 7.00

CHICKEN TENDERS

Fried golden crunchy chicken tenders served with French fries and honey mustard for dipping. 7.00

TRUFFLE PARMESAN FRIES

Crispy golden fries tossed with fragrant truffle oil, topped with freshly grated Parmesan cheese and a sprinkle of parsley. Served with garlic aioli. 7.00

SPINACH & ARTICHOKE GRATIN

Tender artichoke hearts and baby spinach folded into a rich blend of cream cheese, Parmesan, and roasted garlic, finished under the broiler until golden and served with warm tortilla chips. 7.00

Salads

Available dressings: ranch, balsamic vinaigrette, honey mustard, raspberry vinaigrette, blue cheese, and Caesar dressing.

Love our salads? Try them as a wrap! Any of our fresh, crisp salads can be rolled into a soft flour tortilla with your choice of dressing into a soft garlic herb tortilla with your choice of dressing. For only 2.00

CRUNCHY CHICKEN SALAD

Bed of baby greens topped with crunchy chicken tenders, cherry tomatoes, candied pecans, mandarin oranges, and dried cranberries. 7.00

CAESAR SALAD

Crisp romaine tossed with our house made Caesar dressing, freshly grated Parmesan and crunchy garlic corn bread croutons 7.00 Add chicken for 1.50

GREEK GREEN GODDESS SALAD

Vibrant blend of romaine, baby spinach, and fresh herbs, topped with Kalamata olives, cucumber, cherry tomatoes, red onion, and crumbled feta. Finished with a creamy house-made Green Goddess dressing infused with lemon, garlic, and Mediterranean herbs. 7.00

Drinks

COFFEE 1.00

SWEET AND UNSWEET TEA 1.50

SODA 2.00

Soups

CHILI 4.00

SOUP DU JOUR 4.00



Sandwiches & Wraps

All sandwiches and wraps are served with pickles and your choice of potato chips or house-cut fries.

GC3 BURGER

Fresh beef patty served with lettuce, tomato, onion and pickle on a brioche bun. 8.00

Additional toppings: American cheese, Swiss cheese, pepper jack cheese, bacon, sautéed onions, or mushrooms. 0.50 each

CHEF CLUB

Traditional club sandwich featuring turkey, ham, bacon, lettuce, tomato, mayo, American and Swiss cheese. 8.00

CAJUN CHICKEN WRAP

Grilled blackened chicken breast, shredded lettuce, diced tomato, bacon, mixed cheese, and chipotle mayonnaise wrapped in a garlic herb tortilla. 8.00

Chef's Tip: Swap in Crispy Cajun Shrimp for a bold twist – 9.00

MARDI SHRIMP TACO

Crispy shrimp tossed in hot honey layered with vibrant tri-color slaw, Pico de Gallo, pickled red onion, and chipotle mayonnaise inside a warm charred flour tortilla. 8.00

HOT HONEY CHICKEN

Hand-breaded chicken in Cajun seasoned flour, shredded lettuce, sliced tomato, pickle, chipotle mayo, and topped with hot honey on a toasted brioche bun. 8.00

CRISPY CHICKEN CAESAR SANDWICH

Crispy golden chicken breast topped with crisp romaine, shaved Parmesan, and creamy Caesar dressing, all stacked on a toasted brioche bun. 8.00

Entrées

All entrees are served with a choice of small salad or cup of soup.

MARDI GRAS SHRIMP PASTA

Cajun-spiced shrimp and linguine tossed in a creamy Parmesan sauce with garlic, and fire-roasted red peppers. Finished with fresh herbs and a squeeze of lemon for a bold New Orleans-inspired flavor. 9.00

TUSCAN CHICKEN

Pan-seared Chicken breast topped with spinach, Parmesan cheese, sun-dried tomatoes, and baked with a light Parmesan cream sauce. Served over mashed potato 9.00

COD A LA PAVÉ

Crispy, golden-fried Icelandic cod tossed in lemon pepper seasoning, paired with crisp, layered potato pave, served with house made coleslaw, and finished with lemon aioli. 9.00

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