

the green Onion

Salads & Soups

Tomato Bisque Cup 6 / Bowl 10

Rustic Bisque, topped with Maple Syrup.

French Onion Cup 6 / Bowl 10

Caramelized Onion, Beef broth, Swiss and Crostini.

Classic Caesar Salad 12

Romaine lettuce, house made dressing, shaved Parmesan, croutons and Asiago Cheese

House Salad 11

Mixed fields green, red onion, carrots, cucumbers and grape tomato

Chopped Wedge 11

Iceberg lettuce wedge, cucumber, grape tomato, red onion, blue cheese crumbles, bacon bites and blue cheese dressing

Riesling Poached Pear Salad 13

Mixed greens toasted with a lemon white balsamic dressing, goat cheese, candied walnuts

Apple & Bacon Spinach Salad 14

Green apples & bacon tossed with goat cheese, spinach, grape tomato and red onion

Caprese Salad 12

Traditional Caprese Salad with fresh tomato, basil and mozzarella topped with Balsamic reduction and Olive oil

Top Any Salad with*

Grilled Chicken \$6 • Shrimp \$8 • Salmon • \$10 • Steak \$9 • Scallops \$14

Burger Bar *

- All burgers are served with Pommes Frites and dressed with lettuce, tomato and onion.

The Classic 15

Cheddar cheese ketchup & mustard (add bacon \$3)

The 1603 15

Smoked gouda, camembert cheese, tomato jam, black garlic aioli

The Black – n – Blue Burger 16

Blackened burger with blue cheese, and togarashi aioli

Vegan Burger (Beyond Burger) 15

Balsamic reduction

Good Morning Burger 16

Bacon cheese burger with a Fried egg on top

Cali Burger 16

Avocado, Bacon, pico, and Swiss with Togarashi Aioli



Entrees

Salmon 27

Lemon beurre blanc sauce, mashed potatoes and vegetable du jour

Pan Fried Chicken Breast 25

Truffle Mushroom Brie cream sauce, mashed potatoes and vegetable du jour

Grilled Ribeye 30*

Grilled Ribeye with Rosemary Demi Glace, mashed potatoes and vegetable du jour

Steak Au Pouivre 27 *

12oz NY Strip served with burgundy reduction, mashed potatoes and green beans

Pan Seared Scallops 32

Pan Seared Sea Scallops, served orange Thai chili glaze, mashed potatoes and vegetable du jour

Grilled Pork Chop 26 *

Apple butter bacon cream sauce, mashed potatoes and vegetable du jour

Vegetable Medley 18

Grilled Vegetables served as the chef desires

New England Lobster Rolls (1) 20 (2) 35

Fresh Lobster salad in an authentic New England style bun served with drawn butter & pomme frites

Beverages

Fountain Sodas and Fresh Brewed Iced Tea \$2 • Assorted Harney and Sons Hot Teas \$3

Pellegrino Sparkling Water \$3.5

French Press Coffee

Small \$3.5 • Large \$6 • Extra Large \$8

RESERVATIONS CALL 757-963-1200 • FACEBOOK @GREENONIONNORFOLK

*Consuming Raw or Undercooked Meats, Poultry, shellfish, or Eggs may Increase Your Risk of Food-Borne Illness, Especially if you have certain medical condition *

Some of our food may contain allergen such as Nuts Please ask your server for more information