

▪ SNACK & SHARE ▪

LOADED NACHOS

tortilla chips, Chef-made chili, cheese sauce, guacamole, jalapeños, tomatoes, sour cream, green onions 6.95 small 9.95 large
+add chicken 2.95 +add pulled pork 2.95

CRISPY CALAMARI

banana peppers, Chef-made marinara sauce, lemons 13.95

MARGHERITA FLATBREAD

Chef-made marinara sauce, shredded mozzarella, fresh basil, tomatoes, basil pesto 8.95

WARM PRETZEL NUGGETS

Ale butter glaze, bourbon horseradish dip 7.95

"ELSWORTH CREAMERY" CHEESE CURDS

white cheddar cheese, Chef-made marinara sauce 7.95

CHEF-MADE HUMMUS

celery sticks, carrot sticks, pita chips 7.95

"PIG SKINS"

crispy potato skins, pulled pork, BBQ sauce, shredded cheddar cheese, sour cream, green onions, jalapeños 8.95

BONELESS JUMBO CHICKEN WINGS

tossed in your choice of:

Classic Buffalo | BBQ | Sweet Chili Sriracha | Bourbon Honey Mustard

+served with celery sticks, ranch or bleu cheese dressing 9.95

▪ SOUPS & GREENS ▪

+add steak 6.95 +add chicken 2.95
to any salad

FRENCH ONION GRATIN

three-cheese blend, garlic crouton 5.95

SOUP OF THE DAY

Chef-made daily 3.49

CHEF-MADE CHILI

red onions, shredded cheddar cheese, oyster crackers 5.95

CLASSIC CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing 8.95

CHOPPED SALAD

Romaine lettuce, olives, artichokes, red onions, tomatoes, roasted red peppers, garbanzo beans, salami, provolone cheese, Parmesan cheese, Green St. vinaigrette 9.95

'EAT' COBB SALAD

Romaine lettuce, hard boiled egg, avocado, tomatoes, grilled chicken, green onions, bacon, bleu cheese crumbles, ranch dressing 9.95

SPINACH HARVEST SALAD

spinach leaves, roasted butternut squash, dried cranberries, red onions, toasted walnuts, goat cheese crumbles, balsamic vinaigrette 8.95

JULIENNE SALAD

Romaine lettuce, sliced ham, sliced turkey, bacon bits, tomatoes, green onions, Swiss cheese, cheddar cheese, choice of dressing 9.95

SOUTHWEST SALAD

Romaine lettuce, crispy chicken, roasted corn salsa, tortilla strips, shredded cheddar cheese, BBQ ranch dressing 9.95

▪ SIDES TO SHARE ▪

GREEN ST. GRILLE'S

CRISPY BRUSSELS SPROUTS 6.95

SAUTÉED SPINACH & GARLIC 5.95

WILD RICE PILAF 4.95

"ROASTIES" ENGLISH STYLE
ROAST POTATOES 3.95

BLACK PEPPER FRIES 2.95

GREEN BEANS & BACON 5.95

ROASTED BUTTERNUT SQUASH 5.95

▪ STAY CONNECTED ▪

www.greenstreetgrille.com

EATATGREENST



▪ CHEF-CRAFTED SANDWICHES ▪

+served with your choice of:

black pepper fries | Chef-made chips | crispy onion strings |
Green St. house salad | wild rice pilaf | vegetable of the day +1.95

Built your way:

1/2 LB. STEAK BURGER 10.95

GRILLED CHICKEN BREAST 10.95

CHIPOTLE BLACK BEAN VEGGIE BURGER 10.95

lettuce, tomato, red onion, pickle, sesame seed bun

Pick one: cheddar, Swiss, American, mozzarella, provolone or bleu cheese

+add: grilled onions, jalapeños, bacon 1.00, mushrooms 1.00, fried egg 1.00,
guacamole 1.00, feta cheese 1.00, goat cheese 1.00

'90 MILES FROM CUBA'

shaved ham, pulled pork, Swiss cheese, pickles, whole grain mustard,
French loaf 10.95

CLASSIC REUBEN

corned beef, Swiss cheese, sauerkraut, 1000 island dressing, seeded rye 10.95

BUTCHERS STEAK SANDWICH

8oz NY Strip steak, caramelized onions, sunny egg, garlic aioli, arugula,
cheddar cheese, French loaf 11.95

ITALIAN BEEF GRINDER

Chef-made shaved Italian beef, sweet peppers, mozzarella cheese,
provolone cheese, French loaf 10.95

COUNTRY TURKEY CLUB

applewood smoked bacon, lettuce, tomatoes, mayo, country sour 9.95

LAMB BURGER

feta & goat cheese, cumin mayo, caramelized onions, asiago pepper bun 11.95

GREEN STREET BLT N' EGGS

applewood smoked bacon, lettuce, tomatoes, fried egg, country sour 8.95

PATTY MELT

8oz C.A.B. patty, caramelized onions, American cheese, seeded rye 10.95

GRILLED PORTOBELLO MUSHROOM

balsamic garlic marinade, sweet peppers, fresh spinach, country sour,
wild rice pilaf 10.95

▪ GREEN ST. ENTRÉES ▪

+served with choice of: soup of the day or side Green St. house salad
+sub side Caesar salad 1.95 +sub French Onion Soup 1.95

HERB ROASTED SALMON

caramelized cauliflower, citrus watercress salad 18.95

CHEF'S CHICKEN PARMESAN

Tagliatelle pasta, crispy chicken breast, Chef-made marinara sauce,
mozzarella cheese, basil pesto 14.95

ALE BATTERED FISH & CHIPS

hand-cut Alaskan cod, black pepper fries, Chef-made tartar sauce,
malt vinegar, lemon 13.95

JUMBO CHICKEN TENDER PLATTER

buttermilk soaked crispy chicken tenders, black pepper fries 12.95
+choice of dipping sauce: Buffalo | BBQ | ranch or bleu cheese

CHICKEN PICCATA

capers, green beans, white wine butter sauce, lemon 13.95

LAKE SUPERIOR WHITEFISH

green beans, white wine butter sauce, wild rice pilaf 17.95

▪ FROM THE GRILLE ▪

+served with choice of: soup of the day or side Green St. house salad
+sub side Caesar salad 1.95 +sub French Onion Soup 1.95

18 OZ. GRILLED BONELESS RIBEYE 24.95

6 OZ. GRILLED BEEF SIRLOIN 16.95

12 OZ. GRILLED NY STRIP 17.95

TWIN CUT PORK CHOP 17.95

SIMPLY GRILLED SALMON 18.95

+grille items served with: "roasties" English style roast potatoes or
wild rice pilaf, and vegetable of the day

▪ SWEET TOOTH ▪

CHOCOLATE CAKE EXTREME

9-layer chocolate ganache, chocolate chips, fudge, whipped cream 8.95

COOKIE SKILLET

jumbo chocolate chip cookie, vanilla ice cream, whipped cream, chocolate sauce,
cherry 5.95

KEY LIME PIE

graham cracker crust, whipped cream, lime 6.95

NEW YORK-STYLE CHEESECAKE

graham cracker crust, strawberry glaze, whipped cream 6.95

▪ HAVE A BEER ▪

ON DRAFT

3 SHEEPS REALLY COOL WATERSLIDES 16 oz. - Wisconsin, USA 5.25	6.2%	American IPA
BURNT CITY HIBISCUS FACE MELTER 16 oz. - Chicago, IL USA 5.50	7.0%	American IPA
LAGUNITAS IPA 16 oz. - California, USA 5	6.2%	American IPA
REVOLUTION HERO SERIES 16 oz. - Chicago, IL USA 5	6.5%	American IPA
BLUE MOON BELGIAN WHITE 16 oz. - Colorado, USA 5	5.4%	Witbier
SCORCHED EARTH HICKSTER 16 oz. - Algonquin, IL, USA 5	4.8%	Cream Ale
3 FLOYD'S YUM YUM 16 oz. - Indiana, USA 5.50	5.5%	Pale Ale
GOOSE ISLAND GREEN LINE 16 oz. - Chicago, IL USA 5	5.4%	Pale Ale
STELLA ARTOIS 13.5 oz. - Belgium, EU 5.50	5.0%	Euro Pale Lager
MILLER LITE 16 oz. - Wisconsin, USA 3	4.17%	Light Lager
SAM ADAMS SEASONAL 16 oz. - Massachusetts, USA 5	5.3%	Seasonal
GUINNESS 20 oz. - Ireland, EU 5.50	4.2%	Irish Dry Stout

IN THE BOTTLE

BELLS TWO HEARTED 12 oz. - Michigan, USA 5.50	7.0%	American IPA
DESCHUTES FRESH SQUEEZED 12 oz. - Oregon, USA 5	6.4%	American IPA
SIERRA NEVADA CELEBRATION 12 oz. - California, USA 5.50	6.8%	American IPA
TWO BROTHERS PRAIRIE PATH 12 oz. - Warrenville, IL USA 5	5.1%	Blonde Ale
ROGUE ALES HAZELNUT BROWN NECTAR 12 oz. - Oregon, USA 5.50	6.2%	Brown Ale
5 RABBIT GOLDEN ALE 12 oz. - Bedford Park, IL USA 5	5.3%	Golden Ale
GOOSE ISLAND 312 URBAN WHEAT 12 oz. - Chicago, IL USA 5	4.2%	Pale Wheat Ale
AMSTEL LIGHT 12 oz. - Netherlands, EU 5	3.4%	Light Lager
BUD LIGHT 12 oz. - Missouri, USA 3	4.2%	Light Lager
COORS LIGHT 12 oz. - Colorado, USA 3	4.2%	Light Lager
MICHELOB ULTRA 12 oz. - Missouri, USA 3	4.2%	Light Lager
BUDWEISER 12 oz. - Missouri, USA 3	5.0%	Adjunct Lager
CORONA EXTRA 12 oz. - Mexico City, MEX 4	4.6%	Adjunct Lager
MGD 12 oz. - Wisconsin, USA 3	4.7%	Adjunct Lager
MODELO ESPECIAL 12 oz. - Mexico City, MEX 4	4.4%	Adjunct Lager
HEINEKEN 12 oz. - Netherlands, EU 5	5.0%	Euro Pale Lager
SAUGATUCK BLUEBERRY MAPLE STOUT 12 oz. - Michigan, USA 5	6.0%	FrStout
LEFT HAND MILK STOUT 12 oz. - Colorado, USA 5.25	6.0%	Milk Stout
CIDER BOYS FIRST PRESS CIDER 12 oz. - Wisconsin, USA 4	5.0%	Hard Cider
SMALL TOWN NOT YOUR FATHER'S ROOT BEER 12 oz. - Wauconda, IL USA 4	5.9%	Spiced Beer
SHARPS MILLER 12 oz. - Wisconsin, USA 3	0.4%	Non-Alcoholic

IN THE CAN

BRICKSTONE APA 12 oz. - Bourbonnais, IL USA 5.25	6.25%	American Pale Ale
SOLEMN OATH LU 12 oz. - Naperville, IL USA 5	4.7%	Kolsch
PBR 16 oz. - California, USA 3	4.74%	Adjunct Lager
OLD STYLE 16 oz. - California, USA 3	4.64%	Adjunct Lager
LEINENKUGEL'S SEASONAL 12 oz. - Wisconsin, USA 5	4.2%	Seasonal
STIEGL RADLER 16 oz. - Austria, EU 5.25	2.5%	Fruit Beer

▪ DRINK SOME WINE ▪

RED

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AVALON CABERNET SAUVIGNON v.2014 California, USA	8	28
SUBSTANCE CABERNET SAUVIGNON v.2013 Washington, USA	9	32
HESS SHIRTAIL CABERNET SAUVIGNON v.2015 California, USA	11	40
SANTA JULIA MALBEC v.2015 Argentina	7	24
TINTONEGRO MALBEC v.2015 Argentina	8	28
FOX BROOK MERLOT v.2016 California, USA	6	20
VINUM CELLARS PINOT NOIR v.2014 California, USA	8	28
A TO Z PINOT NOIR v.2014 Oregon, USA	11	40

BUBBLES

BRICCO RIELLA MOSCATO D'ASTI v.2015 Italy	8	28
TIAMO PROSECCO SPLIT N/V Italy	12	
KENWOOD CUVÉE BRUT SPARKLING WINE N/V California, USA	6	20

WHITE

BEX RIESLING v.2014 Germany	7	24
FOX BROOK CHARDONNAY v.2016 California, USA	6	20
LUCKY STAR CHARDONNAY v.2015 California Appellation, USA	7	24
RIFF ALOIS LAGEDER PINOT GRIGIO v.2015 Italy	8	28
VINO PINOT GRIGIO v.2014 Washington, USA	9	32
SEA PEARL SAUVIGNON BLANC v.2013 Australia	7	24
CRIOS ROSE OF MALBEC v.2014 Argentina	8	28

**vintage subject to change without notice*

▪ BAR-CRAFTED COCKTAILS ▪

B-VILLE MULE

Ketel One vodka, Barritt's Ginger beer, fresh lime juice, raspberries, jalapeño slices 8

MONKEY BUSINESS

Wild Turkey Rye bourbon, Dekuyper Creme de Banana, Taylor dry sherry, honey syrup, egg white, fresh lemon juice, candied lemon 8

APPLE PICKIN'

Skyy Honeycrisp Apple vodka, apple cider, fresh lime juice, Barritt's Ginger beer, cinnamon stick 8

WARM & FUZZY

Jameson Black Barrel Irish whiskey, Dekuyper Amaretto, egg white, fresh lemon juice, candied orange 8

SWEATER WEATHER

Dewars White Label scotch, Campari, M&R Sweet vermouth, grenadine, house-made cold brew coffee tonic, candied orange 8



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