



BREAKFAST served daily until 2pm

- CLASSIC** **18**
two eggs any style, nugget potato hashbrowns, choice of toast, choice of bacon, ham or sausage
- CHORIZO & CHEDDAR OMELETTE** **18**
spicy pork chorizo, cheddar cheese, nugget potato hashbrowns, choice of toast
- MUSHROOM OMELETTE** **18**
brie, shimeji and button mushrooms, nugget potato hashbrowns, choice of toast **(VEG)**
- GREENTEE LAZY BITE** **16**
fried egg, crispy bacon, cheddar cheese, mayo, brioche bun, nugget potato hashbrowns

WEEKEND BRUNCH served weekends & holidays until 2pm

- CLASSIC HAM EGGS BENNY** **18**
two poached eggs, thick cut ham, tomato on toasted herb foccacia, hollandaise, nugget potato hashbrowns
- SMOKED SALMON EGGS BENNY** **20**
two poached eggs, smoked salmon, avocado on toasted herb focaccia, hollandaise, nugget potato hashbrowns
- CHORIZO & BACON HASH** **19**
spicy chorizo sausage, bacon, mushrooms, bell peppers, cherry tomatoes, onions, nugget potato hashbrowns, green onions, spicy yogurt, two fried eggs

ADD ONS			
1 EGG / 2 EGGS	2/4	SMOKED SALMON	9
TOAST <small>*white, multigrain, sourdough</small>	4	NUGGET POTATO	5
BACON (3PCS)	5	MIXED BERRIES	7
THICK CUT HAM (3PCS)	5	½ AVOCADO	5
SAUSAGE (3PCS)	5	SLICED TOMATO	4
CHORIZO SAUSAGE	5	FETA CHEESE	4

GF=Gluten Free V=Vegan DF=Dairy Free VEG=Vegetarian
 Groups of 8+ are subject to an 18% gratuity
 Pricing before tax

SHARES & BITES

WINGS choice of salt and pepper, hot, honey garlic, sweet chili, lemon pepper, spicy gochujang (DF)	18
CALAMARI grilled squid, lemon oil drizzle, arugula salad, crispy shallots, Maldon salt, balsamic glaze (DF)	20
GRILLED SCALLOPS pepper slaw, pomegranate molasses, za'atar, crispy shallots (DF)	24
SEARED AHI TUNA coriander peppercorn crust, wasabi cream, sweet soy glaze, wakame salad, pico de gallo, crispy shallots	23
GRILLED JUMBO PRAWN COCKTAIL an elevated classic, house yuzu infused cocktail sauce (DF/GF)	26
WAGYU BEEF GYOZA miso mayo, pickled radish, scallion, sesame soy (DF)	18
VEGETABLE GYOZA miso mayo, pickled radish, scallion, sesame soy (VEG/VEGAN UPON REQUEST)	17
JALAPEÑO POPPERS fried jalapeño poppers, served with garlic aioli (VEG)	10
ONION RINGS fried onion rings served with Greentee "mack" dipping sauce (DF/VEG)	10
ARANCINI fried vegetable arancini with tomato sugo, parmesan, balsamic glaze, basil (VEG)	10

SALAD

add ons

6oz BC wild sockeye salmon 14 | 5oz NY striploin 14 | two jumbo prawns 14 | grilled chicken breast 8 | crispy tofu 7

HOUSE GREENS mixed greens, carrot, cucumber, heirloom grape tomatoes, watermelon radish, dates, raspberry vinaigrette, parmesan crostini (VEG)	15
CAESAR chopped romaine, anchovy caesar dressing, parmesan, herb focaccia croutons (VEG)	16
GREEK SALAD sweet peppers, cucumbers, red onion, feta, greek vinaigrette (GF/VEG)	17
BURRATA heirloom grape tomatoes, arugula, basil oil, Maldon salt, parmesan crostini (VEG)	24

DESSERTS

JESS' CHEESECAKE classic baked cheesecake, graham cracker crust, berry coulis, fresh berries (VEG)	10
CHOCOLATE LAVA CAKE chocolate lava cake, caramel, vanilla ice cream, fresh berries (VEG)	10
CRÈME BRULEE Madagascar vanilla bean infused crème brulee, fresh berries (GF/VEG)	10
VANILLA ICE CREAM one or two scoops	4/6

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MAINS

12oz AAA RIBEYE served with seasonal vegetables, red wine demi-glace. choice of side (GF/DF)	58
10oz AAA NY STRIPLOIN served with seasonal vegetables, red wine demi-glace. choice of side (GF/DF)	48
GRILLED BC SOCKEYE SALMON served with seasonal vegetables, herb gremolata. choice of side (GF/DF)	34
PAN ROASTED HALIBUT avocado-lime crema, seasonal vegetables, pico de gallo. choice of side (GF)	35
SEAFOOD PASTA jumbo prawns, mussels, cherry tomato, miso cream sauce, linguine, basil, parmesan, garlic bread	28
TERIYAKI BOWL mélange of seasonal vegetables, teriyaki sauce, spicy yogurt, choice of tofu or sautéed chicken vegan upon request	24
HALIBUT FISH & CHIPS choice of 1 or 2 pieces, vodka battered pacific halibut, waffle fries, house made tartar sauce, slaw, lemon	28/35
CHICKEN TENDERS breaded and fried chicken strips, waffle fries and your choice of honey mustard or plum sauce (DF)	22

SIDES

WAFFLE | SHOESTRING FRIES
GARDEN SALAD (GF)
CAESAR SALAD
YAM FRIES
JALAPEÑO POPPERS
ONION RINGS

ADD ONS

TWO JUMBO GRILLED PRAWNS **14**
5OZ GRILLED NY STRIPLOIN **14**
6OZ BC WILD SOCKEYE SALMON **14**
GRILLED CHICKEN **8**
CRISPY TOFU **7**
SEASONAL VEGETABLES **6**

HANDHELDS

all handhelds come with fries or garden salad

CLUBHOUSE smoked turkey breast, crispy bacon, brie, arugula, tomato, cranberry mayo, cranberry sourdough	20
GREENTEE BURGER AAA Canadian prime rib, crispy bacon, sharp cheddar, lettuce, tomato, onion, pickles, Greentee "mack" sauce, toasted brioche bun	22
GRILLED CHICKEN CLUB freshly grilled herb marinated chicken breast, crispy bacon, spicy jack cheese, onion, crisp lettuce, Greentee "mack" sauce, toasted brioche bun	20
KOREAN FRIED CHICKEN SANDWICH gochujang glazed breaded chicken, gochugaru aioli, pickled radish, sweet cabbage slaw, toasted brioche bun	20
BEEF DIP shaved AAA Canadian beef, horseradish aioli, bacon onion jam, provolone cheese, au jus, toasted ciabatta	22
TOMATO SANDWICH vine ripened tomato, crispy shallot chips, spicy jack cheese, arugula, balsamic dressing, toasted ciabatta, (VEG) add bacon \$4 avocado \$5 grilled chicken \$8	18

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HAPPY HOUR

served daily 2pm-5pm & Mon-Thurs 8pm-close

BEEF DIP shaved AAA Canadian beef, horseradish aioli, bacon onion jam, provolone cheese, au jus, toasted ciabatta choice of fries or garden salad	18
HALIBUT FISH & CHIPS one piece vodka battered pacific halibut, house made tartar sauce, slaw, lemon choice of fries or garden salad	24
GYOZA miso mayo, pickled radish, scallion, sesame yuzu soy vegetable or beef (DF/VEGAN UPON REQUEST)	14
WINGS salt & pepper or hot	12
BIRDIE BITES waffle fries, onion rings, cream cheese jalapeño poppers, garlic aioli (VEG)	16
YAM FRIES served with spicy yogurt (VEG)	8
FRIES waffle cut, served with garlic aioli (VEG)	6

DRINKS

STONE ROAD WINE

red/white/rose | Okanagan Valley, BC

6oz \$5 8oz \$8

JESS' LAGER

Greentees' house lager with Yellow Dog brewing

16oz Pint \$5

HOUSE HIGHBALLS

well spirits

1oz \$5 2oz \$8.50

JESS' COCKTAIL

Empress gin, elderflower, tonic

2oz \$12

UPCOMING EVENTS

FRIDAY PRIME RIB 10oz prime rib, seasonal vegetables, housemade yorkshire pudding, garlic mashed potatoes, red wine demi, horseradish available from 5 pm	45
WING IT THURSDAY 10 wings for \$7.50 dine in only & no take out boxes available from 5 pm	
LIVE MUSIC SATURDAY - ONCE PER MONTH Musical Breeze with Maria Solena 6pm - 8pm.	
TRIVIA MONDAY - MONTHLY First Monday of every month join us for Trivia 6 pm - 8 pm. reserve your table	

FOR FURTHER INFORMATION ON OUR EVENTS OR
TO SEE WHAT OTHER EVENTS WE HAVE COMING UP

