



# Greenhouse

Restaurant and Bar

Open every day!  
Happy Hour • Lunch • Dinner

[www.thegreenhouserestaurant.com](http://www.thegreenhouserestaurant.com)

Verteran's Drive  
Charlotte Amalie  
St. Thomas, USVI 00802  
[340] 774-7998

Kanaalsteeg  
Philipsburg  
Sint Maarten  
[1-721] 542-2941

Simpson Bay  
Sint Maarten  
[1-721] 544-4173



Please note that an 18% gratuity will be added to parties of five or more.

# Daiquiris

Rum mixed with your choice of flavor

Strawberry  
Raspberry  
Banana  
Mango  
Passion Fruit



# Specialty Drinks

## Bushwacker

Island Oasis Piña Colada, Ice Cream, Kahlúa, Rum, Baileys and Amaretto.

## Frozen Mudslide

Island Oasis Ice Cream, Kahlúa, Baileys and Vodka.

## Planters Punch

Gold Rum, Myers's Dark Rum and a blend of Tropical Juices.

## Bahama Mama

Island Oasis Piña Colada, Captain Morgan Spiced Rum, Myers's Dark Rum, Orange Juice and Grenadine.

## Pussers Painkiller

A potent classic island combination of Pusser's Rum, Pineapple Juice, Coconut, Orange Juice and a dash of Nutmeg.

## Baileys Banana Colada

A combination of Rum, Baileys, Island Oasis Banana, Coconut and Pineapple Juice. A local favorite!

## Tropicolada

Island Oasis Banana, Mango, Piña Colada and Coconut Rum.

# Coladas

Rum mixed with your choice of flavor

Original Pina  
Strawberry  
Raspberry  
Banana  
Mango  
Passion Fruit

# Margaritas

## Strawberry Margarita

Island Oasis Strawberry, Margarita mix and Gold Tequila.

## Original Margarita

Sweet and Sour, Tequila, Triple Sec and Lime Juice.

## Ultimate Margarita

Gold Tequila, Grand Marnier, Sweet and Sour and Lime Juice.

## Top Shelf Margarita

Cuervo 1800 Tequila, Grand Marnier, Patron Citronge, Sweet and Sour and Lime Juice.



The World's  
Finest Frozen Drink™

# Happy Hour

4:30-7:00 pm

**All Drinks - 2 for 1**  
**Appetizers - Discounted**

## Featured White Wines

### Sparkling, Lunetta Prosecco, Italy

A dry clean sparkling with notes of mineral, stone and citrus.

### Pinot Grigio, Tiamo 2006 Apuliga, Italy

bright, fresh acidity, crisp with a touch of citrus fruit.

### Chardonnay, Poppy 2007 Monterey, California

Beautiful notes of tropical fruit with hints of oak and a lingering vanilla finish.

### White Zinfandel, Haleys Mill 2007 Napa Valley, California

On a sweeter note, stacked with mangos, stone fruits, honey and oranges.

### Sauvignon Blanc, Vicar's Choice 2009 Marlborough, New Zealand

Loads of pink grapefruit and passion fruit with a crisp citrus finish.

Glass | Bottle

8.00 | -

8.50 | 34.00

10.50 | 42.00

6.50 | 26.00

11.00 | 44.00



## Featured Red Wines

### Pinot Noir, DeLoach 2009, California

Cherry and Cranberry fruit flavors and notes of smoke and black pepper.

### Malbec, Kaiken 2010, Argentina

Good body, a complex nose with notes of ripe fruits, jam, dried figs and raisins.

12.00 | 48.00

6.50 | 26.00

## Other Wines

### Pinot Grigio, Cavit Veneto, Italy

7.00 | 28.00

### Chardonnay, Kendall Jackson Vinter's Reserve California

10.00 | 40.00

### Montes Classic Series Chardonnay 2012

7.00 | 28.00

### Montes Classic Series Merlot 2012

7.00 | 28.00

### Cabernet Sauvignon, Kendall Jackson Vinter's Reserve Napa

11.00 | 44.00



## French Wine Specials

### White Wines

#### Chardonnay, Domaine De Coussergues

100% Chardonnay. Smooth, crisp, dry with a slight hint of fruitiness. Very slight oakiness from Southern France. 7.00 | 28.00.

#### Sauvignon Blanc, Domaine De Coussergues

Crisp, dry traditional French style Sauvignon Blanc. A nice change from standby Chardonnay. Hints of citrus and floral. From Southern France. 7.00 | 28.00.

#### Beaujolais Blanc, Domaine Perelles

100% Chardonnay, crisp dry Burgundy. Young and fresh. A higher end Chardonnay than the ordinary. 11.00 | 44.00.

### Rosé

#### Côtes De Provence, Cuvée de Aubade

The perfect Rosé for the Tropics. Fresh, crisp and dry. Perfect with seafood or anything. The Rosé they drink in the South of France. Delicious! 7.00 | 28.00.

### Red Wines

#### Merlot, Domaine De Coussergues

100% Merlot. Smooth, round and velvety with a deep color with red fruit nose and a very smooth finish. From the South of France. 8.50 | 34.00.

#### Aramis, From the Southwest France

75% Tannat, 25% Syrah. A very full bodied red. Supple and juicy with blackberry, blackcurrants and slightly spicy notes. 7.00 | 28.00.

#### Cabernet Sauvignon Blend,

#### Domaine De Coussergues

70% Cabernet Sauvignon, 30% Petit Verdot. A great full bodied Cabernet Sauvignon. Very intense purple. Powerful nose with hints of toast and pepper. 7.00 | 28.00.



The World's  
Finest Frozen Drink



DISCOVER  
NETWORK



AMERICAN  
EXPRESS

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# Starters

Note: Starters are not included in our Happy Hour Special.

## Shrimp Cocktail

Chilled shrimp served on a bed of lettuce with cocktail sauce and a lemon wedge \$9.99.

## Quesadilla

A flour tortilla filled with monteray jack, cheddar, and goat cheese, and mild green chilies served with sour cream and salsa \$10.99.

With vegetables - \$11.99

With chicken - 13.99

With shrimp - \$14.99

## Crab Rolls

Delicious jumbo crab meat with seasonings, wrapped in a spring roll and fried until golden brown. Served with a sweet chilli sauce \$10.99.

## Bang Bang Chicken

With each bite, experience the crunch, the soft center, and the bang of medium spices \$10.99.

## Bang Bang Calamari

With each bite, experience the crunch, the soft center, and the bang of medium spices \$10.99.

# Appetizers

## Mozzarella Sticks

Breaded and served golden brown with our zesty marinara sauce \$8.99.

## Chicken Tenders

Tender chicken breast strips coated with japanese panko bread crumbs and deep fried. Served with a side of our house honey mustard dipping sauce \$8.99.

## Calamari

Seasoned ringlets of calamari, lightly fried and served with marinara sauce \$9.99.



## Greenhouse Signature Creations

### Starters

## Bang Bang Shrimp

 Not for Happy hour.

With each bite, experience the crunch, the soft center, and the bang of medium spices \$10.99.

## Conch Fritters

 Not for Happy hour.

Caribbean conch in our own house batter made with crisp celery, green peppers, diced onions, lemon juice and selected seasonings. Fried until golden brown. Served with your choice of cocktail sauce or tartar sauce \$10.99.

### Appetizers

## Chicken Wings

A full pound of fried wings sauteed in your choice of four styles: spicy buffalo, jamaican jerk, plain or tangy bbq. Served with bleu cheese dressing \$10.99.

## Macho Nachos

Crispy tortilla chips piled high with a choice of seasoned ground beef, chicken or black beans. With Jack cheddar cheese, sour cream and guacamole. Served with salsa \$10.99.

## Potato Skins

We take real potato skins and load them up with melted cheese and real crumbled bacon, then we serve them to you hot with a side of sour cream to dip them in \$9.99.

## Mexi Skins

Our famous potato skins loaded up with your choice of beef, chicken or black beans. Topped with jack cheddar cheese, served with sour cream and salsa \$10.99.



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# Salads

All salads are served with your choice of dressings: Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Ranch, Oil & Vinegar, 1000 Island.

## Classic Caesar

Romaine lettuce, tossed in caesar dressing. Topped with croutons and parmesan cheese \$13.99. Add blackened salmon \$17.99.

## Chicken Caesar Salad

Our classic caesar, topped with tender slices of grilled chicken breast \$16.99.

## Shrimp Caesar Salad

Our classic caesar, served topped with chilled shrimp \$18.99.

## Herb Crusted Goat Cheese Salad

Fresh goat cheese rolled in herbs and japanese breadcrumbs, panfried in olive oil, served with roasted diced almonds, and garlic marinated tomatoes on top a bed of fresh mixed greens, then drizzled with our vinaigrette dressing \$16.99.

## Taco Salad

Tortilla chips surround, chopped salad greens, served with your choice of seasoned chicken, ground beef or black beans, topped with, jack cheddar cheese, sour cream and a side of zesty guacamole. Served with tomato salsa \$13.99.

## Greek Salad

Feta cheese, kalamata olives, and onions on a bed of mixed greens, with greek dressing \$13.99. Add tender grill chicken \$16.99, blackened mahi \$17.99 or shrimp \$18.99.

## Dinner Salad

Garden greens with shredded carrots, green pepper, and onion \$9.99. Have a small caesar only \$9.99.



## Greenhouse Signature Creations

### Jamaican Jerk Chicken Salad

Chicken breast, grilled in jamaican jerk seasoning, sliced and served on a bed of mixed greens. Tossed with fresh mango slices and drizzled with our vinaigrette dressing \$16.99.

### Blackened Mahi Salad

Mahi filet, pan-blackened with spices and served over our caesar salad. \$17.99.

# Homemade Soups

## Caribbean Conch Chowder

Chunks of Conch slowly simmered with potatoes, carrots, onions and celery. Mixed with coconut milk and spices. Creamy and delicious \$6.99.

## French Onion

Carmalized onions with beef broth, vermouth and croutons. Topped with swiss cheese \$7.00.

## West Indies Black Bean

Made from scratch and topped with diced onions and sour cream \$6.99.



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# Sandwiches

All sandwiches come with two side dishes!

## Grilled Chicken Sandwich

Seasoned chicken breast on a deli bun with dijon mayonaise, pickles, lettuce, and tomato \$12.99.  
Pan blackend \$1.50 Extra!

## Greenhouse BBQ Chicken Melt

Chicken breast topped with cheddar, lettuce, pickles, tomato, onion, bbq sauce, and bacon \$12.99

## Chicken Parmesan Sandwich

Breaded chicken, marinara sauce on a garlic roll with melted mozzarella cheese \$12.99.

## Shrimp Parmesan Sandwich

Breaded shrimp, marinara sauce on a garlic roll with melted mozzarella cheese \$13.99.

## Senior Philly

Chicken breast sauteed with green peppers, sliced onions, diced jalapeno peppers and topped with melted swiss cheese on a toasted garlic french roll. Served with salsa \$12.99.

## Grilled Cheese Sandwich

Thick slices of american cheese melted in the middle of your choice of white or rye bread \$9.99.  
Add bacon strips and fresh tomato for only \$2.00 Extra!

## Meatball Sub

Italian meatballs on a garlic roll, topped with marinara sauce, melted mozzarella and parmesan cheese \$11.99.

## Fried Fish Sandwich

A white flaky fish beer battered then fried. Served on a sandwich roll with lettuce, tomato, onion, pickles and a side of tartar sauce \$13.99.

## Classic Reuben

Thinly sliced corned beef smothered with swiss cheese, sauerkraut, and our house 1000 island dressing on rye bread \$12.99.



## Greenhouse Signature Creations

### Philly Cheese Steak

Certified Angus Beef®, thinly sliced and topped with melted swiss cheese, sauteed green peppers, and sweet yellow onions. Served on a toasted garlic roll \$12.99.

### Fish Sandwiches

Mahi, swordfish, Basavina, grouper, snapper or salmon served on a sandwich roll, with tartar sauce, lettuce, and tomato \$13.99. Pan blacken it for just \$1.50 Extra!

### Fish Taco Platter

Two soft tacos, filled with crisp fried fish served on a bed of fresh lettuce, fresh culantro, shredded jack & cheddar cheese, salsa, ranch dressing and onions, with our special jalapeno green sauce \$13.99.

## Side Dishes \$4.00 each

Plantains

French Fries

Black Beans

Cole Slaw

Garlic Bread

Rice

Tossed Side Salad

Mashed Potatoes

Baked Potato

Baked Beans

Vegetable of the Day



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# Seafood



All seafood entrees are served with your choice of any two side dishes.  
(With the exception of the fish & chips platter)

## Caribbean Lobster Tail

Caribbean lobster, served with your choice of two side dishes. See your server for available sizes.

## Alaskan King Crab Legs

One full pound of alaskan king crab legs, served with drawn butter and two sides. Market price.

## Fish

Choose a sauce with your favorite fish:

- garlic lemon cream sauce
- blackened
- caribbean style creole sauce
- cajun cognac cream sauce
- jamaican jerk

## Salmon Filet

A moist fish caught in the water of Chile.  
Grilled, blackened or jerked \$24.99.

## Stuffed Grouper

A grouper filet, stuffed with crabmeat.  
Topped with a garlic cream sauce \$27.99.

## Swordfish

A moist filet of swordfish prepared your way.  
Grilled, blackened or jerked \$24.99.

## Mahi Mahi

A light white fish prepared your way.  
Grilled, blackened or jerk seasoning \$24.99.

## Basavina Filet

Premium quality fish filet. Your choice of grilled, blackened or jamaican jerk \$23.99.

## Grouper Filet

Premium quality fish filet. Your choice of grilled, blackened or jamaican jerk \$24.99.

## Snapper Filet

Premium quality fish filet. Your choice of grilled, blackened or jamaican jerk \$24.99.

## Crab Cakes

Delicious crabmeat with crisp celery, onion and seasonings. Lightly breaded in japanese bread crumbs and sauteed until golden brown. Choice of tartar, cocktail sauce or dijon sauce. \$25.99

## Golden Fried Shrimp

Large shrimp lightly dipped in our special batter and golden fried. Served with zesty cocktail sauce or our house tartar. Large - \$22.99, Small - \$17.99.

## Coconut Shrimp

Shrimp dipped in cajun beer batter and rolled in coconut. Golden fried and served with a fresh mango banana salsa \$22.99.



## Greenhouse Signature Creations

### Caribbean Creole

Conch or shrimp sauteed in our home made creole sauce with tomatoes, onions, carrots, peppers and spices. A Greenhouse original \$22.99.

### Cajun Cognac Shrimp

Shrimp sauteed in a cajun cognac cream sauce \$22.99.

### Fish & Chips Platter

A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter \$18.99.

### Caribbean Creole Grouper

Premium quality fish filet, floured in corn meal then sauteed to a glaze in our home made creole sauce with tomatoes, onions, carrots, peppers and spices \$24.99.

### Stuffed Swordfish

A swordfish steak, stuffed with crabmeat. Topped with a garlic cream sauce \$27.99.



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"Only 1 in 4 Angus cattle meets the brand's high standards."



# Steak & Ribs

All steak & rib entrees are served with your choice of any two side dishes.

Add to your steak! \$2.25  
Mushrooms • Sautéed Onions  
Peppercorn Brandy Cream Sauce



## Filet Mignon

A filet of Certified Angus Beef®, cooked your way \$31.99.



## New York Strip

A strip of Certified Angus Beef®, cooked your own way \$28.99.

## Greenhouse T-Bone

A t-bone of Certified Angus Beef®, cooked anyway you like \$29.99.

## Ribeye Steak

Our hand cut Certified Angus Beef® ribeye steak. Served two ways: grilled or blackened \$33.99.

## Porterhouse Steak

You get the best of both worlds! A Certified Angus Beef® porterhouse steak, with a bigger tenderloin and strip loin cut \$34.99.

## BBQ Combination Platter

Half a rack of our baby back ribs and a quarter of our wood smoked chicken! \$22.99.

# Chicken

Chicken entrees are served with your choice of any two side dishes.

## Wood Roasted Chicken

Served plain, jerk spice, bbq or spicy buffalo.  
1/2 Chicken - \$22.99, 1/4 Chicken - \$16.99.



## Greenhouse Signature Creations

### Baby Back Ribs

Slow roasted and wood smoked in our ovens for a unique flavor. With your choice of four styles: jamaican jerk, spicy buffalo, tangy bbq or plain.  
Full rack \$22.99.

### Coconut Chicken

Chicken breast dipped in cajun beer batter and rolled with shredded coconut. Fried until golden brown and served with a tropical island pineapple sauce \$22.99.

### Shrimp & Lobster Thermador

Shrimp and lobster sautéed in thermador sauce over tri-color pasta and topped with parmesan cheese \$28.99.

# Pasta



## Pasta Alfredo

Traditionally prepared with cream, butter and parmesan cheese. Served with garlic bread.

Plain - \$17.99, Grill chicken breast - \$22.99,  
Shrimp - \$24.99, Meatballs - \$22.99.

Shrimp Parmesan \$24.99, Chicken Parmesan \$22.99

## Shrimp Thermador

Shrimp sautéed in thermador sauce over tri-color pasta and topped with parmesan cheese \$24.99.

## Pasta Marinara

Traditionally prepared with our home made Marinara sauce, then sprinkle with fresh grated parmesan cheese. Served with garlic bread.

Plain - \$17.99, Grilled Chicken Breast - \$22.99,  
Italian Meatballs - \$22.99, Shrimp - \$24.99.

Shrimp Parmesan \$24.99, Chicken Parmesan \$22.99



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# Burgers



All of our burgers are served with lettuce, grilled onion, tomato, pickle and french fries. We use only the finest Certified Angus Beef® in all of our hamburgers.

## All American Burger

An all beef patty served with all the trimmings on our house hamburger bun \$10.99.

Add cheese for only \$1.50 extra!

Choose from american, swiss, or cheddar.



## Bang Bang Sliders

Three mouth watering Certified Angus Beef® mini burgers, tossed in our famous bang bang sauce, served with pickles and french fries \$11.99.

## Sliders

Three mouth watering Certified Angus Beef® mini burgers, served with pickles and french fries \$10.99.

## Mushroom Burger

A mushroom lovers favorite, a mountain of sauteed mushrooms on top of your burger \$12.99.

Add a slice of cheddar or swiss for only \$1.50 extra!

# Fresh Wraps

All wraps come with your choice of two side dishes.

## Crab Wrap

Delicious jumbo lump crabmeat with diced celery and seasonings, mixed with mayonnaise and rolled up in a garlic herb wrap with fresh lettuce and tomatoes \$13.99.

## Jerk Shrimp Wrap

Shrimp grilled in authentic jamaican jerk spice, rolled up in a garlic herb wrap with fresh lettuce, tomatoes, and ranch dressing \$13.99.



## Greenhouse Signature Creations

### Greenhouse Burger

Our all beef patty, with melted cheddar cheese, crispy bacon strips and bbq sauce served on our house hamburger bun with all the trimmings and a side of fries \$13.99.

### Jamaican Jerk Chicken Wrap

Chicken breast slices grilled in authentic jamaican jerk spice, rolled up in a garlic herb wrap with fresh lettuce, tomatoes, and ranch dressing \$12.99.



## Chicken Caesar Wrap

Grilled chicken breast slices, tossed in a garlic herb wrap with fresh lettuce, parmesan cheese and caesar dressing \$12.99.

## Bang Bang Shrimp Wrap

Our signature bang bang shrimp tossed with lettuce, tomatoes and our famous bang sauce, all rolled up in a garlic herb wrap \$13.99.

## Bang Bang Chicken Wrap

Our signature bang bang chicken tossed with lettuce, tomatoes and our famous bang sauce, all rolled up in a garlic herb wrap \$12.99.



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# Soft Drinks

Bottle Water  
1 liter

Spring or Sparkling  
Bottled Water  
.5 liter

Coke / Diet Coke

Sprite / Ginger Ale

Shirley Temple

Iced Tea

Virgin Daiquiri

Virgin Colada

Fruit Punch

Pineapple Juice

Cranberry Juice

Orange Juice

Pink Lemonade

Fresh Mint Lemonade



# Desserts

No meal is complete, without a tempting treat!

## Greenhouse Key Lime Pie

Made at the Greenhouse with Florida Key lime juice on a graham cracker crust \$7.99.



## Brownie Delight

A chocolate brownie sundae, topped with creamy hot fudge, whipped cream and hand chopped nuts.

Served with a side of ice cream. A great way to beat the heat! \$7.99.

## Ice Cream

Chocolate or vanilla ice cream \$6.99.

## Hot Fudge Sundae

Traditional hot fudge sundaes, with your choice of chocolate or vanilla ice cream \$7.99.

Add strawberries, shredded coconut, mango, fresh banana, or nuts for only \$1.00 extra!



## Cheesecake

Made from scratch, right here in our kitchen.

Thick and creamy \$7.99. Add strawberries or fresh mango on top for only \$1.00 extra!

## Apple Crumble Pie

Golden delicious apples mixed with brown sugar and cinnamon, baked in a tender crust and buttery crumb topping \$8.99. Add ice cream for only \$2.00 extra!

## Molten Chocolate Cake

Rich chocolate cake with a chocolate fudge filling \$7.99

# Coffee



Regular/Decaf  
Freshly ground  
Italian beans \$2.99

Irish Coffee \$7.50  
Fine Jameson Irish whisky  
and our fresh brewed coffee.

Espresso \$2.99  
Cappuccino \$3.99

Flying Dutchman \$7.50  
Bailey's, frangelico and kahlúa  
and our fresh brewed coffee.

# Frozen Coffee

Caramel Latte  
Caffe Latte

Mocha Latte  
Cappuccino



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## Smoothies \$6.99

Chocolate | Strawberry  
Banana | Mango  
Raspberry | Passion Fruit  
Cappuccino | Caramel Latte  
Caffe Latte | Mocha Latte

## Mojitos \$7.75

Fresh mint leaves, fresh lime wedges, rum,  
sugar cane syrup club soda and ice cubes.

Strawberry | Mango | Grand Melon | Passion Fruit  
Raspberry | Pineapple | Cuban



The World's  
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## Caipirinha \$8.00

Wedges of Fresh Lime, Brown Sugar,  
Cachaca and Ice Cubes.

## Frozen Lemonade \$6.99

Pink | Banana  
Mango | Strawberry  
Pineapple | Raspberry  
Passion Fruit

Check out the great deal  
at our retail counter on  
T-Shirts and Koozies





# Beers

## Caribbean

Carib \$5.00

Red Stripe \$5.00

Presidente \$5.00

V.I. Island Hoppin IPA \$5.25

V.I. Summer Ale \$5.25

V.I. Mango \$5.25

## Import

Amstel Light \$5.25

Corona \$5.50

Corona Light \$5.50

Heineken \$5.25

Stella Artois \$5.25

## Domestic

Budweiser \$4.25

Bud Light \$4.25

Coors Light \$4.25

Miller Light \$4.25

Michelob Ultra \$4.25

## Non-Alcoholic

O'Douls \$4.00



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