

Lunch

Soups, Salads and Appetizers

<i>Chefs Soup Inspiration Of The Day</i>	6
<i>Signature Conquistador Bisque</i>	8
Salted cod, chorizo, garlic crouton, rouille, manchego	
<i>Absinthe Cured Smoked Salmon</i>	14
Shaved fennel- piquillo pepper salad, grilled baguette and mustard dressing	
<i>Crispy Calamari</i>	12
Sweet & spicy jalapeno gelee and green chili aioli dipping sauces	
<i>Caesar Salad</i>	9
Red & green romaine, Parmesan, garlic crouton, whole grain mustard dressing	
<i>Organic Tomato Salad</i>	12
Grilled organic tomatoes, buratta, basil pine nut pesto	
<i>Strawberry Arugula Salad</i>	12
Toasted Marcona almonds, goat cheese fritter, white balsamic-cardamom dressing	

Specialty Entrée Salads

<i>Crispy Seafood Salad</i>	15
Tempura jumbo shrimp & calamari tossed with baby lettuces, tomatoes, avocado, black beans, grilled red onions, sweet & spicy raspberry-chipotle vinaigrette	
<i>Pasadena Cobb Salad</i>	14
Shrimp, turkey, bacon, avocado, tomato, egg, blue cheese, butter lettuce, tarragon vinaigrette	
<i>Roasted Beet and Candied Walnut Salad</i>	13
Watercress, scrambled Goat cheese, tarragon-balsamic vinaigrette Add grilled filet mignon, salmon or chicken 6.00/ 5.00/ 4.00	
<i>Grilled Sonoma County Chopped Salad</i>	14
Butternut squash, sweet corn, zucchini, crook neck squash, red peppers grilled, chopped and tossed with wild wheat berries, currants, basil and aged balsamic Add grilled filet mignon, salmon or chicken 6.00/ 5.00/ 4.00	

Specialty Sandwiches

sandwiches served with home made pickle, choice of garlic-truffle fries or house salad

<i>Al Pastor</i>	14
Slow roasted pork loin with, avocado, grilled pineapple, tomatoes & queso fresco	
<i>Wood fired Chicken</i>	13
Slow smoked over hickory, served chilled in pita with cucumbers, olives, spinach, tomatoes, pickled red onions and feta cheese, Greek vinaigrette	
<i>Moroccan Lamb Pita</i>	15
Slow braised lamb with North African spices, on pita with hummus, goat cheese roasted red peppers, arugula and taziki	
<i>Crispy Pork Belly "B.A.L.T"</i>	14
House cured and smoked pork belly served crispy on sour dough with tomato, butter lettuce and avocado with green peppercorn dijonaise	
<i>Veggie Wrap</i>	14
Grilled lentil burger patty with scrambled egg white, tomatoes and avocado wrapped in multi grain tortilla with arugula salad and roasted red peppers	
<i>Half Turkey Panini</i>	9
Choice of Soup Inspiration of the day or house salad	
<i>The G.S.T. Burger</i>	15
Ground Black Angus, Roquefort-gruyere fondue, homemade bacon, arugula, roasted garlic aioli *with your choice of beers: Warsteiner Dunkel or Kronrnbourg 1664 add 3.00	

Specialty Entrees

<i>Lobster Raviolis</i>	18
Stuffed with Maine lobster, ricotta and mascarpone with kale, leeks and truffle butter	
<i>Fettuccine</i>	16
Hand cut and tossed with Ratatouille and goat cheese, roasted red pepper coulis	
<i>Chick Pea Tagine</i>	15
Braised chickpeas in coconut milk with preserved lemon and mint over cous cous with harissa	
<i>Filet Mignon</i>	19
Grilled 4oz.petit filet, garlic-truffle fries, spinach and cabernet demi *GREEN STREET TAVERN IS NOW ABLE TO OFFER GREAT PACKAGES FOR YOUR SPECIAL OCCASIONS. PLEASE INQUIRE WITH MANAGEMENT TO CUSTOM DESIGN THE PERFECT EVENT FOR YOUR NEEDS!	