

Desserts

\$7.95 *Fruit Strudel with toasted walnut whipped cream*

We Bake Everyday !

See our dessert board for daily selections

The Green House Bistro and Bakery prides itself on using fresh, local products and some ingredients in our menu items may vary based on availability. We shop, bake and cook everyday, so that the quality of the food we serve is sure to put you in a good mood. We cannot control the weather, mother nature, the local farmer, our garden productivity, or the availability of some items. We do control the quality of the food we serve. If you are unhappy with any dish please let us know.

Remember “good food puts you in a good mood”

All of our dishes are prepared to order and take time; relax, rest, and enjoy a food experience. You are welcome to wander in the gardens if you would like to observe the food growing. Because we are going through certification for our organic gardens we ask that you stay on the paths and do not pick anything. Thank you for your cooperation in this matter.

BE COOL
EAT CHICKEN



Ann Sesler: Executive Chef and Culinary Manager

Suzette Lindemuth, Director

and many others in the kitchen that help every day
We Love Cooking For You

5 Thomas Road, Los Lunas, NM 87031 505•866•1936
growageless.com

Open Tuesday and Wednesday 11am-7pm

Thursday—Saturday 11am-8pm

Dinner Served Thursday, Friday, Saturday 5pm-8pm

Ask about our Beer and Wine Selections

Beverages on the blackboard

Soups & Salads served with crusty bread & butter

Classic French Onion Soup with baked crouton & cheese

Bowl \$6.95

Cup \$4.95

Soup de Jour—see blackboard

Mixed Greens with fresh garden vegetables and choice of dressing

\$6.95

Caesar Salad, croutons, parmesan, anchovies & roasted garlic

\$7.95

Appetizers or Side Dishes

Sautéed asparagus, cauliflower, carrots & onions with romesco sauce & fresh bread

\$5.95

Pomme Frites with aioli sauce

\$6.95

Braised German sausages, cheese served with a mini Kaiser roll

\$5.95

Entrée Salads

Grilled Pear and Duck with Port Wine Vinaigrette

lightly grilled pears over delicate greens, topped with feta & gorgonzola, bacon & toasted almonds, served with seared ginger, orange duck breast

\$15.95

Peppered Beef Tenderloin Salad with Walnut Crusted Goat's Cheese

mixed spring greens topped with fried walnut crusted goat cheese and grilled peppered beef tenderloin served with a sherry vinaigrette

\$14.95

Entrees served with your choice of garlic mashed potatoes or white wine risotto

From the Hoof

6 oz Filet Mignon on French fried eggplants topped with stuffed mushrooms

\$18.95

From the Wing

Chicken Paillard in Capers & Lemon . . . chicken breast thinly pounded & sautéed to golden brown served with a tangy lemon sauce with capers

\$14.95

From the Fin

Fresh steamed mussels in wine and lemon served with a side of pomme frites

\$15.95

Featured Dishes

January through March with a German Flair

For our patrons over 60 we offer 1/2 portions for 1/2 price on our featured dishes

Pork and Sauerkraut, granny smith apple slivers, and toasted walnuts served with mashed potatoes

\$13.95

Konigsberger Klopse (German Meatballs in Creamy Caper Sauce), braised red cabbage served over German egg noodles, with a garnish of sugar snap peas

\$15.95

Schweine Schnitzel served with spaetzel in a brown butter sage sauce, sugar snap peas, three apple—apple sauce

\$14.95