

# Appetizers & Spreads

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## Lemon Grilled Scallop

Jumbo scallops served with a light lemon butter sauce.

\$12.95

## Rosemary Grilled-Chicken Skewers

Grilled chicken, cherry tomatoes, and onion served with a maple Dijon dipping sauce.

\$9.95

## Gaelic Empanadas

Seasoned beef stuffed in a pastry.

\$ 7.99

## Sweet Grilled Shrimp Skewers

Fresh Grilled shrimp and pineapple, sweet tangy sauce for dipping. \$11.95

## Beer Battered Onion Rings

Harp lager-battered onion rings served with homemade honey mustard or horseradish sauce.

\$ 5.95

## Basket of Sweet Potato Fries

\$ 3.95

## Dips and Spreads

All served with toast points or baked whole wheat pita chips

### Smoked Salmon Spread

Fresh salmon served with capers, and onions

\$ 8.95

### Goat Cheese

Goat cheese on crispy toast, cherry tomatoes, all drizzled with a balsamic reduction.

\$ 8.95

### Hummus

Classic hummus drizzled with lemon and extra virgin olive oil.

\$8.95

### Creamy Crab Dip

Fresh lump crab meat in a

Creamy cheese dip.

\$ 10.95

### Olive Tapenade

Puree of olives, capers, anchovies and olive oil.

\$ 10.95

## Raw Bar

We offer our Raw Bar menu based on the freshest seafood that arrives daily to Four Green Fields. All priced at market value.

### Oysters on the half shell

Served with a classic cocktail sauce and horseradish

### Clams on the half shell

Served with a classic cocktail sauce and a horseradish

### Cherry Stones on the half shell

### Little Necks

### Florida Stone Crab Claws (Seasonal)

Delicate sweet crab meat served with drawn butter. Chilled or warm

### Classic Shrimp Cocktail

Jumbo chilled shrimp served with a classic cocktail sauce

\$ 10.95

### Crab Meat Cocktail

Jumbo lump crab meat tossed in refreshing light citrus mayonnaise.

\$ 15.25

**Important note:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please inform your server if you have any food allergy.

Four Green Fields bakes their Cuban and soda bread every day in house.

# Soups and Salads

Soups are served with crackers or homemade Irish soda bread with butter

## **Home Made Soup of the Day**

Cup \$ 3.95 Bowl \$ 5.95

## **Chowder of the Day**

Cup \$ 3.95 Bowl \$ 5.95

## **Four Greens Salad**

Our house green mixture topped with tomatoes and dried cranberries.

\$ 7.95

## **Traditional Caesar Salad**

Romaine lettuce and croutons dressed with parmesan cheese and a creamy Caesar dressing.

\$ 7.95

## **Grilled Salmon Salad**

Grilled Filet of Salmon over a bed of leafy greens or traditional Caesar Salad

\$ 12.95

## **Spinach and Cranberry Salad**

Baby spinach, sliced mushroom, dried cranberries, diced red onion, bleu cheese crumbles, and cranberry vinaigrette

\$ 9.95

## **Apple, Candied Walnuts, and Goat Cheese Salad**

Diced apples, candied walnuts, crumbled goat cheese, baby spinach, croutons, and balsamic vinaigrette

\$ 9.95

**Add Grilled or Fried:** Chicken \$ 3.00, Shrimp \$ 5.00, Salmon \$ 5.00, Chicken Salad \$ 3.00

# **Sandwiches**

Served with your choice of onion rings, fries, and sweet potato fries

## **½ Sandwich and soup or salad-**

\$ 8.95

Does not include salmon melt or crab cake sandwich

## **Tuna Salad**

Fresh and chunky white tuna served on wheat bread.

\$ 6.95

## **Corned Beef Reuben**

Layered corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on rye bread

\$ 8.95

## **Grilled Salmon Melt**

Served with Swiss cheese, lemon mayo and remoulade sauce on whole wheat

\$ 9.95

## **Turkey Sandwich**

Sliced turkey breast & Swiss cheese with lettuce and tomato, on wheat bread

\$ 8.95

## **Cuban Sandwich**

Ham, roasted pork, Swiss cheese, dill pickles, mustard, mayonnaise, on pressed freshly baked Cuban bread.

\$ 8.95

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**Chicken Salad Sandwich**

Fresh chicken tossed with grapes, raisons, and celery with Swiss cheese.

\$ 8.95

**Crab Cake Sandwich**

Two lump crab cakes served with lettuce, tomato, and spicy mustard

\$ 10.95

**Corned Beef Sandwich**

Piled high Irish style, served with hot Swiss cheese, and sautéed onions on rye bread.

\$ 8.95

**Limerick Ham**

Served on Irish soda bread with farmhouse cheddar

\$ 8.95

## **Burgers**

All burgers are served with premium ground beef, lettuce, tomato, onion on a toasted roll and your choice of onion rings, fries, or sweet potato fries.

**Old- Fashioned Cheddar Cheeseburger**

\$ 8.95

**Bacon Cheeseburger**

Crisp bacon, farm house cheddar

\$ 9.95

**Veggie Burger**

**\$8.95**

**Mushroom and Swiss Burger**

Sautéed mushrooms and caramelized onions and fresh Swiss

\$9.95

**Black and Blue**

Premium beef blackened and melted bleu cheese crumbles

\$ 9.95

## **Entrée**

**Irish Stew**

Guinness braised beef in a hearty sauce with onions, carrots, celery and potatoes, served with soda bread.

\$ 12.95

**Fish and Chips**

North Atlantic Cod served with tartar sauce.

\$ 13.95

**Shepherd's Pie**

Premium ground beef topped with homemade mashed potatoes and melted cheddar cheese.

\$ 12.95

**Grilled Salmon**

Salmon fillet topped with a creamy spinach sauce served with homemade mashed potatoes and vegetable of the day.

\$ 15.95

**Seafood Platter**

Grilled Salmon, grilled shrimp, crab cake, vegetables and your choice of starch

\$ 17.95

**Sides**

French Fries, Sweet Potato Fries, Mashed Potatoes, Seasonal Veggies, Rice Pilaf, Onion Rings, Pita Chips, Cup of Soup

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# DRINK MENU

## BEERS ON DRAFT

Guinness	\$6.50
Harp	\$6.50
Smithwick's	\$6.00
Murphy's Irish Ale	\$6.00
Sierra Nevada	\$6.00

## DOMESTIC BOTTLED BEER

Sam Adams Boston	\$4.50
Mich Ultra	\$4.50
Miller Light	\$4.50
Coors Light	\$4.50
Bud Light	\$4.50

## IMPORT BOTTLED BEER

Carlsburg	\$5.50
Belhaven	\$5.50
Magner's Irish Cider	\$5.50
Heineken	\$5.50
Red Stripe	\$5.50
Amstel Light	\$5.50
Kaliber Non-Alcoholic	\$5.50

## SPARKLING WINE

Santome Prosecco	glass/btl
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## CHAMPAGNE

Moet & Chandon	btl
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## WHITE WINE

	glass	bottle
<b>Terra di Gioia Pinot Grigio (Italy)</b> <i>Crisp, aromatic and refreshing, hints of melon and pineapple</i>	\$9	\$36
<b>Anne Amie Pinot Gris (Oregon)</b> <i>Lush and juicy with aromas of lemon and mandarin orange, medium-bodied with a dry finish</i>	\$11	\$44
<b>Sileni Sauvignon Blanc (New Zealand)</b> <i>Medium-bodied dry wine, gooseberry fruit flavors and impeccable finish</i>	\$10	\$40
<b>Taft Street Chardonnay (California)</b> <i>Complex Chardonnay with apple and melon flavors, nicely balanced with a hint of oak</i>	\$12	\$40

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## RED WINE

	glass	bottle
<b>Chateau d'Eau Pinot Noir (France)</b> <i>Lighter style French red with bright cherry aromas</i>	\$9	\$36
<b>Anne Amie Cuvee A Pinot Noir (Oregon)</b> <i>Flavors of black cherries and licorice with a smooth finish and silky tannins</i>	\$14	\$56
<b>Pietra Santa Merlot (California)</b> <i>Ripe plum, cherry, blackberry flavors with a hint of cassis and cedar - beautiful structure</i>	\$11	\$44
<b>Carlos Basso 'Dos Fincas' Malbec/Cabernet Sauvignon (Argentina)</b> <i>Jammy berry aromas backed by plump blackberry and strawberry flavors</i>	\$11	\$44
<b>Lockhart Cabernet Sauvignon (California)</b> <i>Lots of dark cherry fruit, a touch of smoke on the nose and white pepper on the palate</i>	\$9	\$36
<b>Three Saints Cabernet Sauvignon (California)</b> <i>Aromas of pipe tobacco and wild briar are freshened by Santa Cruz blackberry and violet notes</i>	\$13	\$52