



Green Street Tavern

69 W. Green Street, Pasadena CA 91105

626.229.9961

www.greenstreettavern.net

Lunch Menu

\$25.00 (tax and gratuity not included)

First Course

Choice of:

Soup of the Day

Spinach Endive Salad

Crumbled Roquefort, candid pecans, honey blue cheese dressing

Second Course

Choice of:

Veggie Cheese Steak Sandwich

Roasted oyster mushrooms, spinach, caramelized onions, manchego, sherry vinaigrette

Black Angus Burger

Roquefort-gruyere fondue, bacon, roasted garlic aioli, arugula

Lamb Sandwich

Slow braised leg of lamb, arugula, pickled red onions, minted goat cheese

Pasadena Cobb Salad

Shrimp, turkey, bacon, avocado, tomato, egg, blue cheese, tarragon vinaigrette

Third Course

Choice of:

Turtle Chocolate Cake

Whisky pecan caramel sauce, chocolate cream cheese frosting, mint

White Chocolate Croissant Bread Pudding

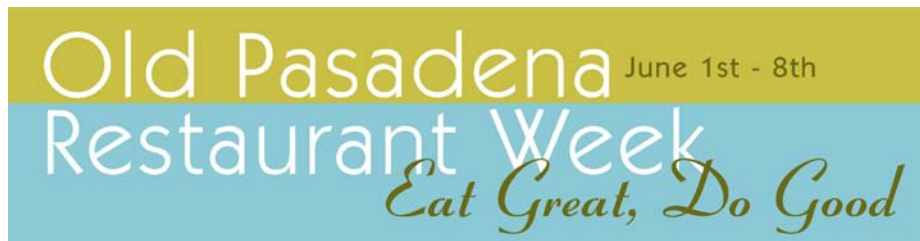
Blueberry and white chocolate sauce

Tahitian Vanilla Bean Crème Brulee

With macerated berries

***Please contact the restaurant directly for your reservation
and any additional information.***

www.oldpasadena.org/restaurantweek



Green Street Tavern
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Dinner Menu

\$35.00 (tax and gratuity not included)

First Course

Choice of:

Soup of the Day

Conquistador Bisque

Salt cod, chorizo, garlic crouton, roullie and manchego

Roasted Beet Salad

Watercress, toasted hazelnuts, goat cheese, aged balsamic vinaigrette

Second Course

Choice of:

Salmon

Grilled over herb polenta cake, oyster mushrooms, roasted pepper sauce

Filet Mignon

Grilled 4oz. filet, parmesan potato gratin, roasted tomatoes, friend onions, demi glaze

Short Rib

Red wine braised with goat cheese orzo "mac and cheese" and garlic green beans

Ravioli

Stuffed with roasted zucchini and goat cheese, cherry tomatoes, balsamic onion, butter sauce

Third Course

Choice of:

Turtle Chocolate Cake

Whisky pecan caramel sauce, chocolate cream cheese frosting, mint

White Chocolate Croissant Bread Pudding

Blueberry and white chocolate sauce

Tahitian Vanilla Bean Crème Brulee

With macerated berries

Seasonal Pie

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