

Green Light Diner

Breakfast
Served All Day

** Eggs

Made with 2 eggs, served with choice of hashbrowns *or* roasted red potatoes, and toast *or* English muffin, *or* substitute a pancake for your potatoes & toast

Meatless

2 eggs cooked the way you like ‘em!

Meat & Eggs

Choose between 4 slices of Dailey’s famous cured bacon, 3 griddled slices of SPAM, 2 fresh pork & herb breakfast links, *or* a grilled savory honey ham steak

Fried Oysters & Eggs

Hand-breaded, always fresh and local oysters

Chicken Fried Steak & Eggs

With our house-made sausage country gravy

Steak & Eggs

Grilled 8oz certified hand cut Angus beef medallions

Waffles & Flapjacks

**Flapjack Combo

1 classic pancake, 2 eggs, choice of potato, and choice of 2 strips bacon, a sausage link *or* ham steak
Make it Strawberry or Coconut Almond

**Waffle Combo

1 classic Belgian waffle, 2 eggs, choice of potato and choice of 2 strips bacon, a sausage link *or* ham steak
Make it Strawberry or Coconut Almond

Strawberry Belgian Waffle

With sliced strawberries in syrup and whipped cream

Coconut Almond Waffle

Belgian waffle topped with toasted coconut & almonds, whipped cream and our special coconut syrup

Mike B’s Fried Chicken & Waffle Combo

3-piece fried chicken on our classic Belgian waffle, served with maple bacon compound butter

Belgian Waffle

Made with classic “Carbon’s” malted waffle batter

Full Stack Flapjacks

3 classic pancakes

Short Stack Flapjacks

2 classic pancakes

GLUTEN FREE PANCAKES & WAFFLES
ADD MAPLE BACON BUTTER

** Breakfast Sandwiches

Choice of hashbrowns, potatoes, *or* fruit

Smoked Salmon Bagel

House-smoked Alaskan salmon, herbed cream cheese, sliced tomato, and cucumbers topped with capers

**Deluxe Sourdough Breakfast Sandwich

Bacon, tomato, cheddar, spinach, and fried egg

**CFS Breakfast Sandwich

Country-fried steak, sausage gravy, fried egg, and cheddar on a Sluy’s Poulsbo bun

Specialties

Biscuits & Gravy *or* Hashbrowns & Gravy

Topped with our house-made sausage gravy

**Biscuits & Gravy Combo

2 eggs, 1 biscuit with sausage gravy, choice of 2 strips bacon, a sausage link *or* ham steak, and choice of potato

**Corned Beef Hash

Slow cooked, red wine braised corned beef brisket, tossed with our roasted red potatoes, topped with 2 eggs your way and béarnaise sauce

**The Hungry Viking

Golden hashbrowns and a buttermilk biscuit smothered with sausage gravy, grilled ham steak, 2 strips of bacon, fried egg, topped with shredded cheddar

The Kon-Tiki Traveler

A hearty scramble of eggs, red potatoes, peppers, onions, mushrooms, bacon, SPAM, sausage and cheddar, served on a Belgian waffle with a side of country gravy

**Hangtown Fry

Fresh local oysters, fried & scrambled with eggs, chopped bacon, fresh spinach, and cheddar, served with choice of potato and toast *or* English muffin

The Migas Spanish Scramble

Chorizo, onions, cheddar, peppers, tortilla strips with salsa, sour cream, sliced avocado, and choice of potato

** Benedicts

Choice of hashbrowns *or* roasted red potatoes
Served on English muffin with béarnaise sauce
And two fresh poached eggs

The Classic

Thin sliced honey ham

Benedict Florentine

Fresh sautéed spinach, mushrooms, and tomato

Smoked Salmon Benedict

House-smoked Alaskan salmon with fresh sautéed spinach, and diced Roma tomato

Shrimp Scampi Benedict

Fresh prawns sautéed with capers, tomato, garlic, parsley, lemon, butter, and white wine

UNIFORMED SERVICES DISCOUNT

10% OFF OF YOUR MEAL FOR ACTIVE DUTY AND
RETIRED MILITARY, POLICE, FIRE AND RESCUE...EVERY
DAY, ALL DAY. THANK YOU!

Green Light Diner

Breakfast
Served All Day

Signature Omelets

All omelets made with 4 fresh eggs, served with choice of hashbrowns *or* roasted red potatoes, & toast *or* muffin, *or* substitute a pancake for your potatoes & toast

Denver Special

Ham, onions, bell peppers, and cheddar cheese

Mediterranean Omelet

Spinach, onions, tomato, feta cheese topped with Kalamata olives and crème fraiche

Smoked Salmon Omelet

House-smoked salmon, green onion, cream cheese, and capers topped with crème fraiche

3 Cheese Omelet

A tasty classic with cheddar, Monterey jack, and Swiss cheeses

Meat & Cheese

Choose between bacon, SPAM, breakfast sausage, chorizo, *or* a savory honey ham

Hawaiian Fried Rice Omelet (FRO)

SPAM fried rice folded into our fluffy omelet, topped with mango salsa and a grilled pineapple ring

Breakfast Sides

**Two Eggs Your Way

2 Strips Bacon

4 Strips Bacon

2 Sausage Links

Grilled Honey Ham *or* SPAM

Classic Hashbrowns

Roasted Red Potatoes with Peppers & Onion

Cup of Sausage Country Gravy

1 Slice Toast

Wheat, Country White, Rye, Sourdough

1 Plain Bagel

-with herbed cream cheese

1 Buttermilk Biscuit

1 English Muffin

1 Fresh Flapjack

Fruit Cup

Sliced Avocado (1 Half)

Sour Cream

Sorry, No Checks Please!

Please present coupons before ordering.

Coupons are not valid on specials *or* with any other offers, *or* on holidays.

Custom Omelets

You be the Chef - pick any four items from our BYO omelet section & we will whip it up!

Build Your Own Omelet Up To 4 Toppings

Cheddar cheese

Ham

Onions

Swiss cheese

Bacon

Mushrooms

American cheese

Sausage

Spinach

Pepperjack cheese

Chorizo

Tomatoes

Feta cheese

*Fried oysters

Peppers

Cream cheese

*Shrimp

Zucchini

Kalamata olives

SPAM

Jalapenos

**Seafood counts as 2 toppings*

Green "Lite" Fare

**Meat & Eggs

Choice of 2 bacon *or* 1 sausage with 1 egg, hashbrowns *or* red potatoes, and toast *or* English muffin

**Light Fare Flapjack Combo

1 buttermilk pancake with 1 egg, 2 strips of bacon *or* 1 breakfast sausage link

**Mimi's Continental

2 eggs your way, toast *or* English muffin, hashbrowns *or* roasted red potatoes, and a fresh fruit cup

Cranberry Almond Oatmeal

Steel-cut oats blended with cranberries and almonds, served with fruit and choice of toast

Green "Lite" Garden Scramble

2-egg skillet style scramble with sautéed zucchini, Crimini mushrooms, diced tomato, fresh spinach, diced peppers & onion with melted cheddar cheese, served with fruit and your choice of toast

Beverages

Coffee - "Citavo Organic French Roast"

Hot Chocolate

Hot Tea

House Made Iced Tea

Fountain Soda

Bottled Soda

Vintage Soda

Milk

Chocolate Milk

Juice

Green Light Diner

Lunch & Dinner

Served 11am – close

Appetizers

Garlic Parmesan Fries with Tartar Sauce

French Fries

Chili Cheese Fries with Chopped Onions

Beer Battered Onion Rings with Paprika Aioli

Fried Local Oysters with Paprika Aioli

Sautéed Spinach *or* Seasonal Vegetables

Garlic Cheese Toast - 3 Slices w/ Marinara

Soups & Salads

Daily Soup

Always house-made “*See Your Server*”

Clam Chowder

Made daily, packed with fresh vegetables, potatoes, bacon, corn, chopped clams, and our special blend of herbs & spices

House Made Chili

Ranch style beans with fresh ground beef, our southwest seasoning blend, chopped onions, and shredded cheddar

House Salad

Fresh mixed green with cucumber, tomato, and croutons

Caesar Salad

Our classic house-made traditional romaine Caesar salad

Soup & Salad Combo

A cup of our daily soup, chili *or* chowder with your choice of house salad *or* Caesar salad, served with fresh garlic toast

Choice of buttermilk ranch, lite Greek yogurt ranch, balsamic vinaigrette, Greek feta vinaigrette, Caesar, honey mustard, 1000 Island, blue cheese dressing

Signature Salads

Greek Salad

Fresh lettuce blend with feta, Kalamata olives, cucumber, peppers, tomato, shaved onion, feta vinaigrette, croutons

Wedge B.L.T. Salad

Iceberg wedge with crisp bacon, tomato, sunflower seeds, and our creamy house-made buttermilk blue cheese dressing

Green Light's "Loaded" Cobb Salad

Fresh lettuce blend, grilled chicken breast, sliced avocado, hard-boiled egg, onion, tomato, bacon, and blue cheese crumbles with choice of dressing, served with garlic bread

**Steakhouse Salad

8oz grilled Angus beef medallions with whole romaine, crumbled blue cheese, diced tomatoes, fried onion rings, and Dijon balsamic vinaigrette with garlic toast

Hot Sandwiches

Served with Choice: Fries, house salad, soup *or* coleslaw

Classic B.L.T

Bacon, fresh lettuce, tomato, and mayo on toasted country white bread, a classic diner favorite!

Alaskan Smoked Salmon B.L.T

Reuben Sandwich

Thin sliced corned beef, melted Swiss cheese, sauerkraut, and Thousand Island dressing on griddled rye bread

GLD's Prime Rib French Dip

6 oz of thinly sliced prime rib and caramelized onions, piled high on our warm French roll with seasoned au jus

GLD's Prime Rib Cheese Steak

6 oz of slow-roasted prime beef, melted Swiss cheese, peppers, and onions on our warm French roll

Clubhouse

Triple-decker on toasted country white bread with ham, turkey, bacon, and cheddar with lettuce, tomato & mayo

**Fried Oyster *or* Shrimp Po' Boy

Fresh dusted local oysters *or* shrimp on our warm French roll with lettuce, tomato, & paprika aioli *or* tartar sauce

**Patty Melt

Grilled Angus burger patty with caramelized onions, Swiss cheese, and Thousand Island dressing on griddled rye bread

Turkey Melt

Shaved turkey breast with onions, Swiss cheese, and Thousand Island dressing on griddled sourdough bread

Chicken Cordon Bleu Sandwich

Grilled *or* fried chicken breast, warm ham, and melted Swiss on a toasted pub roll w/ lettuce, tomato, and Dijon mayo

The Garden Melt

A garden burger patty topped with sautéed onions, peppers, mushrooms, zucchini, and pepperjack cheese on a toasted pub roll with shredded lettuce and Dijon mayonnaise

Battered Fish Sandwich

Ale-battered Alaskan cod filets with fresh lettuce, tomato, pickle, and tartar sauce on a Sluy's Poulsbo roll

Grilled Cheese Sandwiches

The Original - Melted American cheese on toasted country white bread

The Deluxe – Original plus bacon & tomato

The Popper – Cheddar, cream cheese, bacon, jalapenos on sourdough

Deli Style Sandwiches

Whole Sandwich – / Half Sandwich –

Roast Beef & Cheddar, Horseradish Sauce
Ham & Cheddar, Whole Grain Mustard & Mayo
Turkey & Swiss, Dijon Mustard & Mayo

Served on choice of bread with sliced tomato, shredded lettuce with choice of side

Green Light Diner

Lunch & Dinner

Served 11am – close

** Burgers

Your Choice: Fries, house salad, soup *or* coleslaw

Hamburger

Grilled Angus burger patty, served with lettuce, tomato, onion, and mayonnaise on warm pub bun

Garden Burger

Grilled garden burger patty, served with fresh lettuce, tomato, onion, and mayo on a pub bun

Salmon Burger

A well-seasoned salmon patty served with fresh lettuce, pickles, onion, and tartar on a pub bun

** Signature Burgers

Green Light’s Deluxe Burger

2 Angus burger patties with cheddar cheese, crisp bacon, lettuce, tomato, onion, and 1K Island on a Sluy’s Poulsbo roll

The Ambulance Chaser

2 Angus burger patties stacked with melted pepperjack, pickled jalapeno peppers, bacon, lettuce, tomato, onion, and 1K Island on a fresh Sluy’s Poulsbo roll – *“It’s A Killer”*

Swiss Burger

Grilled Angus burger patty with sautéed mushrooms, grilled onions, Swiss cheese, and mayo on a pub bun

Cheeseburger Dip

2 grilled Angus burger patties, melted American cheese, on our warm French roll with beef aus jus

BBQ - Burger

Grilled Angus burger patty with melted cheddar, onion rings, 2 strips bacon, hickory BBQ sauce, lettuce, tomato, pickles, and mayonnaise on a pub bun

The “Green Light” Blue Cheese Burger

Angus burger patty topped with melted blue cheese on a Sluy’s Poulsbo roll with lettuce, pickle, tomato, and mayo

Green Light Platters

All baskets served with French fries and coleslaw

3 Large Crispy Chicken Tenders

Served plain, buffalo or garlic parmesan

6 Large Butterflied Breaded Prawns

2 Piece Alaskan Ale Battered Cod

Add 1 piece

**Fried Fresh Local Oysters

Lightly dusted in a Louisiana-style fish fry

**Captain’s Platter

1 cod filet, 4 prawns, 3 oysters

Gluten Free Bread & Pasta Available –

****WA State warns of the health risks of consuming raw *or* undercooked proteins and eggs**

Green Light Dinners

Includes choice of side salad *or* cup of soup

Beef Stroganoff

Slow-braised Angus beef tips in a rich red wine demi-glace with sautéed mushrooms on egg noodles with garlic bread

Chicken Fried Steak Parmesan

Breaded Angus beef cutlet topped with melted Swiss cheese, parmesan, and marinara sauce, served with fresh vegetables, buttered Cavatappi pasta, and warm garlic toast

**Grilled Beef Medallions

8 oz "hand cut" Angus beef medallions served with caramelized onion & mushroom demi-glace, fresh vegetable medley, and buttery whipped potatoes

Chicken Fried Steak Dinner

Classic diner favorite – Breaded beef cutlet served with mashed potatoes, country sausage gravy, and fresh vegetables

MorMor’s Swedish Meatballs

House-made and served with classic brown sauce, mashed potatoes, seasonal vegetables, and Lingonberry jam

Southern Fried Chicken

Crispy fried chicken breast, thigh, and leg with mashed potatoes, brown gravy, and seasonal vegetables

Spaghetti & Meatballs

Don’t mess with simple! Served with seasoned meatballs, slow cooked marinara, and garlic toast

Substitute meatballs for vegetables

No Meat –

Green Light’s Mac N’ Cheese

Cavatappi pasta twists in our creamy three cheese sauce with warm garlic toast

Add Bacon

Grilled Chicken *or* Prawn Pasta Alfredo

Sautéed prawns *or* grilled chicken breast and fettuccine tossed with creamy Alfredo sauce, parmesan & garlic toast

No Meat

Cajun Fettuccine

Crawfish tails and andouille sausage sautéed with zucchini, peppers, onions, tomatoes, and parmesan in a Cajun seasoned cream sauce with garlic toast

Hot Dogs

Your Choice: Fries, house salad, soup *or* coleslaw

Classic Hot Dog

Grilled classic all-beef frank on a warm stadium roll

Green Light Chili Dog

Grilled all-beef frank on a warm stadium roll topped with house-made chili, shredded cheddar, and diced onions

Pushcart Dog

Simmered all-beef frank topped with sauerkraut, whole-grain mustard, and sweet onion jam on a warm stadium roll

1.00 Charge On All To Go Orders
Larger Orders Subject to Additional Charge

- ## Wines by the Glass

 - *Chardonnay- Sugar Horse, Columbia Valley, WA
 - *Pinot Gris- Cavatappi, Walla Walla, WA
 - *Sparkling- Segura Viudas, Torrelavit, Spain
 - *Cabernet Sauvignon- Sugar Horse, WA
 - *Blend- CMS Red (Cab, Merlot, Syrah) WA

- ## Specialty Cocktails

 - *The Grandpa Jim
 - A double of Maker’s Mark with sweet vermouth, bitters & two cherries
 - *The Hot Tottie
 - Hot tea, bourbon, lemon juice, and organic raw honey served with a cinnamon stick
 - *The Sangria Slushie
 - Brandy, triple sec, fruit juices & red wine blended with ice, served in a mason jar
 - *The Sweet Heat Mango-rita
 - Mango puree, tequila, Sweet Heat syrup and chili-lime rim (*blended or on the rocks*)
 - *The Lemon Bar -
 - Pinnacle Cake Infused Vodka, Smirnoff Vanilla Vodka, Limoncello & lemon juice
 - *Cocktail of the Month

- ## Brunch Cocktails

-Available Anytime-

 - * Classic Bloody Mary -
 - High Spirits Vodka & our very special Bloody Mary Mix, appropriately dressed! (*mild or spicy*)
 - * “Michelada” Beer Mary
 - Valholl Golden Ale with Bloody Mary mix, fresh lime & chili rim served over ice
 - * Classic Mimosa -
 - Sparkling wine and fresh orange juice
 - * Mango-Mosa-
 - Mango puree and sparkling wine
 - *Peach Bellini-
 - Peach puree and sparkling wine

- ## Beer

Bottles & Cans

Bud Light

Coors Light

Silver City Tropic Haze

Silver City Ridgetop Red

Stella Artois Lager

Valholl Brewing Local Draft Beers

 - *Valholl, Brew "Witch” IPA, , Pint
 - *Valholl, Golden Warrior Ale, , Pint

- ## Liquor and Liqueurs

WELL

Vodka

High Spirits Vodka, Smirnoff Vanilla Vodka, Pinnacle Cake Vodka, Pinnacle Orange Vodka,

Gin

Beefeaters Gin

Whiskey & Bourbon

Early Times Bourbon, SinFire Cinnamon Whiskey

Tequila

Pancho Villa Silver

Rum

Montego Bay Light Rum, Myers Dark Rum, Below Deck Spiced Rum, Malibu Coconut Rum

Amaretto

CALL

Vodka

Kettle One Vodka

Tequila

Jose Cuervo Gold

Gin

Bombay Sapphire Gin

Whiskey/Bourbon

Jack Daniels

Liqueurs

Kalhua, O'Mara's Irish Cream, Frangelico, Fundador Brandy, Limoncello, Gran Gala (Orange Liqueur)

PREMIUM

Vodka

Chopin Potato Vodka

Whiskey Bourbon

Makers Mark

Scotch

Bank Note Blended Scotch

Tequila

Papa Bueno Silver Tequila