

Welcome to the 11th Green
Restaurant and Pub

78A Woodville Alton Rd.
Hope Valley, R.I. 02832
(401) 364-0700

welcome

Draft Beer

Blue Moon Belgian White Ale	3.50
Smithwick's Irish Ale	3.50
Long Trail Ale, Double Bag, IPA	3.50
Samuel Adams Boston Lager	3.50
Samuel Adams Seasonal Brew	3.50
Honey Brown	3.50
Bud Light	3.00

Imports/Domestics

Coors Light	2.50
Heinken, Heineken Light	3.00
Amstel Light	3.50
Guinness 16oz. Draught Can	3.50
Miller Lite 16oz.	3.00
Corona Extra, Corona Light	3.00
Rolling Rock	2.50
Magic Hat #9	3.00
Newcastle Brown Ale	3.00
Budwieser/Bud Light 16oz./Bud Light Lime	3.00
Michelob Ultra 16oz.	3.00
Michelob Light	2.50
Twisted Tea	3.00
Smirnoff Ice	3.00
Mike's Hard Lemonade	3.00
O'Doul's/O'Doul's Amber Non-Alcoholic	2.50
St. Pauli Girl Non-Alcoholic	3.00

Wine Selection

	<i>Glass</i>	<i>Bottle</i>
Sycamore Lane Chardonnay, California	5.00.....	18.00
Sycamore Lane Merlot, California	5.00.....	18.00
Sycamore Lane Cabernet Sauvignon, California.....	5.00.....	18.00
Sycamore Lane Pinot Grigio, California	5.00.....	18.00
Beringer White Zinfandel	5.50.....	19.00
J. Lohr Cabernet	7.00.....	26.00
J. Lohr Riesling	5.50.....	22.00
Coppola Chardonnay, California.....	7.00.....	26.00
Coppola Merlot, California.....	7.00.....	26.00
Monkey Bay Sauvignon Blanc, New Zealand.....	6.00.....	23.00
DeLoach Pinot Noir, California.....	6.50.....	24.00
Ruffino Chianti, Italy	5.50.....	22.00
Zerata Pinot Grigio, Italy	6.50.....	24.00
Red Diamond Merlot, Washington State.....	6.00.....	23.00
Castle Rock Zinfandel, California.....	6.50.....	24.00

Specialty Martini Menu

Quencher Martini

Stoli Razberi Vodka, peach schnapps, cranberry juice and pineapple juice

Matt's Lemon Drop

Vodka, Skyy Citrus Vodka, lemon mix, triple sec and a sugared rim.
(Make it a "Pink Lemonade", same recipe, adding cranberry juice!)

Raspberry Cosmopolitan

Stoli Razberi Vodka, triple sec, lime juice and cranberry juice

Naughty Martini

Midori Melon Liqueur, Stoli Razberi Vodka, cranberry juice and a splash of sour mix

Pomegranate Martini

Citrus Vodka, pomegranate juice and a splash of sour mix

Key West Martini

Parrot Bay Coconut Rum, triple sec, lime juice and sour mix

The Latte

Kahlua, Vanilla Vodka, Baileys Irish Cream and creme de cocoa

Godiva Chocolatini

Godiva Chocolate Liqueur, Baileys Irish Cream, Caramel Vodka, served in a chocolate rimmed glass

Caramel Apple Martini

Citrus Vodka, sour apple liqueur, caramel vodka, and a splash of sour mix

Key Lime Pie Martini

Vanilla vodka, citrus vodka, Midori Melon Liqueur, splash of lime juice, pineapple juice and a splash of cream

Specialty Cocktails

Island Dream

Rum, Cointreau, orange juice, lime juice, and grenadine

The Ruby

Absolut's Ruby Red Vodka, pineapple juice, and a splash of soda water

John Daly

Firefly Sweet Tea Vodka & lemonade

Mai Tai

Light Rum, dark rum, apricot brandy, and a splash of grenadine and orange juice

Bermuda Rum Punch

Gosling's Black Seal Rum, Gosling's Gold Rum, pineapple juice, orange juice, grenadine and bitters

Tee Off Tee Off



Maryland Crab Cakes Fresh crabmeat with blended spices, pan-sauteed until golden brown and served with Louis V sauce.	8.95
Coconut Shrimp Fried coconut covered shrimp with an orange teriyaki sauce	7.95
Jumbo Mushroom Caps with Crabmeat Jumbo mushrooms stuffed with a delicious seafood and herb stuffing, baked and topped with Gorgonzola cheese sauce	7.95
Fried Calamari Calamari coated in a light dry batter, deep-fried and served with hot cherry peppers, white wine and garlic sauce	7.25
Eggplant Rollitini Fried eggplant filled with ricotta and romano cheese, served with marinara and fresh basil.	6.50
Hummus with Vegetables and Grilled Pita Hummus served with a selection of fresh vegetables, pesto, and grilled pita bread	5.95
Stuffed Quahogs Chopped quahogs with seasoned bread crumbs and herbs	5.95
Buffalo Chicken Wings With celery sticks and blue cheese dipping sauce	5.95
Nachos Salsa, black olives, pepper jack cheese, scallions and sour cream	6.95
Bonless Chicken Fingers	5.95

Soups

R.I. Clam Chowder	Cup 2.95, Bowl 3.75
R.I. Clam Chowder with 3 Clams Cakes	Bowl 5.25
Soup of the Day	Cup 2.95, Bowl 3.75

Greens

Mixed Greens Dinner Salad	2.95
Large House Salad Mixed greens, tomatoes, cucumbers, olives and shredded carrot	5.95
Classic Spinach Salad Baby spinach leaves, red onion, cucumber, tomato, artichokes, kalamata olives, egg wedges, crisp bacon and feta cheese, tossed with balsamic oregano vinaigrette	6.50
Caesar Fresh romaine hearts tossed in a very rich dressing, seasoned croutons and topped with aged Romano cheese With Grilled Chicken Add 2.00 With Grilled Shrimp Add 5.00	6.95
Sirloin Burger Salad Over mixed greens sautéed onions and mushrooms, bacon, tomatoes, red onions, cucumbers, croutons & crumbled Gorgonzola cheese`	8.25

Burgers and Links

Grilled Hot Dog With French Fries	2.50
1/2lb. Sirloin Burger With cheese (add .50)	6.75
Grilled Italian Sausage With onions and peppers on a baguette with steak fries	6.50
Bacon Cheeseburger	7.50
11th Green Burger With sautéed onions, mushrooms and Swiss cheese	7.50

All burgers are cooked medium and served with lettuce, tomato, onion and steak fries.

Sandwiches and Wraps

Marinated Chicken Sandwich Grilled chicken breast topped with roasted peppers and caramelized onions. Served with steak fries	6.95
Grilled Chicken Sandwich Pesto, lettuce, tomato and mozzarella cheese on your choice of bread. Served with steak fries	7.25
Crab Cake Imperial Sandwich Pan-seared fresh crab cake on a bulky roll, sliced tomato and cucumber accompanied with Louis V sauce and coleslaw	7.95
Baked Cajun Fish Sandwich Lettuce, tomato on a toasted bulky roll served with tartar sauce and coleslaw	7.00
Loaded Steak Sandwich Choice top round, seasoned and grilled, on a baguette with sautéed onions, peppers and mushrooms topped with American cheese. Served with steak fries and au jus	7.95
Philly Cheese Steak Shaved sirloin with banana peppers, mushrooms, onions and American cheese served on a baguette and served with steak fries	7.95
Turkey Wrap with Hummus Fresh spinach, roasted red peppers and feta cheese served with curly fries	6.95
Blackened Chicken Wrap With tomatoes, fried leeks and teriyaki sauce with spicy curly fries	6.95
Turkey Club Wrap With lettuce, tomato, mayonnaise, and bacon with spicy curly fries	6.95
Grilled Turkey Rueben Sliced turkey breast with sauerkraut, Swiss cheese and Russian dressing on rye bread and served with curly fries	6.95
Chicken Parmesan Sandwich Breaded chicken cutlet topped with mozzarella and marinara sauce on a baguette and served with steak fries	6.95
Chicken Caesar Wrap Grilled chicken with romaine lettuce, Caesar dressing in a low carb wrap. Served with spicy curly fries	6.95

Ask your server about our daily selection of homemade desserts.
Substitute small house salad for french fries \$1.25



Entrees

Entrees

served from 4:30pm-8:30pm

Penne Katrina

13.95

Penne pasta with sauteed spinach, red roasted peppers, black olives, prosciutto and Italian sausage in a vodka pink sauce

Cappeline with Meatballs

10.95

Kids portion available \$5.95

Fettucinne Alfredo

13.95

Fettucinne with grilled chicken and portobella mushrooms in an alfredo sauce

Linguine Primavera

12.95

Sauteed seasonal vegetables with a garlic, olive oil and white wine sauce

Farfalle and Shrimp al Pesto

17.95

Sauteed shrimp in a pesto cream sauce, tossed with bowtie pasta

DiSano Pasta

12.95

Sauteed garlic, spinach, portobella mushrooms, roasted red peppers, banana peppers, hot pepper seed and marinara sauce

Tortellini

13.95

Sauteed with mushrooms, prosciutto, and peas in a vodka pink sauce

Chicken Marsala

13.95

Sauteed chicken breast with sautéed mushrooms in a Marsala wine sauce

Chicken Parmigiano

13.95

Breaded chicken breast topped with mozzarella cheese and served over pasta

Chicken Risotto

13.95

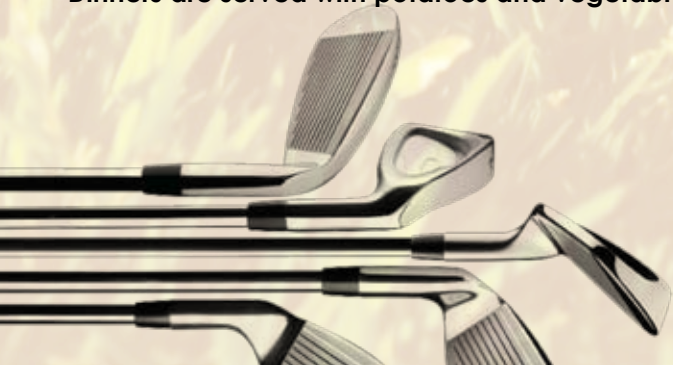
Portobella mushrooms, spinach, aborio rice and parmesan cheese

Chicken Scapiella

14.95

Sauteed chicken breast with sweet italian sausage, roasted red peppers, mushrooms, banana peppers in a white wine garlic sauce.

Dinners are served with potatoes and vegetables with the exception of pasta dishes



Entrees Continued...

Entrees

Grilled Beef Tenderloin	21.95
Grilled beef tenderloin with leeks, portobella mushrooms in a dijon mustard sauce.	
Veal Saltimbocca	17.95
Sauteed medallions of veal topped with prosciutto, mozzarella cheese finished with mushrooms and Marsala wine sauce. (Chicken Saltimbocca \$14.95)	
Veal Parmigiano	17.95
Pan-fried, breaded veal cutlet topped with mozzarella in a tomato basil sauce, served with pasta	
Veal Tri Colore	17.95
Medallions of veal with spinach, red roasted peppers and provolone cheese in a pesto alla Santa Margherita sauce (pesto, tomato & beef stock)	
Grilled Pork Tenderloin Dijon (Chicken Available)	14.95
With sauteed mushrooms in a Dijon cream mustard sauce	
Grilled Marinated Skirt Steak	14.95
With sauteed onions and roasted red peppers in a white wine and balsamic vinaigrette sauce	
Haddock Neoplitan	13.95
Filet of haddock baked with black olives, leeks, white wine and marinara sauce served with pasta	
Baked Cod	13.95
Filet of cod in an herb crust with a white wine lemon sauce	
Baked Cajun Cod	13.95
Filet of cod in an herb crust with a white wine lemon sauce topped with citrus salsa	
Shrimp FraDiavolo	17.95
Shrimp in a spicy marinara sauce served over linguine	

Dinners are served with potatoes and vegetables with the exception of pasta dishes

