

# WALLACE'S AT THE GREENHOUSE

2420 South Suncoast Blvd, Homosassa (352)-503-7276; Open Wednesday-Saturday 11AM-9PM.

## NIBBLES

### **GF** HOT PIMENTO CHEESE CRAB DIP 14

crab meat, pimento cheese, cheddar cheese, green onion, potato chips

### **GF** **V** DOLMAS 8

rice stuffed grape leaves, olives, tzatziki sauce

### **V** SOME OF OUR FAVORITE CHEESE 15

An assortment of cheese from around the world, pappadew sweet peppers, assorted olives, housemade jam, flatbreads (GF +3)

### **GF** **V** AHI TUNA CARPACCIO 13

seared rare tuna, fried capers, wakame seaweed salad, wasabi aioli, honey siracha

### FRESH MOZZARELLA BURRATA 12

mozzarella cheese, pesto, artichokes, roasted tomatoes, rosemary crackers, balsamic glaze

### **V** WALLACE'S HUMMUS 11

homeade hummus of the week, marinated tomatoes, olives, feta cheese, sesame seeds, toasted chickpeas, flat breads, chips (GF +3)

### **GF** CALYPSO SPICED YUCA FRIES 8

mango garlic aioli

### **GF** **V** LOADED HOUSE MADE CHIPS 7

potato chips, shredded parmesan, bistro ranch

## SOUP

### ONION SOUP GRATINEE 6

onion soup, swiss cheese, croutons

### CHEF'S SOUP OF THE MOMENT 6

## SALADS

Add Chicken +6, Shrimp +8, Salmon\* +9, Seared Ahi Tuna\* +9, Mahi\* +9.

### **BACON BLUE CHOP** SMALL 8 LARGE 12

chopped romaine lettuce, bacon, tomatoes, shredded carrots, blue cheese, croutons, champagne vinaigrette

### **GF** **V** CALYPSO SALAD SMALL 8 LARGE 12

mixed greens, tomatoes, carrots, red onion, feta, candied pecans, pomegranate vinaigrette

### **VEGAN** **GF** HOUSE SALAD SMALL 7 LARGE 10

mixed greens, carrot, tomato, champagne vinaigrette

### **V** CAESAR SALAD SMALL 7 LARGE 10

romaine lettuce, parmesan, croutons, caesar dressing

## OUR FAVORITE SALADS

### **GF** **V** \* GREEN GOAT 19

pan seared salmon, spinach, goat cheese, candied pecans, berries, mango wasabi vinaigrette

\* Small Green Goat without fish \$8 \*

### **GF** **V** \* CALYPSO MAHI 19

calypso spiced mahi, mixed greens, shredded carrots, red onion, tomato, feta cheese, candied pecans, pomegranate vinaigrette

### CHICKEN BACON BLUE CHOP 16

calypso chicken, chopped romaine, bacon, tomatoes, carrots, blue cheese, croutons, champagne vinaigrette

### ASIAN CHOP CHOP 17

sautéed shrimp, mixed greens, shredded carrots, red onion, cucumbers, toasted chickpeas, wakame seaweed salad, crunchy egg noodles, mango wasabi vinaigrette

### **GF** **V** \* SASSY NICOISE 19

seared Ahi tuna, hard boiled eggs, green beans, olives, sweet potatoes, tomatoes, cucumbers, mixed greens, & champagne vinaigrette

## HAND HELDS

Handhelds are served with a choice of fries, housemade chips, cabbage slaw, side salad, or caesar salad. Upgrade your side to yuca fries +\$1.50 soup +\$2. Gluten free multi grain bread +\$2.

### CALYPSO & BRIE CHICKEN 15

calypso spiced chicken breast, brie cheese, guava mustard, lettuce, tomato, brioche bun

### **V** GRILLED MAHI MAHI 15

calypso spiced grilled mahi, remoulade, lettuce, tomato, brioche bun

### **V** REAL BURGER 15

burger, cheddar, lettuce, tomato, brioche bun, caramelized maple bacon onion jam

### **VEGAN** BEYOND BURGER 14

meatless burger, hummus of the week, tomato, greens

\* Served on a brioche bun, ask for a wrap to make it vegan \*

### **VEGAN** THE V WRAP 13

hummus of the week, roasted veggies, roasted red peppers, marinated artichoke hearts, mixed greens, tomato

**GF** \*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Although we offer gluten free options, we are not a gluten free kitchen. We have processes in place to minimize cross contamination. If you are Celiac and/or highly sensitive, please advise your server and know that we will do our best to ensure that your order will not touch gluten when prepared.

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**ENTRÉES**

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**\*GF BLUE CHEESE CRUSTED FILET 42**

8 oz blue cheese crusted beef filet, demi glace, garlic mashed potatoes, sautéed vegetables

**GF SIMPLY ROASTED CHICKEN 19**

½ roasted chicken, roasted garlic mashed potatoes, sautéed vegetables, mushroom gravy

**GF \* CARDAMOM DUCK BREAST 24**

pan seared duck breast, garlic mashed potatoes, truffle honey citrus salad, berry gastrique

**GF \* HICKORY DUSTED PORK CHOP 24**

thick cut pork chop, ginger sweet potato mash, caramelized maple onion bacon jam, sautéed vegetables

**GF PARMESAN PESTO COD 21**

parmesan pesto roasted cod, garlic mashed potatoes, sautéed vegetables

**\*GF HONEY MISO SALMON 19**

pan seared salmon, honey miso glaze, toasted coconut jasmine rice, sautéed vegetables

**GF GRILLED FISH AND CHIPS 19**

grilled mahi, olives and garlic confit, cabbage slaw, remoulade, french fries

**SHRIMP & GRITS 21**

shrimp, cheddar grit cake, charred corn, tomatoes, andouille sausage, cajun cream sauce

**SHRIMP & MAHI PASTA 24**

shrimp, mahi, roasted red peppers, mushrooms, spinach, green peas, pasta, choice of herb or cajun cream sauce.

\* Gluten Free Pasta +2 \*

**V FALL HARVEST PASTA 18**

roasted squash, red peppers, mushrooms, green peas, carrots, pesto, dried cranberries, pasta

\* Vegan & GF Available +2. Add Chicken\* +6, Add Shrimp\* +8, Add Salmon\* +9, Add Mahi\* +9 \*

**VEGAN GF CARIBBEAN CURRY 18**

yellow Caribbean curry, coconut milk, green beans, potato, squash, roasted red peppers, tomatoes, red onions, spring peas, toasted coconut jasmine rice

\* Add Chicken +6, Add Shrimp +8, Add Salmon\* +9, Add Mahi +9 \*

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**GRILLED HAND HELDS**

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**V TRUFFLE CAPRESE GRILLED CHEESE 13**

tomato, mozzarella, truffle honey, pesto, arugula

**HAM-ON! GRILLED CHEESE 13**

ham, brie, guava raspberry jam, arugula, dijon mustard

**V BRIE & SHROOM GRILLED CHEESE 13**

brie, roasted mushrooms, arugula, truffle honey,

**SLOW BRAISED BEEF GRILLED CHEESE 13**

braised beef, caramelized bacon onion jam, arugula, gouda

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**BEVERAGES**

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**COKE, COKE ZERO SUGAR, SPRITE, GINGER ALE, ROOT BEER 3****ICED TEA, SWEET TEA, LEMONADE 3****SAN PELLEGRINO SPARKLING WATER 1L 5****SARATOGA FLAT WATER 2****HOT TEA, COFFEE 3****MATCHA GREEN TEA LATTE 6.50****ESPRESSO 4****CAPPUCCINO 5****LATTE 5**

Pumpkin Spice, Pumpkin Pie, Peppermint, Peppermint Mocha, Mocha, Caramel, Hazelnut, Sugar-Free Hazelnut, +.50

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**DESSERT BEVERAGES**

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**PEANUT BUTTER WHISKEY MIDNIGHT OIL FLOAT 12**

Skewball Peanut Butter Whisky, vanilla ice, Swamp Head Midnight Oil Stout

**TOTALLY IRISH COFFEE 10**

Paddy's Irish Whiskey, espresso, Ryan's Irish Cream Liquor, whipped cream, chocolate shavings

**STEF'S ESPRESSOTINI 11**

Coffee Liquor, Patron, Crème de Cacao, Espresso

**CARAMEL ESPRESSO MARTINI 11**

Cake Vodka, Caramel Vodka, Espresso, Crème de Cacao, Caramel

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