



The Greenview Inn



BEGINNINGS

Antipasto Plate 16/22

Roasted Plum Tomatoes,
Buffalo Mozzarella, Fresh Basil Aioli
House Cured Duck Prosciutto, Sweet Melon,
Honey Balsamic Reduction

Roasted Black Garlic Crostini, Fig Jam,
Pancetta Chip, Asiago Cheese

White Truffle Parmesan Encrusted
Grissini Bread Sticks

Bruschetta Tasting 12

Plum Tomato, Feta Cheese,
Fresh Oregano, Semolina Crisp

Roasted Peppers, Char Grilled Honey Balsamic
Cipollini, Sharp Provolone, Garlic Toast Point

Grilled Sicilian Eggplant, Basil Pesto,
Manchego Cheese, Crisp Ciabatta

Stuffed Peppers 12

Italian Frying Peppers, House Made Ricotta, Flat Leaf
Italian Parsley, San Marzano Tomato Sauce

Oysters Rockefeller 15

Chef's Featured East Coast Oysters, Sautéed Spinach,
Garlic, Crisp Pancetta, Parmesan Cream Sauce

Shrimp & Grits 16/26

Jumbo Tiger Shrimp, Stone Ground Cheese Grits,
Applewood Smoked Bacon, Bell Peppers, Parmesan Cream

Avocado & Shrimp 17

Panko Encrusted Avocado, Shrimp Ceviche, Sweet
Corn Red Pepper Jelly, Guajillo Pepper Crème Fraiche,
Corn Tortilla Chips

* Tuna Tower 18

Ahi Tuna Seared Rare, Pickled Ginger Edamame Slaw,
Crispy Wonton, Wasabi Paste, Soy Gastrique Reduction

Gator Bites 17

Beer Battered Fried Louisiana Gator, Cream of Sweet
Corn, Smoked Gouda Mornay Sauce, Bell Pepper Mèlange

SOUP

"Crock" of French Onion Soup 6

Caramelized Onion Medley, Beef & Chicken Stock,
Garlic Crouton, Gruyere Cheese Brulée

Soup Du Jour 4/6

Chef's Featured Soup of the Day

Oyster Stew 6/9

Butter Poached Oysters, Boiled Milk, White Pepper,
White Truffle Scented Crostini, Shaved Parmesan

COMPOSED SALADS

Beets Over Boston 14

Honey Balsamic Roasted Beets, Boston Bibb
Lettuce, Candied Pecans, Boursin Cheese, Pickled Red
Onions, Honey Balsamic Vinaigrette

The "Wedge" 15

Iceberg Lettuce Wedge, Chipotle Brown Sugar
Candied Bacon, Heirloom Grape Tomatoes,
Avocado, Danish Bleu Cheese Dressing

"The" Greenview Gourmet 13

Mixed Greens, Mandarin Oranges, Cucumbers,
Candied Walnuts, Dried Cranberries,
Gorgonzola Cheese, Fresh Raspberry Vinaigrette

Caesar Salad 11

Crisp Hearts of Romaine, Shaved Parmesan Cheese,
Garlic Herb Croutons, Traditional Caesar Dressing,
White Anchovy Filet

ACCESSORIES FOR YOUR SALAD

Grilled Chicken 5 *Grilled Salmon 5
Grilled Scallops (4) 7 *Crab Cake 10
Jumbo Shrimp (4) 8.5 *Beef Medallions (3) 9.5

PASTA / RISOTTO

Pumpkin Ravioli 16/24

House Made Roasted Pumpkin Mascarpone Cheese Ravioli,
Brown Butter Sage Cream Sauce, Shaved Parmesan, Pulled Sage

Steam Clams Italia 18/26

Sweet Italian Sausage, Escarole, White Beans, Middle Neck Clams,
White Wine Clam Sauce Over Spaghetti, Parmesan Cheese Bread Toast Points

Rigatoni Seafood White Combination 19/28

Rigatoni Pasta, Butter Poached Shrimp, Crab, Clams, Lobster,
Scampi White Combination Sauce, Fresh Ricotta Finish, Grilled Lemon

Gnocchi 16/24

Chef's Daily Preparation

Chicken & Porcini Mushroom Risotto 17/25

Pan Seared Chicken Breast, Caramelized Onions, Porcini Mushrooms,
Marsala Wine Sauce, Sweet Potato Leek Risotto, Manchego Cheese Brulee

Braised Beef Short Ribs Risotto 18/26

Braised Beef Short Ribs, Prosciutto Sweet Pea Arborio Rice Risotto, Shaved Parmesan, Duck Prosciutto Crisp

MAIN

Served with House or Caesar salad.
All Main dishes are a complete meal.

* Day Boat Scallops 28

Pan Seared Day Boat Scallops, Pancetta Sweet Corn Potato Hash Brown,
Roasted Beets, Lemon Beurre Blanc Sauce

Crab Cake 29

Broiled Jumbo Lump Blue Claw Crab Cake, Acorn Squash Leek Risotto,
Grilled Asparagus, Cajun Remoulade

* Salmon 25

White Wine, Lemon, Seafood Bouillon Poached Salmon Filet,
Sautéed Baby Spinach, Saffron Risotto, Honey Dijon Fresh Dill Sauce

Trout 28

Cornmeal Encrusted Trout Filets, Lyonnaise Potatoes,
Maple Pearl Onion Sweet Corn, Vidalia Onion Fig Jam

Chilean Sea Bass 32

Pan Seared Chilean Sea Bass, Cauliflower Purée,
Autumn Succotash, White Wine Reduction Sauce

Chicken Roulade 26

Chicken Breast, Broccoli Rabe, Fire Roasted Peppers, Sharp Provolone,
Italian Bread Crumbs, Roasted Garlic Potato Puree, Pan Jus

Scaloppini Veal or Chicken 29/27

Chef's Daily Preparation. Served with seasonal starch and vegetable of the day

Veal Greenview 30

Veal Loin Medallions, Braised Escarole, Cannellini Beans, Sweet Italian Sausage,
Fontina Cheese, Grilled Jumbo Shrimp, White Wine Lemon Pan Jus

* Veal Chop Market Price

Stuffed 16 oz. French Bone-In Veal Chop, Artichoke Hearts, Fontina Cheese,
Prosciutto Di Parma, Roasted Plum Tomatoes, Potato Purée, Espagnole Sauce

"Game Of The Week" Market Price

Chef's Weekly Selection of Wild Game, Daily Preparation,
Served with Seasonal Starch and Vegetable

* NY Strip Steak 29

Grilled 12 oz. NY Strip Steak, Manchego Brioche Grilled Cheese, Seared Foie Gras, Port Wine Cherry Reduction

* Land & Sea 35

Grilled 8 oz. Beef Tenderloin, Horseradish Mashed, Grilled Asparagus,
Jumbo Shrimp Scampi Parmesan Cream Sauce

Polenta Board 28

Chef's Daily Special Preparation, Served with Seasonal Vegetables and Polenta of the Day

Prime Rib (Available Friday & Saturday Only) King Cut 40 Queen Cut 30

Slow Roasted USDA Prime Angus Beef, Served with Starch & Vegetable of the Day

ACCESSORIES FOR YOUR STEAK

Jumbo Shrimp Scampi (3 pieces) 7 The "Works" 4 Seared Scallops 7
Danish Bleu Cheese Brulée 3 (Caramelized Onions, Peppers, Mushrooms) Jumbo Lump Crab Scampi 8
4 oz. Butter Poached Lobster Tail 10

***FDA Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

***Chef's Accommodations: Any food allergies, dietary restrictions, or special requests, please notify your server and our Chef's will do their best to accommodate your needs. Our menu offers many gluten free options, ask your server to point them out if needed. Chef's knowledge in Vegan and vegetarian cuisine is spot on, any Vegan or vegetarian requests please notify your server and Chef will offer some fresh farm to table features for you to select from!