



The Greenview Inn



BEGINNINGS

Cheese Plate 15/22

Chef's Featured Artisan Cheese Plate, Seasonal Fresh Fruit & Berries, White Truffle Honey Grissini Wrapped Prosciutto, Garlic Crostini

Bruschetta Tasting 13

*Heirloom Grape Tomatoes, Buffalo Mozzarella, Basil Aioli, Roasted Garlic Toast Points
Lemon Zest, White Anchovy Gremolata, Semolina Crostini, White Balsamic Reduction
Baby Arugula, Fennel, Goat Cheese, Grilled Sweet Corn, White Truffle Fig Jam, Ciabatta Chips*

Eggplant Tower 14

Fried Eggplant, Herbed Ricotta, Sautéed Spinach, Mozzarella Brûlée, Tomato Basil Summer Sauce

Clams Casino 14

Middle Neck Clams, Bell Pepper & Onion Mèlange, Bacon, Parmesan Bread Crumb Brûlée

Shrimp & Grits 16/26

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

Oyster Pie 16

East Coast Oysters, Leeks, Bacon, Potato Purée, Parsley Butter Bread Crumbs

*Ahi Tuna Crudo 18

Tuna Tartar, Avocado, Ruby Red Grape Fruit, Mandarin Oranges, Sesame Honey Glaze, Crisp Tortilla Chips

*Beef Tenderloin & Toast 17

Truffle Butter Pan Seared Beef Tenderloin Medallions, Fontina Brioche Grilled Cheese, Foie Gras, Candied Strawberries

SOUP

Mushroom Beef Barley 4/6

Mushrooms, Braised Beef, Barley, Vegetable Mirepoix, Beef Stock

Soup Du Jour 4/6

Chef's Featured Soup of the Day

COMPOSED SALADS

Panzanella 14

Heirloom Tomatoes, Cucumbers, Red Onion, Basil, French Bread Crouton, Oil & Vinegar Tossed

"The" Greenview Gourmet 14

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

Caesar Salad 13

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

ACCESSORIES FOR YOUR SALAD

Grilled Chicken 6

*Grilled Salmon 7

*Grilled Scallops (4) 7

Crab Cake 10

Jumbo Shrimp (4) 9

*Beef Medallions (3) 8

PASTA / RISOTTO

Manti 18/26

Ground Beef, Onion Stuffed Pasta, Tomato Butter Sauce, Spinach & Tomato Salad

Bucatini Carbonara 16/24

Pancetta, Egg, Sweet Peas, Parmesan, Garlic, Cracked Black Pepper, Bucatini Pasta, Shaved Locatelli

Gnocchi 17/25

Chef's Daily Preparation

Seafood Cioppino Risotto 19/28

Tomato Broth, White Wine, Saffron Risotto, Parmesan, Crab, Scallops, Shrimp, Clams, Mussels

Duck Risotto 18/26

Crispy Skin Duck Breast, Sweet Corn, Mushroom, Pancetta Risotto, Pan Jus

MAIN

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

* Day Boat Scallops 28

Pan Seared Day Boat Scallops, Tomato Basil Compote, Yucca Frites, Lemon Beurre Blanc

Crab Cake 29

Broiled Jumbo Lump Blue Claw Crab Cake, Lemon Zest, Grape Tomato Risotto, Grilled Asparagus, Cajun Remoulade

* Salmon 26

Blackened Salmon, Garlic Fried Baby New Potatoes, Braised Swiss Chard, Green Goddess Sauce

Halibut 30

Pan Seared Halibut, Tomato Broth, Capers, Lemon Basil Compound Butter, Mediterranean Toasted Pignolia Nut Red Quinoa

Chicken Cordon Bleu 26

Chicken Breast, Prosciutto, Fontina Cheese, Panko Encrusted, Bleu Cheese Mashed, Sautéed Spinach, Honey Mustard Glaze

Scaloppini Veal or Chicken 29/27

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

Veal Greenview 32

Veal Loin Medallions, Sautéed Spinach, Roasted Peppers, Mushrooms, Fontina Cheese, Grilled Jumbo Shrimp, White Wine Lemon Pan Jus

* Pork Chop 28

Bone-In Prime Pork Chop, Kris's Sweet Corn Soufflé, Heir Coverts Almondine, Pork Pan Jus

*Steak Martini 32

Gin, Vermouth, Olive Brine Marinated 8 oz. Pan Seared Beef Tenderloin, Cheesy Mashed Potatoes, Grilled Onion Trio, Bleu Cheese Stuffed Olives, Sauce Demi

*Skirt Steak 27

Coffee Marinated Skirt Steak, Garlic Parsley New Potatoes, Seasonal Vegetable Kabob, Horseradish Sauce

"Game Of The Week" Market Price

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

Prime Rib (Available Friday & Saturday Only) King Cut 45 Queen Cut 33

*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

Jumbo Lump Crab Scampi 8

(Carmelized Onions, Peppers, Mushrooms)

Grilled Asparagus 4

***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!

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