

*The Greenview Inn Presents
Valentines Dinner Menu*

Hearts Desire

Tomato Bisque

Plum Tomato Bisque, Basil Buttered Sourdough Grilled Cheese

OR

Shrimp Cocktail

Jumbo Shrimp Cocktail, Pickled Pearl Onion & Jalapeno Cocktail Sauce

Temptation

Kennett Square Mushroom Herb Crepe

Stuffed Exotic Mushroom Herbed Crepe, Lump Crab Basil Pesto Cream

OR

Hearts of Romaine

Crisp Romaine, Garlic Croutons, Shaved Locatelli, Caesar Dressing

Lust

Blood Orange Sorbet

Romance

Romeo & Juliet 60

Grilled Filet, Broiled Crab Cake, White Truffle Potato Puree, Asparagus

Cupids Arrow 50

House Made Lobster Ravioli, Lobster Cream Blush Sauce, Sauteed Spinach

Ebony & Ivory 65

Herb Rubbed Lamb Chops, Shrimp Scampi, Rice Pilaf, Grilled Zucchini

Stella 55

Day Boat Jumbo Scallops, Quail Egg, Pancetta Chips, Creamed Corn

Love

Chocolate Love

Warm Chocolate Banana Cake, Espresso Mousse, Raspberry Gelato

Warm Kiss

Hot Apple Turnover, Butter Pecan Ice Cream, Crème Anglaise



The Greenview Inn



BEGINNINGS

Antipasto Plate 15/22

Chef's Featured Italian Cheeses, Prosciutto Di Parma
Wrapped Asparagus, Sexy Olive Mix, Balsamic Glazed
Marinated Mushrooms, Fire Roasted Bell Peppers,
Dried Salumi, Garlic Crostini

Bruschetta Tasting 13

Slow Roasted Plum Tomatoes, Buffalo Mozzarella,
Basil Aioli, Garlic Toast Points
Roasted Peppers, Toasted Pine Nuts,
Goat Cheese, Semolina Crisps
White Truffle Whipped Ricotta,
Mushrooms, Pickled Red Onions, Grilled Pita

Mushroom Herb Crepe 13

Fresh Herb Crepe, Butter Roasted Mushroom Trio,
Caramelized Cipollini Onions, Veal Demi Glaze,
Balsamic Reduction

Duck Confit Flat Bread 14

Pulled Slow Roasted Duck, Fig Mascarpone Spread,
Baby Arugula Pickled Red Onion Misto,
Honey BBQ Glaze, Grilled Flat Bread

*Raw Oysters 15

Chef's Featured East Coast Oyster, Pickled Habanero
Malt Vinegar Mignonette, Salmon Roe, Lemon Wedge

Jumbo Shrimp Cocktail 14

Poached Jumbo Tiger Shrimp,
House Made Cocktail Sauce, Bibb Lettuce, Lemon Wedge

Shrimp & Grits 16/26

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

Day Boat Scallops Wrapped 16

Applewood Bacon Wrapped Broiled Day Boat Scallops,
Ponzu Honey Glaze, Fried Udon Noodles

*Medallions & Cakes 18

Pan Seared Beef Tenderloin Medallions,
Fried Polenta Cakes, Caramelized Peppers & Onions,
White Truffle BBQ Sauce, Foie Gras

SOUP

Lobster Bisque 5/7

Butter Poached Lobster, Lobster Stock, Cream, Celery,
Onion, Cream Sherry, Oyster Crackers

Soup Du Jour 4/6

Chef's Featured Soup of the Day

COMPOSED SALADS

Dirty Martini Salad 13

Shaken Not Stirred Hearts of Romaine,
Bleu Cheese Stuffed Olives, Bacon, Hard Boiled Egg,
Heirloom Tomatoes, Buttermilk Ranch Dressing

Baby Spinach & Arugula Salad 14

Baby Spinach & Arugula, Prosciutto Di Parma, Plum
Tomatoes, Marinated Mushrooms, Toasted Pignoli
Nuts, Goat Cheese, Honey Balsamic Vinaigrette

"The" Gourmet Salad 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 6

*Grilled Salmon 7

*Grilled Scallops (4) 8

Crab Cake 10

Jumbo Shrimp (4) 9

Crispy Skin Duck Breast 9

PASTA / POLENTA

Lobster Francaise Over Bucatini 18/26

Pan Sautéed Egg & Parmesan Dipped Cold Water Lobster Tail,
Lemon White Wine Butter Sauce, Bucatini Pasta, Shaved Parmesan

Butternut Squash Ravioli 16/22

Butternut Squash Mascarpone, House Made Pasta,
Brown Butter Sage Sauce

Gnocchi 17/25

Chef's Daily Preparation

Polenta Bolognese 15/24

Ground Chicken & Turkey Tomato Bolognese, Creamy Boursin Cheese Polenta,
Grilled Venison Sausage, Braised Swiss Chard & Snipped Carrots

Duck Confit & Polenta 18/26

Braised Duck, Root Vegetables, Creamy Polenta,
White Truffle BBQ Pan Jus

MAIN

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

*Day Boat Scallops 28

Lemon Peppered Pan Seared Day Boat Scallops, Zucchini Fritters,
Sweet Corn Pancetta Hash, Roasted Garlic Lemon Aioli

Crab Cake 29

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

*Salmon 26

Pecan Encrusted Salmon, Parsnip Purée,
Ginger Butter Snipped Carrots, Sweet Potato Purée

Halibut 30

Pan Seared West Coast Halibut, Pepper Melange Heirloom Tomato Risotto,
Sautéed Spinach, Lump Crab Scampi Cream Sauce

Airline Chicken Forestiere 26

Pan Seared Fresh Thyme Rubbed Airline Chicken Breast, Mushroom Medley, Shallots,
Garlic, White Wine Pan Jus, Parsnip Purée, Onion Frites

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 Broccoli Rabe, Roasted Peppers, Sharp Provolone,
Grilled Jumbo Shrimp, White Wine Lemon Pan Jus

*Pork Chop 28

Bone-In Prime Pork Chop, Roasted Garlic Potato Purée,
Onion Crisps, Mushroom Cream Sauce

*Filet Mignon Gorgonzola 32

Gorgonzola Brulee Topped 8 oz. Beef Tenderloin,
Potato Purée, Grilled Asparagus, Gorgonzola Cream Sauce

*Land & Sea 35

12 oz. Certified Angus Elite Grilled NY Strip Steak, Day Boat Scallops Au Gratin,
Sweet Potato Purée, Beer Battered Cipollini Onions, Sauce Demi

"Game Of The Week" Market Price

Chef's Weekly Selection of Wild Game, Daily Preparation,
Served with Farm to Table Starch and Vegetables

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) 6

The "Works" 3.5

(Caramelized Onions, Peppers, Mushrooms)

4 oz. Butter Poached Lobster Tail 10

Seared Jumbo Day Boat Scallops (3) 7

Jumbo Lump Crab Scampi 7

Pan Seared Foie Gras 5.5

***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 Chefs 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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