



New Year's Eve Prix Fixe 2018.....The Greenview Inn
\$55.00 per Person

Beginnings

Nantucket Bay Scallops

Grilled Yam, Roasted Sweet Corn Avocado Salsa, Peppered Bacon Lardon, Honey Chipotle Glaze

Or

Black Tea Smoked "Maple Farms" Duck Breast

Over Easy Quail Egg, Pancetta, Arugula Fennel Misto, Champagne Vinaigrette

Part Two

Grilled Baby Romaine Caesar

Brulee of Brie, Roasted Heirloom Grape Tomatoes, Crouton, Shaved Parmesan, Caesar Dressing

Or

Crab & Corn Chowder En Croute

Lump Crab Bisque, Roasted Corn, Potato, Bacon, Puff Pastry

Intermezzo

Lemon Cello Sorbet

Lemon Cup, Lemon Sorbet, House Recipe Lemon Cello

Entrees

Surf and Turf

Pan Seared Filet Mignon, Alaskan King Crab Melt, Peppered Bacon New Potatoes, Cream Kale

Chilean Sea Bass

Cauliflower Pomme Puree, White Asparagus, Blood Orange Jumbo Lump Crab Misto

New Zealand Lamb Chops

Gruyere Potato Gratin, Roasted Oyster Mushrooms, Pearl Onion Demi Glace

Confections

Dessert Trio

Three Milk Cake, Hot Chocolate Cookie, Mixed Berry White Chocolate Mousse

Appreciation

Chef Rob Buono & Staff would like to wish you all a very safe, healthy and Happy New Year!

#cheerstobetteryear2018!

4049 Italia Avenue,
Vineland, NJ
856-691-5558



Ho Ho Ho!
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Buono Family Seven Fishes Dinner Menu

First Course

La Buono Trio

Baked Crab Imperial over Garlic Crostini, Fried Smelts w/Cherry Pepper Aioli & Beer Battered Jumbo Shrimp w/Cocktail Sauce

Second Course

Seafood Bouillabaisse

Saffron Seafood Broth, Shrimp, Scallops, Crab, Baccala, Vegetables, Tomato

Third Course

Baccala Salad over Bibb Lettuce

Salted Cod, Olives, Celery, Roasted Red Bell Peppers, Onion, Garlic, Extra Virgin Olive Oil Lemon Vinaigrette

Main Course

(Please select one of the following entrees)

Spaghetti Anchovy Aioli

Anchovies sauteed in extra virgin olive oil, garlic, green olives, red pepper over spaghetti w/ shaved parmesan Reggiano

Stuffed Calamad Red over Bucatini

Calamad bodies stuffed w/bread crumbs, parmesan, parsley, garlic & seasonings pan seared briased in our family red tomato sauce served over bucatini pasta

Seafood Combination White over Rigatoni

White seafood sauce w/shrimp, scallops, lump crab, parsley, lemon, butter served over rigatoni pasta

Dessert

Tiramisu w/Italian Christmas Cookies

Reservations
available for
Sun. Dec. 3rd,
10th & 17th

\$39.95
Per Person

Christmas Eve our family gets together at Rosie's (my Mom) house for the seven fishes dinner. This dinner and tradition is part of what inspired me to become the chef I am today. I want to share this very special meal with you, **Buon Natale!**



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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