

# The Greenview Inn

## BEGINNINGS

### Bruschetta Tasting 13

Beefsteak Tomatoes, Buffalo Mozzarella, Basil Aioli, Garlic Toast Points

Seafood Salad, Baby Arugula, Feta Cheese, Balsamic Reduction, Semolina Crisps

Lemon Herb Humus,

Grilled Zucchini & Red Onions, Grilled Pita

### Tomato Tower 10

Beefsteak Tomato, Fresh Buffalo Mozzarella, Fresh Basil, Cracked Black Pepper, Sea Salt, Balsamic Reduction

### Long Hot Cheese Bread 13

### Add Jumbo Lump Crab 17

Grilled Garlic Butter Focaccia Bread,

House Made Ricotta Cheese, Long Hot Peppers, Melted Mozzarella, Tomato Marinara

### Stuffed Long Hots 14

Long Hot Peppers, Sweet Italian Sausage,

House Made Ricotta Cheese, Mozzarella, Tomato Marinara

### Cast Iron Meatball Trio 15

Mama Buono Cast Iron Skillet Meatballs over

Roasted Garlic Aioli, Fresh Basil Pesto, Sundried Tomato Aioli

### Oysters Rockefeller 16

Chef's Featured East Coast Oyster, Sautéed Spinach & Onions, Bacon, Parmesan Cream Sauce, Lemon Wedge

### Apple Jack Oysters 17

Raw Shucked Chef's Featured East Coast Oyster, Apple Butter, Honey Chipotle Glaze, Brûlée of Brie Cheese

### Jumbo Shrimp Cocktail 15

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

### Wrapped Scallops 17

Applewood Bacon Wrapped Scallops, Grilled Sweet Potato, Sweet Corn Avocado Salsa, Honey Chipotle Glaze

### Shrimp & Grits 15/26

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

### Grilled Octopus 18

Mediterranean Style Char-Grilled Octopus, Lemon Herb Aioli, Sexy Olive Mix, Red Wine Shallot Mignonette

### Steamed Clams Oreganata 14

Middle Neck Clams, Fresh Oregano, Lemon, White Wine, Clam Stock, Italian Seasoned Bread Crumbs, Shaved Parmesan, Roasted Garlic Crostini

### \*Medallions & Horseradish 16

Pan Seared Beef Tenderloin Medallions, Potato & Scallion Cake, Horseradish Sauce, Red Wine Reduction

## SOUP

### Crock of French Onion 6

Braised Onion Trio, Chicken Stock, Beef Stock, Roasted Garlic Croutons, Gruyere Cheese Brûlée

### Soup Du Jour 4/6

Chef's Featured Soup of the Day

## COMPOSED SALADS

### Chopped Martini Salad 14

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

### \*"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

### Mediterranean Seafood Salad 18

Mediterranean Seafood Salad of Shrimp, Scallops, Crab, Octopus, Olives, Lemon, Parsley & Garlic, Baby Arugula, Red Quinoa, Feta Cheese Salad, Focaccia Garlic Toast Points

## ACCESSORIES FOR YOUR SALAD

Grilled Chicken 6 \*Grilled Salmon 7

\*Grilled Jumbo Scallops (4) 12 Crab Cake 10

Jumbo Shrimp (4) 9 Seared Tuna Loin 15

## PASTA / RICE

### Spaghetti & Meatballs 14/22

Mama Buono's Recipe of Cast Iron Seared Meatballs, Tomato Marinara over Spaghetti, Shaved Parmesan

### Gnocchi 16/25

Chef's Daily Preparation

### Seafood Fra Diavolo Rigatoni 20/30

Hot & "Spicy" Tomato Sauce, Clams, Shrimp, Jumbo Lump Crab, Scallops, Rigatoni Pasta, House Made Ricotta Brûlée

### Grilled Chicken & Rice Bowl 16/24

Grilled Latin Lime & Chili Marinated Chicken Breast, Steamed Basmati Rice, Black Bean Stew, Sliced Avocado, Pulled Cilantro

### \*Grilled Salmon & Yellow Rice 18/26

Lemon Dill Marinated Grilled Salmon, Steamed Saffron Yellow Rice, Grilled Asparagus, Lemon Dill Aioli

## MAIN

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

### \*Day Boat Scallops 28

Pan Seared Day Boat Scallops, Potato Scallion Cakes, Sundried Tomato Baby Arugula Misto, Shaved Parmesan, Roasted Garlic Lemon Aioli

### Crab Cake 29

Broiled Jumbo Lump Blue Claw Crab Cake, Rice Pilaf, Grilled Asparagus Cajun Remoulade

### Red Fish 28

Cajun Blackened Pan Seared Red Fish, Sweet Potato Grits, Beefsteak Tomato Avocado Salad, Cajun Remoulade

### Ahi Tuna Loin 30

Pan Seared Ahi Tuna Loin, Sesame Glazed Crispy Potatoes, Cabbage, Red Quinoa Asian Salad, Wasabi Cream

### Veal Greenview 32

Veal Cutlet Francaise, Sautéed Spinach, Fontina Cheese, Grilled Shrimp, Lemon White Wine Pan Jus

### Chicken or Veal Milanese 27/29

Italian Bread Crumb Pan Fried Chicken Cutlet, Baby Arugula Cherry Tomato Misto, Shaved Parmesan, Lemon Herb White Balsamic Vinaigrette

### \*Fried Pork Chop 28

Deep Fried Bone-In Prime Pork Chop, Rice and Black Beans, Avocado, Tomato, Cucumber Salad, Espagnole Sauce

### \*Espresso in NY 29

Espresso Marinated Pan Seared 12 oz. NY Strip Steak, Crispy Parsley Garlic Potatoes, Grilled Red Onion & Zucchini, Espresso Sauce Demi

### \*Rack of Lamb 38

New Zealand Garlic & Herb Encrusted Grilled Lamb Chops, Lemon Goat Cheese Potato Purée, Roasted Snip Carrots & Pearl Onions, Sauce Demi

### \*Grilled Ribeye 33

Dry Rub Marinated Grilled 14 oz. Boneless Ribeye Steak, White Truffle and Sea Salt Steak Frites, Fried Cabbage Bacon Slaw, Sauce Demi

### \*Lobster Melt Surf & Turf 40

Lemon Butter Poached Lobster Tail, Grilled 8 oz. Beef Tenderloin, Gruyere Cheese Brûlée, Potato Purée, Slow Roasted Plum Tomatoes, Sauce Béarnaise

### "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 45 Queen Cut 32

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

## ACCESSORIES FOR YOUR STEAK

Jumbo Shrimp Scampi (3) 6 The "Works" 4

4 oz. Butter Poached Lobster Tail 10 (Carmelized Onions, Peppers, Mushrooms)

Jumbo Lump Crab Scampi 7 \*Seared Jumbo Day Boat Scallops (3) 8

\*\*\*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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