

The Greenview Inn

BEGINNINGS

Bruschetta Tasting 13

Sundried Tomato Pesto, Herbed Boursin Cheese,
Baby Arugula Misto, Garlic Crostini

Roasted Butternut Squash, Gorgonzola, Herb Oil,
Herb Buttered Crostini

Pumpkin Humus, Pickled Red Onion,

Sea Salt Toasted Pumpkin Seeds, Grilled Pita Chip

Stuffed Zucchini 14

Green Zucchini, Sweet Italian Sausage,
Asiago Cheese, Mozzarella, Tomato Marinara

Cast Iron Meatball Sliders 15

Mama Buono Cast Iron Skillet Meatballs,
Sharp Provolone, Sundried Tomato Pesto, Arugula Misto,
Butter Toasted Brioche Bun

*Raw Oysters - 1/2 Dozen 12

Dozen 22

Chef's Featured East Coast Oyster, Shucked to Order,
Malt Vinegar Mignonette, Cocktail Sauce,
Lemon Wedge, Oyster Crackers

Shrimp Loves Coco 17

Coconut Crusted Jumbo Tiger Shrimp, White Truffle Honey
Chipotle Glaze, Cauliflower Purée

*Ahi Tuna Sliders 18

Steamed Bao Buns, Pan Seared Rare Ahi Tuna, Cabbage Slaw,
Pickled Ginger, Wasabi Mayo, Soy Reduction

Shrimp & Grits 16/26

Butter Poached Jumbo Tiger Shrimp, Sweet Potato Grits,
Applewood Bacon, Bell Pepper Parmesan Cream Sauce

Grilled Octopus 18

Char-Grilled Octopus, Chirizo, Red Bliss Potatoes, goat cheese
Crumble, Cilantro Lime sol

*Beef Medallions & Polenta 16

Pan Seared Beef Tenderloin Medallions,
Boursin Cheese Creamy Polenta,
Caramelized Onions & Mushrooms, Marsala Wine Reduction

Drunken Mussels 15

Large Bowl of Princess Edward Island Mussels, White Wine,
Clam Stock, Oregano, Lemon Zest, Sliced Garlic,
Shaved Locatelli Cheese, Saffron Butter Toasted Ciabatta Toast

SOUP

New England Clam Chowder 4/6

Rendered Bacon, Celery, Onion, Potatoes, Garlic, Chopped
Clams, Clam Stock, Cream Finish, Oyster Crackers

Soup Du Jour 4/6

Chef's Featured Soup of the Day

COMPOSED SALADS

Roasted Beets & Radicchio 15

Roasted Beets, Shaved Radicchio, Bacon Lardons, Dried
Cranberries, Boursin Cheese, Walnut 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

Baby Arugula & Sundried Tomatoes 14

Baby Arugula, Marinated Sundried Tomatoes Filets,
Goat Cheese, Toasted Almonds, Pickled Red Onion,
Honey Balsamic Vinaigrette

ACCESSORIES FOR YOUR SALAD

Grilled Chicken 6 *Grilled Salmon 7

*Grilled Jumbo Scallops (4) 12 Crab Cake 9

Jumbo Shrimp (4) 9 *Filet Mignon Medallions 10

PASTA / RISOTTO

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

*Lamb & Orzo 22/36

Grilled Herb & Sea Salt Rubbed Lollipop Lamb Chops
over Roasted Autumn Vegetable & Feta Orzo Pasta

Tagliatelle e Funghi 16/24

House Made Tagliatelle Pasta, Grilled Mushrooms, Veal Brudo,
Seared Foie Gras, Snipped Chives, Shaved Locatelli

*Duck Risotto 18/26

Pan Seared Star Anise Sea Salt Rubbed Duck Breast,
White Yam Sweet Corn Risotto, Beer Battered Cipollini Onions, Pan Jus

Seafood Risotto 22/34

Pan Sautéed Shrimp, Scallops, Jumbo Lump Crab, Mussels over
Heirloom Grape Tomato Parmesan Risotto, Sauce Scampi, Lemon Wedge, Pulled Oregano

MAIN

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

*Day Boat Scallops 30

Pan Seared Day Boat Scallops, Spiced Apple Risotto, Asparagus,
Caramelized Onion Bourbon Reduction

Crab Cake 29

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

*Ahi Tuna Steak 32

Grilled Sea Salt & Pepper Melange Rubbed Sushi Grade Ahi Tuna Steak, Wasabi Potato Purée,
Bell Pepper & Cabbage Stir Fry, Pickled Ginger, Wasabi Paste

*Apple Smack Salmon 26

Dry Rubbed Grilled Salmon, Apple Cider Honey Glaze,
Herb Roasted Yukon Gold Potatoes, Sautéed Spinach

Veal Greenview 33

Veal Cutlet Marsala, Caramelized Onions & Mushrooms, Marsala Wine Pan Jus,
Fontina Cheese, Pan Seared Day Boat Scallops

Chicken or Veal Parmesan 27/29

Italian Bread Crumb Pan Fried Chicken Cutlet, Tomato Marinara, Grated Parmesan,
Mozzarella Cheese Brûlée over Basil Pesto Cream House Made Ricotta Gnocchi

*Fried Pork Chop 28

Deep Fried Bone-In Prime Pork Chop, Boursin Cheese Polenta,
Creamed Kale, Pulled Sage, Sauce Demi

*"The Irish" Ribeye 32

Grilled Jameson Irish Whiskey Glazed Boneless Ribeye,
Crispy Yukon Gold Potatoes, Braised Swiss Chard, Sauce Demi

*Filet Mignon 34

Cast Iron Pan Seared 8 oz. Filet Mignon, Sautéed Tuscan Kale,
White Sweet Potatoes, Shaved Black Truffle, Dijon Mustard 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 42 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" 4

*Pan Seared Jumbo Day Boat Scallops (3) 10

(Carmelized Onions,
Peppers, Mushrooms)

Jumbo Lump Crab Scampi 7

Pan Seared Foie Gras 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!