

Beginnings

Salsa Trio	12
<i>Tomato basil bruschetta, black bean corn salsa, mango papaya salsa, corn tortillas, guajillio crème fraiche</i>	
Daily Flat Bread	14
<i>Chefs daily preparation, grilled pizza dough flat bread with chefs choice seasonal toppings & cheeses</i>	
**Bison Sliders (3)	17
<i>Grilled bison burger, onion marmalade, candied bacon, goat cheese, arugula misto, toasted brioche bun</i>	
Blue Crab Claws	20
<i>Cajun rubbed pan sautéed crab claws, garlic, butter, lemon, cheese bread, Dijon mustard dipping sauce</i>	
Shrimp Loves Coconut	17
<i>Coconut crusted jumbo tiger shrimp, white truffle honey chipotle glaze, cauliflower puree</i>	
Moules Frites	16
<i>Pan sautéed mussels, shallots, garlic, white wine, lemon, potato frites, lemon crème fraiche</i>	

Soup & Composed Salads

Manhattan Clam Chowder	4/6
Soup Du Jour	4/6
“The” Gourmet Salad	7/14
<i>Mixed greens, mandarin oranges, cucumber, cranberries, candied walnuts, gorgonzola, raspberry vinaigrette</i>	
Caesar Salad	6/11
<i>Romaine hearts, shaved parmesan cheese, garlic croutons, traditional Caesar dressing, white anchovy filets</i>	
Boston Bibb Cobb	9/15
<i>Hydro bibb lettuce, heirloom tomatoes, red onion, peppered bacon, avocado toast, bleu cheese dressing</i>	

From The Grill! Accessories for Your Salad or Entrée

Chicken Breast 6 Grilled Shrimp (4) 9 Crab Cake 10 **Salmon Filet 8 Grilled Portabella 5 Crab Scampi 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 or dietary restrictions please notify your server and our Chef's will do their best to accommodate your needs.*

Pasta / Risotto

Rigatoni Bolognese	15/22
<i>Red or white bolognese, ground chicken, turkey, pork, vegetable mirepoix, fresh oregano, rigatoni, shaved parmesan</i>	
Gnocchi	16/24
<i>Chef's Daily Preparation</i>	
Seafood Boil	20/32
<i>Shrimp, scallops, crab claws, clams, mussels, chorizo sausage, corn, potatoes, seafood elixir, saffron risotto</i>	
Grilled Chicken Bruschetta	16/26
<i>Grilled chicken breast, tomato basil bruschetta, shaved parmesan, baby arugula, toasted pignolia nuts, parmesan risotto</i>	

Main

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

**Pan Seared Salmon	27
<i>Sea salt and peppercorn pan seared salmon, black bean corn salsa, saffron risotto, guajillio chili crème fraiche</i>	
Crab Cake	29
<i>Broiled jumbo lump crab cake, heirloom tomato & sweet corn risotto, grilled asparagus, Cajun remoulade</i>	
Black Sea Bass	30
<i>Horseradish crust pan fried black sea bass, goat cheese mashed potatoes, caramelized cipollini onions, avocado mousse</i>	
"The" Greenview	33/28
<i>Pan fried veal or chicken cutlet, grilled shrimp, arugula heirloom tomato misto, shaved parmesan, lemon aioli</i>	
***The Inn's Surf & Turf	36
<i>14 oz. Hereford grilled ribeye steak, jumbo lump crab scampi, white truffle parmesan potato wedges, grilled asparagus,</i>	
** NY Strip Steak	28
<i>Dry Rubbed 12 oz. NY strip steak, balsamic glazed portabella, caramelized shallot hash brown, sautéed spinach, red wine pan jus</i>	
**Prime Rib (Available Friday & Saturday Only)	Queen Cut 29 King Cut 40
<i>Slow roasted Hereford Prime Grade rib of beef, served with mashed potatoes and vegetable of the day</i>	
**"Game of the Week"	Market Price
<i>Chef's weekly selection of wild game, daily preparation served with seasonal sides of starch and vegetable</i>	