

Beginnings

Grilled Flatbread	13
Grilled naan flatbread topped with fig jam, prosciutto, goat cheese, baby arugula, balsamic reduction, evoo drizzle	
Pulled Pork Sliders	15
Pulled slow smoked pork belly, bacon cheddar and thyme biscuits, white wine poached gala apples, white truffle BBQ	
Oysters & "Pearls"	½ Doz. 13 Doz. 24
"Raw" oysters shucked fresh topped with, champagne mignonette, diced apple, fennel fronds and "pearls" salmon roe	
Shrimp & Grits	14/24
Butter poached jumbo tiger shrimp, cheese grits, applewood bacon, bell pepper parmesan cream sauce	

Soup & Composed Salads

Butternut Squash Bisque , Crème Fraiche, Sea Salt Roasted Pepitas	4/6
Soup Du Jour , Chef's featured soup of the day	4/6
"The" Gourmet Salad	9/14
Mixed greens, mandarin oranges, cucumbers, cranberries, candied walnuts, gorgonzola, raspberry vinaigrette	
Caesar Salad	7/11
Romaine hearts, shaved parmesan, garlic croutons, house Caesar dressing, white anchovy filets	
Roasted Beet Salad	10/15
Bed of mixed greens & spinach, roasted beets, salted pepitas, chamomile confit carrots, goat cheese, lemon juice, basil oil	

From The Grill Accessories for Your Salad or Entrée

Chicken Breast **7** Grilled Shrimp (4) **9** Crab Cake **10** ***Salmon Filet **9**

Main

Served with Sour Dough Boule and House or Caesar salad. All Main dishes are a complete meal.

Gnocchi	16/24
Chef's daily seasonal preparation of our house made gnocchi. Gluten Free (GF) option, ask about our cauliflower gnocchi	
***Grilled Salmon	17/27
Sea Salt & Cracked pepper rubbed salmon filet, roasted garlic red potatoes, cauliflower puree, fried garlic sauteed spinach	
***Day Boat Scallops	20/29
Pan seared day boat scallops, butternut squash fritters, apple smack honey and bacon roasted brussels, lemon aioli	
Chilean Sea Bass	34
Pan seared Chilean sea bass, tomato broth, cauliflower gnocchi (GF), roasted cremini mushrooms, pulled thyme	
Crab Cake	29
Broiled jumbo lump crab cake, butter squash leek risotto, local braised swiss chard, fried leek frites, Cajun remoulade	
Broccoli Rabe & Provolone Sausage Aioli Orecchiette Pasta	18/26
House made broccoli rabe and provolone sausage, chicken stock, sauteed broccoli rabe, cannellini beans over orecchiette	
"The Greenview" Scaloppini	Chicken 26/ Veal 30
Pan sauteed chicken or veal cutlet, fire roasted peppers, sauteed spinach, fontina cheese, pan jus over rigatoni pasta	
***Surf & Turf	42
8oz. Pittsburg pan seared filet, white truffle panko encrusted lobster mac & cheese, broccoli rabe, Dijon peppercorn demi	
***10 oz. Baseball Cut Sirloin	30
Caste iron seared 10 oz. center cut sirloin, garlic & cheddar smashed red bliss, cremini mushrooms, cipollini onion demi	
***Kurobuta Bone-In Pork Chop	28
Grilled ancho chili lime rubbed pork chop, butter fried polenta, bacon wrapped cheddar stuffed poblano, espagnole sauce	
***Slow Roasted Prime Rib (Available Friday & Saturday Only)	Queen Cut mkt. King Cut mkt.
Dry rub marinated slow roasted prime rib, served with starch and vegetable of the day	

FDA Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness