

## Beginnings

<b>Grilled Flatbread</b>	<b>13</b>
Grilled naan flatbread topped with fig jam, prosciutto, goat cheese, baby arugula, balsamic reduction, evoo drizzle	
<b>Pulled Pork Italian Sliders</b>	<b>10</b>
Italian marinated slow roasted pork, sauteed broccoli rabe, provolone cheese, cherry pepper aioli, Tuscan roll	
<b>Oysters on the ½ Shell</b>	<b>½ Doz. 13 Doz. 24</b>
<b>Shrimp &amp; Grits</b>	<b>14/24</b>
Butter poached jumbo tiger shrimp, cheese grits, applewood bacon, bell pepper parmesan cream sauce	

## Soup & Composed Salads

<b>Butternut Squash Bisque</b> , Crème Fraiche, Sea Salt Roasted Pepitas	<b>4/6</b>
<b>Soup Du Jour</b> , Chef's featured soup of the day	<b>4/6</b>
<b>"The" Gourmet Salad</b>	<b>9/14</b>
Mixed greens, mandarin oranges, cucumbers, cranberries, candied walnuts, gorgonzola, raspberry vinaigrette	
<b>Caesar Salad</b>	<b>7/11</b>
Romaine hearts, shaved parmesan, garlic croutons, house Caesar dressing, white anchovy filets	
<b>Roasted Beet Salad</b>	<b>10/15</b>
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.*

<b>Gnocchi</b>	<b>16/24</b>
Chef's daily seasonal preparation of our house made gnocchi. Gluten Free (GF) option, ask about our cauliflower gnocchi	
<b>***Grilled Salmon</b>	<b>17/27</b>
Sea Salt & Cracked pepper rubbed salmon filet, parmesan potato frites, sauteed spinach, green goddess sauce	
<b>***Day Boat Scallops</b>	<b>20/29</b>
Pan seared day boat scallops, butternut squash & sweet corn risotto, jumbo lump crab scampi, pancetta chips	
<b>Chilean Sea Bass</b>	<b>34</b>
Pan seared Chilean sea bass, tomato broth, cauliflower gnocchi (GF), roasted cremini mushrooms, pulled thyme	
<b>Crab Cake</b>	<b>29</b>
Broiled jumbo lump crab cake, butter squash leek risotto, local braised swiss chard, fried leek frites, Cajun remoulade	
<b>"The Greenview" Scaloppini</b>	<b>Chicken 26/ Veal 30</b>
Pan sauteed chicken or veal cutlet, fire roasted peppers, sauteed spinach, fontina cheese, pan jus over rigatoni pasta	
<b>***Surf &amp; Turf</b>	<b>42</b>
8oz. Dry rubbed grilled filet mignon, white truffle fontina cheese lobster melt, creamed spinach, butter fried potatoes	
<b>***10 oz. Baseball Cut Sirloin</b>	<b>30</b>
Caste iron seared 10 oz. center cut sirloin, garlic & cheddar smashed red bliss, cremini mushrooms, horseradish sauce	
<b>***Kurobuta Bone-In Pork Chop</b>	<b>28</b>
Grilled ancho chili lime rubbed pork chop, sweet potato puree, caramelized onions & brussels, apple bourbon pan jus	
<b>***Slow Roasted Prime Rib (Available Friday &amp; Saturday Only)</b>	<b>Queen Cut mkt. King Cut mkt.</b>
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\*\*\*