



The Greenview Inn



BEGINNINGS

Shrimp & Grits 16/28

Cheese grits, jumbo tiger shrimp, bell peppers, bacon, cream, Tabasco sauce, clam stock, grated parmesan

Oysters Rockefeller- 1/2 Dozen 14 Dozen 24

Broiled oysters on the 1/2 shell, sauteed spinach, garlic, shallots, bacon, parmesan cheese sauce, buttered panko crumbs

*** Oysters on the 1/2 Shell 1/2 Dozen 13 Dozen 23

Fresh shucked raw oysters on the 1/2 shell, cocktail sauce, pickled jalapeno mignonette, horseradish, lemon wedge

Mussel's Red or White 16

Sauteed mussels in tomato marinara red sauce or white wine lemon garlic sauce, roasted garlic toast, shaved parmesan

Lamb Toast 18

Braised lamb, charred kale, white beans, chorizo sausage, chive oil

Grilled Flatbread 15

Grilled naan, prosciutto di Parma, grilled pineapple, charred red onion, smoked gouda, lemon garlic aioli

Braised Beef Bao Sliders 19

Steamed bao buns, braised beef short ribs, pickled vegetable slaw, fresh ginger, ponzu glaze, toasted sesame seeds

SOUP

Grilled Cheese & Tomato Soup 5/7

Classic Cream of tomato soup, butter toasted grilled cheese

Soup Du Jour 4/6

Chef's Featured Soup of the Day

COMPOSED SALADS

"The Inn" Gourmet Salad 9/14

Mixed greens, mandarin oranges, cucumbers, cranberries, candied walnuts, gorgonzola, raspberry vinaigrette

Caesar Salad 17/12

Romaine hearts, shaved parmesan, garlic croutons, house Caesar dressing, white anchovy filets

Roasted Butternut & Arugula Salad 8/13

Roasted butternut squash, baby arugula, sundried cranberries, candy pecans, goat cheese, balsamic fig dressing

FROM THE GRILL

ACCESSORIES FOR YOUR SALAD

| | |
|-------------------------|--------------------------|
| Chicken Breast 6 | ***Salmon 10 |
| Grilled Shrimp (4) 10 | ***Grilled Prawns (4) 12 |
| ***Day Boat Scallops 13 | ***Filet Mkt. |

MAIN

Served with Sour Dough Boule, Softened Butter or Herb Oil. All Main large ordered dishes are a complete meal, served with your choice of House or Caesar Salad

Gnocchi 18/26

Chef's daily seasonal preparation of our house made gnocchi. Gluten Free (GF) option, ask about our cauliflower gnocchi

Seafood Fettuccini Alfredo 19/28

Scampi sauteed shrimp, scallops, mussels, fettuccine pasta, parmesan alfredo, pulled Italian parsley, white truffled garlic crumbs

***Grilled Salmon 22/29

Toasted Sesame & lemon rubbed wild salmon filet, roasted butternut squash and spinach risotto, lemon dill cream sauce

***Day Boat Scallops 24/33

Pan seared day boat scallops, sweet carrot puree, potato straw fries, brown butter peas, apple bacon maple glaze

***Ahi Tuna Loin 34

Seared yellowfin tuna steak, wasabi risotto, bok choy, soy gelee, nori beurre blanc, ginger pearls

Red Fish & Prawns 36

Pan seared red fish, lime cilantro rubbed grilled prawns, vegetable Thai noodles in soy brown sugar sauce, pineapple glaze

Grilled Prawns Fra Diablo 27

EVOO, Lemon & garlic marinated fresh prawns, spicy tomato marinara, roasted long hots over spaghetti, crushed red pepper, shaved parmesan

Airline Chicken 24

Pan seared herb de Provence rubbed airline chicken breast, parsnip puree, pancetta potato hash, shiitake mushroom pan jus

"The Greenview" Scaloppini Chicken 27 / Veal 30

Chicken or veal cutlet, prosciutto, spinach, artichoke hearts, fontina cheese, lemon white wine pan jus with side of cacio de pepe spaghetti

Braised Lamb Shank 39

Braised lamb shank, parsnip puree, roasted butternut squash parmesan risotto, braised root vegetables, pan dripping gravy

Bone-In Pork Chop Milanese 29

Butterflied, pounded, breaded fried pork chop, arugula, sundried tomato misto, shaved parmesan lemon EVOO

Pork Chop Parmesan 28

Butterflied, pounded, breaded fried pork chop, tomato marinara, grated parmesan, mozzarella burlee, spaghetti tomato marinara, sauteed broccoli rabe. Substitute Chicken Cutlet 26 or Veal Cutlet 29

***NY Strip Steak Au Poivre 32

Grilled 12 oz. NY strip, sea salt & cracked pepper steak frites, arugula misto, cognac cream, port wine reduction

***Greenview Surf & Turf 38

White truffle barbequed braised beef short ribs, bousin cheese polenta, pan seared day boat scallops, parsnip puree, roasted garlic buttered her coverts

****Filet Gorgonzola 45

Pan seared beef tenderloin, gorgonzola brulee, white truffled parmesan crispy potatoes, lemon and sea salted charred kale, port wine reduction

***Slow Roasted Prime Rib (Available Friday & Saturday Only) Queen & King Cut mkt.

Dry rub marinated slow roasted prime rib, served with starch and vegetable of the day

ACCESSORIES FOR YOUR STEAK

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|------------------------------|--|
| Jumbo Shrimp Scampi (3) 7 | The Works 5 (Carmelized Onions, Peppers, Mushrooms) |
| *** Day Boat Scallops (3) 10 | Beer Battered Cipollini Onions 3 |
| Grilled Prawns (3) 8 | Grilled Asparagus 4 |

***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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