



The Greenview Inn



BEGINNINGS

Shrimp & Grits 16/28

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

Chilled Shrimp Tacos 15

3 Jicama taco shells, charred shrimp, jalapeno gremolata, ancho chili aioli, crème fraiche

Tuna Tower 18

Sushi grade ahi tuna crudo, crispy wontons, mango pineapple salsa, ponzu sauce, wasabi aioli

Fried Calamari 14

Seasoned flour fried calamari, plum tomatoes, calamata olives, buffalo mozzarella, EVOO, lemon, honey glaze, side tomato marinara

Grilled Flatbread 16

Grilled naan, prosciutto di Parma, fig jam, brulé of brie, baby arugula, sunny side egg

Burrata & Heirlooms 18

Fresh burrata, heirloom tomatoes, baby arugula, prosciutto, basil oil, fig balsamic reduction, grilled ciabatta toast points

Honey Whipped Ricotta & Toast 14

Local honey, whipped ricotta, grilled ciabatta toast, fresh melon, sliced prosciutto, black berry drizzle

SOUP

Chicken & Corn Chowder 4/6

Chowder of chicken meat, sweet corn, celery, onion, chicken stock, roux, fresh thyme

Soup Du Jour 5/7

Chef's Featured Soup of the Day

COMPOSED SALADS

"The Inn" Gourmet Salad 9/15

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

Caesar Salad 8/13

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

Caprese Panzanella 15

Heirloom tomatoes, croutons, buffalo mozzarella, cucumbers, basil oil, balsamic reduction, cracked black pepper

FROM THE GRILL

ACCESSORIES FOR YOUR SALAD

Chicken Breast 6

*** Salmon Filet 10

Grilled Shrimp (4) 12

BBQ Chicken Thighs 7

*** Scallops (4) 15

MAIN

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

Gnocchi 20/28

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

Seafood Fra Diavolo 25/33

Scampi sauteed shrimp, crab, scallops, calamari, fettuccini pasta, spicy tomato marinara, pulled Italian parsley, shaved Locatelli

Crab Cake 38

House signature crab cake, celery, onion, bell peppers, mayo, eggs, sweet corn parmesan risotto, grilled asparagus, Cajun remoulad

***Grilled Salmon 29

Blackened grilled salmon, saffron rice, pineapple mango salsa, pulled dill crème fraich

***Day Boat Scallops 35

Pan seared day boat scallops, heirloom tomatoes, kalamata olives, roasted shallots, roasted garlic, pulled mint, fried polenta cake, lemon aioli

***Ahi Tuna Loin 33

Pan seared tuna loin, charred corn, heirloom tomatoes, green onion, pancetta, parmesan white truffle crispy fingerlings, honey chipotle glaze

Black Sea Bass 34

Lemon garlic butter broiled black bass, parmesan risotto, sautéed broccoli rabe, charred cherry tomatoes, olive tapenade

Chicken Cacciatore 26

Italian seasoned roasted chicken thighs, pan fried peppers, roasted cipollini onions, tomato pan jus, rosemary roasted garlic fingerlings

"The Greenview" Scaloppini Chicken 28 / Veal 34

Chicken or veal cutlet, prosciutto, crab meat, asparagus, fontina cheese, lemon white wine pan jus, rigatoni pasta, shaved Locatelli

***NY Strip Steak 34

12 oz. Grilled NY Strip steak, peppers, cipollini onion, fennel fingerling potatoes, herb butter, sauce demi

***Bone-In Pork Chop 29

Grilled pork chop, sausage and brioche stuffed onion, roasted pepper coulis, sauteed broccoli rabe, pork demi

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

***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

FROM THE GRILL

12 oz. NY Strip Steak 28

8 oz. Salmon 20

14 oz. Ribeye 38

U-10 Day Boat Scallops (4) 22

12 oz. Pork Chop 22

U-8/12 Tiger Shrimp (4) 18

Hickory BBQ Chicken Thighs 18

Herb Butter Black Bass 28

SIDES

Sauteed Broccoli Rabe 6

Roasted Fennel Fingerling Potatoes 5

Garlic Roasted Long Hots 5

Parmesan Risotto 6

Creamed Spinach 6

Crab Mac & Cheese 12

Grilled Asparagus 7

Rigatoni Garlic Aioli, Shaved Locatelli 7

Chef's Seasonal Vegetable 5

Chef's Choice Starch 6

***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!

EASTLYN

•THE GREENVIEW INN•