

# The Greenview Inn

## BEGINNINGS

### Shrimp & Grits 16/28

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

### Oysters & Pearls - 1/2 Dozen 15 Dozen 24

Freshly shucked East Point Delaware Bay oysters on 1/2 shell, grilled corn & pickled red onion mignonette, cocktail sauce, lemon wedge

### Drunken Mussels 17

Old bay & IPA drunken sauteed mussels, basil, garlic, shallots, tomatoes, fresh oregano lemon, grilled focaccia toast points

### Buffalo Fried Calamari 15

Seasoned flour fried calamari, cipollini onion rings, tossed in mild hot & honey buffalo sauce, bleu cheese crumbles, celery tops, buttermilk ranch

### Sweet Potato Fritters 10

Sweet potato fritters, made with shredded sweet potato, eggs, flour, kosher salt & pepper topped with sweet corn pepper relish, honey maple glaze

### Veal Cassoulet 17

Broiled crock of braised veal shank, white beans, escarole, bacon, garlic, beef stock, white truffle panko, shaved parmesan, butter toasted baguette

### Grilled Flatbread 14

Roasted garlic buttered grilled focaccia, roasted long hots, sweet Italian sausage, four cheese blend, tomato pomodoro dipping sauce

### Filet Tips & Gnocchi 20

Beef tenderloin filet tips, ricotta gnocchi, bleu cheese, roasted cremini mushrooms, green onions, chive compound butter

### Beef Tartare 18

Raw filet mignon tartare over grilled pita, sunny side up quail eggs, arugula misto, caper mustard vinaigrette, parmesan foam

## SOUP

### Crock of French Onion 6

Soup of caramelized vidalia onions, red onions, shallots deglazed with beef stock, chicken stock, brown sugar, thyme, garlic crostini, fontina cheese brulé

### Soup Du Jour 5/7

Chef's Featured Soup of the Day

## COMPOSED SALADS

### "The Inn" Gourmet Salad 10/16

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

### Caesar Salad 9/14

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

### Red Wine Poached Apples & Goat Cheese 11/15

Honey & red wine poached gala apples, cinnamon sugar pecans, pickled red onions, golden raisins, goat cheese, red wine vinaigrette, over garlic crostini

## FROM THE GRILL

### ACCESSORIES FOR YOUR SALAD

Chicken Breast 8  
Grilled Shrimp (4) 12  
\*\*\*Grilled Chicken Thighs 7  
\*\*\*Salmon Filet 10  
\*\*\*Scallops (4) 13

## 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 20/28

Chef's daily seasonal preparation of our house made ricotta gnocchi prepared with a seasonal twist

### Rigatoni White Bolognese 18/26

Rigatoni pasta, ground turkey, chicken and pork, vegetable mirepoix, garlic, chicken stock, cream, grated parmesan, fresh oregano, shaved Locatelli

### Pappardelle Seafood Combination White Sauce 22/30

House made pappardelle pasta, sauteed shrimp, scallops, crab and mussels white sauce, clam stock, lemon, garlic, crushed red pepper, parmesan cream

### Crab Cake 38

House signature crab cake (gluten free) over sweet potato and caramelized cipollini parmesan risotto, grilled asparagus, Cajun remoulade

### \*\*\*Cedar Plank Salmon 29

Maple bourbon mustard glazed cedar plank salmon, garlic buttered snow peas, sea salt rosemary dusted roasted sweet potato wedges

### \*\*\*Day Boat Scallops 36

Grilled U-10 Day boat scallops, fire roasted red bell peppers, charred sweet corn, crisp pancetta chips, diced potatoes, green onion, ancho honey

### Halibut 38

Pan seared halibut, chopped brussels and bacon hash, cauliflower puree, romesco sauce (charred tomatoes, almonds, roasted pepper puree)

### \*\*\*Duck Breast 28

Pan seared duck breast, gala apple red beet risotto, caramelized onion pan jus, beer battered fried mushrooms, pulled sage

### 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, caramelized onions, herb butter roasted cremini mushrooms, fontina cheese, chicken stock, marsala wine pan jus, rigatoni pasta

### Veal & Polenta 39

Braised veal shank, roasted carrots, celery, onions, pan jus, three cheese creamy polenta, pulled rosemary

### \*\*\*"The" Land & Sea 40

Pittsburg prepared 8 oz. filet of beef, jumbo shrimp scampi, garlic mashed potatoes, grilled asparagus, parmesan scampi cream sauce

### \*\*\*Bone-In Pork Chop 29

Roasted garlic & rosemary rubbed grilled pork chop, braised escarole, roasted garlic mashed potatoes espagnole sauce

### \*\*\*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

## A LA CARTE MENU

Select one "Sauce" for your grilled item, romesco sauce, lemon herb aioli, shallot butter, maple bourbon mustard

\*\*\*8 oz. Filet Mignon 28  
\*\*\*8 oz. Salmon 18  
\*\*\*14 oz. Ribeye 38  
\*\*\*Day Boat Scallops (4) 22  
\*\*\*12 oz. Pork Chop 22  
Lemon Herb Jumbo Shrimp (4) 18  
Herb Rubbed Chicken Thighs 18  
8 oz. Halibut 28

## SIDE DISHES

Creamed Spinach 6  
Cauliflower Mash 5  
Brussel Sprouts & Bacon 6  
Truffle Parm Asparagus 7  
Beer Battered Mushrooms 8  
White Truffle Parm Fingerlings 5  
Three Cheese Crispy Polenta Cakes (2) 6  
Sweet Potato & Corn Risotto 6  
Spaghetti Butter & Garlic or Marinara 8  
Garlic Mashed Potatoes 7

\*\*\*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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