



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 15 - ½ doz. or 22 - 1 doz.

Freshly shucked East Point Delaware Bay oysters, bacon, spinach, shallots, garlic, parmesan cream sauce, buttered panko, lemon wedge

Bacon Wrapped Scallops 17

Day boat scallops, applewood smoked bacon, basil cream sauce, sun-dried tomato aioli

Mediterranean Grilled Octopus 16

Marinated grilled octopus, pulled oregano, roasted peppers, olives, feta cheese, pickled red onions, lemon juice, hummus spread, grilled pita, EVOO

Mama's Meatballs 13

Rosie's meatballs cast iron pan-seared, tomato marinara, pulled basil, herb whipped ricotta cheese, garlic bread

Sausage, Broccoli Rabe & Provolone Stuffed Long Hots 16

Sweet Italian sausage, sautéed broccoli rabe, provolone cheese, roasted garlic, long hot peppers, tomato marinara, creamy polenta

Filet Medallions & Toast 20

Beef tenderloin filet medallions, fontina cheese, brioche toast, beef demi, balsamic glazed strawberries, pan-seared foie gras

SOUP

Butternut Squash Bisque 4/6

Soup of pureed butternut squash, apples, cinnamon, nutmeg, vegetable stock, cream finish, garnished with toasted pepitas and crème fraîche

Soup Du Jour 4/6

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 fillets

Baby Arugula, Gala Apple & Pecan Brittle 10/16

Baby arugula, lemon juice, gala apples, golden raisins, shaved fennel, goat cheese, house-made pecan brittle croutons, apple cider vinaigrette

FROM THE GRILL

ACCESSORIES FOR YOUR SALAD

Grilled Shrimp (4) 12	Tuna Steak 17
***U-10 Day Boat Scallops (4) 12	***Filet Tips 17
Crab Cake 16	***NY Strip Steak 16
***Salmon Fillet 10	Chicken Breast 8

PASTA & RISOTTO

Gnocchi 20/28

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

Bucatini Pasta & Meatballs 18/26

Bucatini pasta with ricotta cheese, four cheese blend, tomato marinara, topped with cast iron braised meatballs, garlic bread

***Duck Risotto 20/29

Pan-seared Maple Leaf Farms duck breast, creamy parmesan risotto, caramelized cipollini onions, roasted mushrooms, pulled thyme, hunter's sauce

Seafood Risotto 23/33

Pan-sauteed shrimp, scallops, crab, clams, grilled octopus in lemon, garlic, EVOO, white wine scampi over saffron risotto, shaved parmesan, lemon wedge

MAIN

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

Crab Cake 33

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

***Grilled Salmon 29

Roasted garlic & lemon rubbed grilled 8 oz. wild salmon fillet, saffron risotto, garlic butter poached snipped carrots, dill cream sauce

***Day Boat Scallops 36

Grilled lemon & pulled oregano rubbed U-10 day boat scallops, baked tomato & feta orzo pasta, fried zucchini chips, tzatziki sauce

***Ahi Tuna Steak 38

Pan-seared sesame honey encrusted tuna steak, wasabi mashed potatoes, fire roasted heirloom tomato and shishito pepper medley, soy gastric

"The Greenview" Scaloppini Chicken 28 / Veal 34

Chef's seasonal preparation, your selection of chicken or veal cutlet prepared scaloppini style served with starch and vegetable of the day

***Bone-In Pork Chop & Polenta 32

Pan-seared 14 oz. bone-in pork chop, Boursin cheese polenta, sautéed broccoli rabe, sharp provolone brûlée, pan dripping pork gravy

***NY Strip Steak 38

Grilled ancho chili rubbed 16 oz. NY strip, bacon & cheddar smashed Yukon gold potatoes, garlic butter poached snipped carrots, ancho honey glaze

"Game Of The Week" Market Price

Chef's weekly wild game seasonal preparation served with starch and vegetable. Ask your server about our "Game of the Week."

***Land & Sea 40

Pittsburg prepared cast iron pan-seared 8 oz. filet of beef, jumbo lump crab au gratin, Yukon gold fondant potatoes, grilled asparagus, sauce demi

***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 {

Select one "Sauce" for grilled item: Hunter's sauce, dill cream sauce, Cajun remoulade, tzatziki sauce, ancho honey glaze

8 oz. Filet Mignon 30

8 oz. Salmon 20

16 oz. NY Strip 28

Day Boat Scallops (4) 26

12 oz. Bone-In Pork Chop 24

Lemon Herb Jumbo Shrimp (4) 18

Lime & Ancho Grilled Chicken 14

8 oz. Tuna Steak 28

SIDES

Fried Zucchini Chips 7

Bacon & Cheddar Smashed Potatoes 7

Garlic Butter Snipped Carrots 6

Boursin Cheese Polenta 6

Sautéed Broccoli Rabe 6

Bucatini Pasta, EVOO & Parmesan 8

Sautéed Spinach 5

Saffron Risotto 6

Truffle Parmesan Grilled Asparagus 8

Yukon Gold Fondant 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!