



# The Greenview Inn



## BEGINNINGS

### Shrimp & Grits 16/28

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

### \*\*\*Oysters on The 1/2 Shell

15 - 1/2 doz. Or 22 - 1 doz.

Freshly shucked East Point Delaware Bay oysters, cocktail sauce, malt vinegar mignonette, lemon wedge

### \*\*\*Tuna Crudo 17

Raw ahi tuna chunks, lime juice, tropical fruit salsa, pulled cilantro, crispy wontons, wasabi, pickled ginger

### Baked Clams 12 - 1/2 doz. Or 20 - 1 doz.

Middle neck clams, peppers, onions, bacon, fontina cheese, truffle buttered panko

### Veggie Chips & Tzatziki 13

Lightly battered and fried zucchini chips & artichoke hearts, sea salt & cracked black pepper, tzatziki sauce

### Focaccia Tomato Pie & Long Hots 15

Grilled focaccia loaf, tomato pomodoro, sliced garlic, basil, grated parmesan Reggiano, with side of asiago cheese & marinated roasted long hot peppers

### Fruit & Cheese Plate 18

Artisan cheeses, seasonal fruit & mixed berries plate, fig jam, pistachio honey, roasted garlic crostini, balsamic glaze

## SOUP

### Crock of French Onion Soup 6

Soup of caramelized onions, beef stock, chicken stock, thyme, kosher salt, cracked black pepper, garlic crostini, gruyere cheese brulee

### 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 & Strawberries 12/18

Baby arugula, strawberries, golden raisins, pickled red onions, goat cheese, cinnamon dusted toasted pecans, honey balsamic vinaigrette

## FROM THE GRILL

### ACCESSORIES FOR YOUR SALAD

Grilled Shrimp (4) 12

Tuna Steak 17

\*\*\*U-10 Day Boat Scallops (4) 16

\*\*\*Filet Tips 15

Crab Cake 16

Chicken Breast 8

\*\*\*Salmon Fillet 10

\*\*\*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.

## PASTA & RISOTTO

### Gnocchi 20/28

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

### Clams & Spaghetti (White Sauce or if you like "spicy" ask for Fra Diavolo) 18/26

EVOO, garlic, parsley, lemon, pepper flakes, oregano, clam stock, white wine, beer, butter, steamed clams over spaghetti, shaved parmesan, garlic bread

### Orecchiette White Bolognese 16/24

Ground chicken & turkey Bolognese with chicken stock, white wine, vegetable mirepoix, grated parmesan, over orecchiette pasta, pulled oregano

### \*\*\*Lobster Risotto 28 - 1/2 tail / 38 - whole tail

Butter poached lobster meat, grilled lobster tail, shallots, garlic, seafood stock, white wine, arborio rice, grated parmesan, cream finish

## MAIN

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

### Crab Cake 35

House signature crab cake (gluten free) over sweet corn & parmesan risotto, grilled asparagus, Cajun remoulade

### \*\*\*Grilled Salmon 29

Roasted garlic & lemon grilled 8 oz. wild salmon fillet, creamy polenta & asparagus tips, fire roasted cherry tomatoes, basil oil

### \*\*\*Day Boat Scallops 38

Pan-seared U-10 day boat scallops, tropical fruit salsa, rice pilaf, honey sesame glaze

### \*\*\*Ahi Tuna Steak 34

Pan-seared black pepper & sea salt crusted tuna steak over sweet pea puree, parmesan black truffle potato frites, crispy mushrooms chips

### Cutlet Milanese Chicken 28/ Veal 34

Chicken or veal cutlet, breaded, pan fried topped with baby arugula misto with cherry tomatoes, parmesan, lemon juice, white balsamic, EVOO

### Oyster Mushroom & Chicken Marsala 29

Flour dusted pan seared chicken, Marsala wine, chicken stock, caramelized onions, oyster mushrooms, fontina cheese, roasted garlic potato puree

### "The Greenview" Scallopini Chicken 28/ Veal 34

Chef's seasonal preparation, your selection of chicken or veal cutlet prepared scallopini style served with roasted garlic mashed potatoes and vegetable of the day

### \*\*\*Bone-In Pork Chop & Polenta 33

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

### \*\*\*14 oz. French Onion Veal Chop 42

Grilled bone-in veal chop, caramelized onions, Gruyère cheese brulée, roasted garlic mashed potato puree, beef pan au jus

### "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."

### \*\*\*Steak Diane 39

Pan seared 8 oz. beef tenderloin, deglazed with cognac, Dijon mustard, Worcestershire, cream, oyster mushrooms, grilled asparagus & crispy potatoes

### \*\*\*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: Sauce Diane, Dill Cream Sauce, Cajun Remoulade, Sesame Sauce, Ancho Honey Glaze

8 oz. Filet Mignon 30

8 oz. Salmon 20

16 oz. Ribeye 36

Day Boat Scallops (4) 26

12 oz. Pork Chop 24

Lemon Herb Jumbo Shrimp (4) 18

Veal Chop 35

8 oz. Tuna Steak 28

## SIDES

Fried Zucchini Chips 7

Roasted Garlic Mashed Potatoes 6

Caramelized Onions & Bell Peppers 6

Boursin Cheese Polenta 6

Sautéed Broccoli Rabe 6

Orecchiette Pasta, EVOO & Parmesan 8

Sautéed Spinach 5

Sweet Corn Parmesan Risotto 8

Truffle Parmesan Grilled Asparagus 8

Parmesan Black Truffle Potato Frites 7

# EASTLYN

---

•THE GREENVIEW INN•