



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 15-1/2 dz. or 22-dz.

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

Bacon-Wrapped Scallops 18

Broiled day boat scallops, apple wood smoked bacon, basil cream sauce, sun-dried peppers

Italian Sushi 16

Arugula, balsamic-marinated mushrooms, sun-dried peppers, fontina cheese, honey-whipped ricotta, prosciutto, pickled red onions, balsamic reduction

Grilled Chicken & Fig Flatbread 15

Balsamic-marinated grilled chicken, fig jam, pickled red onion, feta cheese, baby arugula, grilled focaccia

Stuffed Long Hots 12

Sweet Italian sausage, provolone cheese, roasted garlic, Italian breadcrumbs, roasted long hot peppers, tomato marinara

Charcuterie Plate 23

Honey-whipped ricotta, crispy prosciutto and fig jam crostini, salami, capicola, fontina, Muenster, Parmesan cheese, roasted red peppers, olive salad, mixed seasonal fruit, roasted garlic crostini



SOUP

Crab and Corn Chowder 6/8

Jumbo lump crab meat, celery, onion, white corn, potatoes, thyme, seafood stock, sherry, cream

Soup Du Jour 4/6

Chef's featured soup of the day



COMPOSED SALADS

“The Inn” Gourmet Salad 11/16

Mixed greens, mandarin oranges, cucumbers, dried cranberries, candied walnuts, Gorgonzola, raspberry vinaigrette

Caesar Salad 9/14

Romaine hearts, house-made Caesar dressing, garlic croutons, shaved Parmesan

Roasted Beet Salad 14/18

Baby arugula, spinach, roasted beets, gala apples, golden raisins, candied walnuts, goat cheese, honey balsamic vinaigrette

FROM THE GRILL ACCESSORIES FOR YOUR SALAD

| | |
|------------------------------|-----------------------------|
| Crab Cake 16 | Blackened Ahi Tuna Steak 15 |
| Jumbo Shrimp 10 | Blackened Chicken Breast 8 |
| ***6 oz. Salmon Fillet 12 | ***Filet Tips 15 |
| ***U-10 Day Boat Scallops 16 | |

All credit card transactions are subject to a 3% Surcharge applied to the check. Pay with cash or debit card to save.

PASTA & RISOTTO

Gnocchi 22/28

Chef's weekly seasonal preparation of our house-made ricotta gnocchi

Seafood Cioppino over Pappardelle 25/33

House-made pappardelle pasta, shrimp, scallops, crab meat, clams, seafood stock, tomato sauce, saffron, shaved Parmesan, pulled parsley

***Duck Risotto 22/30

Pan-seared Maple Leaf Farms duck breast, mushroom risotto, crispy cipollini onions, duck pan jus, pulled sage

***Filet Tip & Beet Risotto 24/32

Garlic & herb marinated grilled filet tips, roasted beet & Parmesan risotto, fire-roasted sweet corn relish

MAIN

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

Crab Cake 38

House-signature broiled crab cake (gluten-free), sweet corn & Parmesan risotto, grilled asparagus, Cajun remoulade

***Grilled Salmon 30

Dry-rubbed grilled salmon, honey & toasted black pepper butter, herb & EVOO-tossed potato rounds, sautéed broccolini

***Ahi Tuna Steak 34

Sesame-encrusted ahi tuna steak, basmati rice, butter-roasted snipped carrots, crispy wontons, ponzu glaze

Cutlet Milanese Chicken 29 / Veal 34

Pan-fried chicken or veal cutlet, baby arugula & cherry tomato misto, pickled red onions, shaved Parmesan, white balsamic vinaigrette

“The Greenview” Scaloppini Chicken 29 / Veal 34

Chef's seasonal preparation, your selection of flour-dredged chicken or veal cutlet prepared scaloppini-style, served with chef's choice starch

Bone-In Pork Chop & Polenta 35

Pan-seared 12 oz. bone-in pork chop, sun-dried peppers, caramelized onions, sharp provolone brûlée, Boursin cheese polenta, pan dripping pork gravy

***Filet Mignon 42

Grilled 8 oz. filet mignon, garlic butter, grilled asparagus, fire-roasted cherry tomatoes, roasted garlic mashed potatoes, beef demi-glace

***NY Strip Steak 38

Grilled 12 oz. NY strip steak, grilled shrimp and roasted long hot melt, herb & EVOO-tossed potato rounds, balsamic reduction

“Game of the Week” Market Price

Chef's weekly wild game seasonal preparation served with chef's choice starch and vegetable

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

Dry rub-marinated slow-roasted prime rib, served with chef's choice starch and vegetable

A LA CARTE FROM THE GRILL

Select one optional “Sauce” for grilled item:

Honey & toasted black pepper butter, garlic butter, Cajun remoulade, ponzu glaze, balsamic reduction

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| 12. oz. Bone-In Pork Chop 24 | 8 oz. Ahi Tuna Steak 20 |
| Duck Breast 30 | Crab Cake 30 |
| Grilled Chicken 18 | U-10 Day Boat Scallops 26 |
| 8 oz. Filet Mignon 33 | Jumbo Shrimp 18 |
| 12 oz. NY Strip Steak 28 | 8 oz. Salmon 20 |

SIDES

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| Butter-Roasted Snipped Carrots 6 | Basmati Rice 8 |
| Creamed Spinach 6 | Boursin Cheese Polenta 8 |
| Roasted Beets 8 | Herb & EVOO-Tossed Potato Rounds 6 |
| Sautéed Broccolini 7 | Parmesan Risotto 10 |
| Truffle Parmesan Grilled Asparagus 9 | Roasted Garlic Mashed Potatoes 6 |

***FDA Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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.