

# THE Greenfield RESTAURANT & BAR

DINNER MENU

## APPETIZERS

SHORT RIB EGG ROLL 14  
*Slow braised angus short rib, caramelized onions, & cheddar cheese in a crispy wrapper. Served with our spicy ketchup sauce*

FRESH CALAMARI 13  
*Fresh fried calamari served with our spicy aioli*

JUMBO SHRIMP COCKTAIL 15  
*Five jumbo Gulf shrimp served with our zesty cocktail sauce*

HOUSE SMOKED SALMON DIP 14  
*Capers, chives, lemon zest & croutons*

PA PREFERRED CHEESE PLATE 16  
*A selection of local cheeses served with our date nut bread, Stockin's Apiary honey comb & seasonal fruits*

CHEESE & CURED MEAT PLATE 15  
*Belaria & Castelvetro olives, Spanish Mahon cheese, prosciutto, dried sausage & croutons*

SOUP OF THE DAY 8

BAKED FRENCH ONION SOUP 8

## OUR LOCAL PARTNERS:

Sauder's Eggs, Brogue Hydroponics, Shenk's Poultry, Lindendale Farm, Thom's Bread, The "Turkey Lady", Kegel's Produce, Barr's Produce, Fox and Wolfe Farm, Mr. Bill's Seafood, Lancaster Coffee Roasters, Meck's Produce, Earl Groff Farms, Perfect Pots

## SALADS

FARMER'S MARKET SALAD 15  
*Roasted fresh local vegetables and greens tossed in our champagne vinaigrette with Linden Dale Farm's goat feta cheese*

FRESH BEET SALAD 15  
*Red and gold beets tossed with baby greens, fresh mozzarella, applewood smoked bacon & pistachios*

CLASSIC CAESAR SALAD 15

### ADD TO YOUR SALAD...

FRESH SCOTTISH SALMON 11

JUMBO GULF SHRIMP (5) 15

DIVER SCALLOPS (3) 15

CRABCAKE MARKET PRICE

FRESH CATCH MARKET PRICE

GRILLED CHICKEN 6

FRIED FARM EGG 2

## SIDES

Half 7 | Full 13

STEAMED BROCCOLI

*Fresh, steamed broccoli with a creamy cheese sauce*

CRISPY FINGERLING POTATOES

*With Parmesan cheese*

SAUTÉED MUSHROOMS

*Sautéed Kennett Square PA mushrooms*



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## ENTREES

*Served with a fresh tossed garden salad*

### GRILLED NY STRIP STEAK 40

*A 10 oz. choice cut with tobacco onions, bordelaise sauce, vegetables & dauphine potatoes*

### GRILLED PETITE FILET MIGNON 39

*A 6 oz. choice cut of beef tenderloin with bordelaise sauce, vegetables & dauphine potatoes*

### FINE HERB CRUSTED CHICKEN 29

*With a white wine butter sauce and served with fingerling potatoes & vegetable du jour*

### PRIME PORK SCHNITZEL 29

*Spaetzle with Smoked Bacon, brussels sprouts, mushrooms, leeks, carrots & grilled lemon. Served with a mustard brandy cream sauce on the side*

### PAN-SEARED GEORGES BANK SCALLOPS 33

*Only dry packed and untreated fresh diver scallops. Served with corn risotto, smoked bacon, forest mushrooms & white wine beurre blanc*

### LINGUINI SEAFOOD PASTA 29

*Littleneck clams, sautéed shrimp & sea scallops in a tomato basil sauce*

### SOUTH AFRICAN ROCK LOBSTER TAIL(S)

*The finest of rock lobster tails broiled and served with vegetables, potato du jour & drawn butter*

ONE TAIL 44 | TWO TAILS 78

### FRESH SCOTTISH SALMON FILLET 32

*Please ask about our chef's unique daily preparation*

### FRESH FISH | MARKET PRICE

*Please ask about our chef's unique daily preparation*

### JUMBO LUMP CRAB CAKES | MARKET PRICE

VEGETABLES DU JOUR & DAUPHINE POTATOES

## WINES BY THE GLASS

ROBERT HALL CABERNET, *Paso Robles* 11/43

PULL CABERNET SAUVIGNON, *Paso Robles* 13/46

HYATT MERLOT, *Washington State* 11/43

CLINE PINOT NOIR, *Sonoma* 12/44

BODEGAS BIANCHI MALBEC, *Argentina* 11/42

CHATEAU CHANTELOISEAU GRAVES BORDEAUX  
RED BLEND, *France* 11/40

SILVER PEAK ZIN RED ZINFANDEL, *Sonoma* 13/44

BONPAS COTE DU RHONE, *France* 11/42

Domino MOSCATO, *California* 10/38

ZOLO UNOAKED CHARDONNAY, *Argentina* 12/44

DELOACH CHARDONNAY, *California* 11/42

SHINE HEINZ EIFEL RIESLING,  
RHEINHESSEN *Germany* 10/38

CIELO PINOT GRIGIO, *Italy* 10/38

FERRARI CARANO SAUVIGNON BLANC, *California*  
12/42

OSMIN & CIE ROSÉ, *France* 10/38

BOCELLI PROSECCO (SPLIT), *Italy* 11

MASCHINO SPARKLING ROSÉ (SPLIT), *Italy* 12

The FDA advises that there may be a significant increased risk associated with certain foods in raw or undercooked form. Some members of the population may be more susceptible to these increased risks than others when consuming these type foods. This in no way reflects on the cooking procedures and abilities of our professional employees and food handlers.

