

Happy Valentines Day!

FROM THE GREENFIELD RESTAURANT & BAR

WINES BY THE GLASS

CASTLE ROCK CABERNET, PASO ROBLES 12/44

JUGGERNAUT CABERNET SAUVIGNON,
PASO ROBLES 14/46

MURPHY GOODE MERLOT, CA 12/42

PRIMARIUS PINOT NOIR, OREGON 14/48

SANTA JULIA MALBEC, ARGENTINA 12/48

CHATEAU DE BELCIER COTES DE BORDEAUX
RED BLEND, FRANCE 12/42

SILVER PEAK ZIN RED ZINFANDEL, CALIFORNIA
13/44

PEREIRE COTE DU RHONE, FRANCE 12/42

LES DAUPHINS COTES DU RHONE BLANC
11/42

ZOLO UNOAKED CHARDONNAY, ARGENTINA
12/44

TWENTY ROWS CHARDONNAY, CALIFORNIA
12/42

SHINE HEINZ EIFEL RIESLING,
RHEINHESSEN GERMANY 10/40

CIELO PINOT GRIGIO, ITALY 10/40

TOURAINES SAUVIGNON BLANC, FRANCE 12/42

SEGURA VIUDAS ROSÉ, SPAIN 14

AVISSI PROSECCO (SPLIT), ITALY 12

APPETIZERS

WILD MUSHROOM & LEEK SOUP 9

SHRIMP BISQUE WITH SHERRY 12

BUTTERMILK FRIED OYSTERS 14
NAPA CABBAGE CORN SLAW, SPICY AILOI

JUMBO SHRIMP COCKTAIL 14
5 large white gulf shrimps with our zesty
cocktail sauce

GOAT CHEESE CROUTON SALAD 10
Hearts of palm, radish, blood orange, masculine greens.
Prepared with a Mustard Shallot vinaigrette

LOCAL CHEESE WITH PROSCIUTTO &
DRIED SAUSAGE PLATE 14
Served with olives & croutons

TUNA CARPACCIO WITH ARUGULA, CAPERS
AND PINE NUTS 14
Petite Arugula salad with Lemon Mustard Dressing

V-DAY COCKTAILS

PEARY SWEET 15
Faber Vanilla Vodka, Prickly Pear Liqueur, Lemon
Juice, Simple Syrup

CUPID AMOUR 15
Bluecoat Gin, White Cranberry Juice, Lemon Juice &
Prosecco

THE
Greenfield
RESTAURANT
& BAR



Happy Valentines Day!

FROM THE GREENFIELD RESTAURANT & BAR

ENTRÉES

Served with a fresh tossed garden salad & warm rolls

Greenfield Prime Rib 42

12oz cut served with Green beans, roasted organic carrots & duchess potatoes

Char-Grilled Filet Mignon 42

6 oz. cut with red wine demi sauce, Green beans, roasted organic carrots & duchess potato

Braised Lamb Shank with Red Wine & Thyme 38

*Yukon Gold Potato Puree with Parsnips
Roasted Winter Vegetables, mushrooms.
Garlic Lamb Demi sauce*

Pan-Seared Georges Bank Scallops 36

Served with a pomegranate butter sauce, saffron risotto, Broccolini, roasted petite carrots & peas

Our Own All Lump Crab Cakes 42

Two broiled jumbo lump crab cakes served with Green beans, roasted organic carrots & duchess potatoes

South African Rock Lobster Tail(s)

The finest of rock lobster tails in the world broiled and served with drawn butter and a lemon wedge

ONE TAIL 46 | TWO TAILS 80

Grilled Scottish Salmon Fillet 34

Local mushrooms, Peel onions, baby carrots, roasted fingerling potatoes & wilted spinach

Seared Duck Breast with a Mandarin Orange sauce 34

Roasted Sweet Potatoes, Red & Yellow Carrots and Wilted Baby Kale

Pan Seared Halibut 40

*With Rigatoni Pasta with a Red Beet Sauce
Asparagus Roasted Sunchoke and Baby Corn*

FEATURED DESSERT

VALENTINE'S DAY DESSERT 14

*Pavlova with Passion Fruit Crème Chantilly
Fresh berries & Raspberry Sauce*

THE
Greenfield
RESTAURANT
& BAR

