



# 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  
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

TOURAINE 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

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

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





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## 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, Peal 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 Sunchokes and Baby Corn*

## FEATURED DESSERT

### *VALENTINE'S DAY DESSERT 14*

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

