

Welcome To Greenfield's On Atlantic

All of our entrées, including our nightly specials, come with vegetable and potato, and are accompanied by smoked fish dip, soup du jour, salad, dessert and choice of coffee, tea or soft drink.

House Specialties

Stuffed Trout - A fresh Idahoan trout \$19.95
stuffed with our blend of langostino, shrimp and crab meat then baked to perfection and served with a light Newburg sauce.

Pecan-Crusted Chilean Sea bass ... \$21.95
- Fresh sea bass painted with a natural almond oil and topped with a crushed pecan crust, then baked to perfection.

Potato & Garlic Salmon - \$18.95
Salmon baked with a crust of shredded potato and fresh garlic. Then baked until golden brown.

Tilapia pistachio - Tilapia fillet \$18.95
lightly painted with a natural almond oil, then topped with a crust of chopped pistachios, garlic and herbs, then broiled until golden.

Snapper Pomodoro - A fresh filet .. \$19.95
of snapper, broiled to perfection, then topped with sliced portobello mushrooms and our fresh tomato-basil sauce and served on top of wilted spinach.

Sesame Seared Tuna - A tuna \$19.95
filet coated with black and white sesame seeds then seared rare and topped with hoisin sauce and rice noodles.

Roasted Rack of Lamb - A \$25.95
six-bone New Zealand rack of lamb, painted with a rosemary-Dijonnaise sauce and topped with herbal breadcrumbs, then baked to your specifications.

Roast Duck - Crispy Long Island \$20.95
duck, slow roasted until golden, then served with your choice of Bing Cherry, Orange or Au poivre sauce.

Veal

Veal Baroncini - Sautéed breaded ... \$17.95
veal scaloppine, with fresh tomatoes, basil, mushrooms, garlic and seasoned spinach topped with mozzarella cheese, then singed under the broiler.

Veal Picasso - Breaded veal cutlet, .. \$17.95
sautéed with garlic and topped with creamed spinach and mozzarella cheese, then singed under the broiler.

Veal Picatta with Langostino - \$18.95
A tender breaded veal cutlet topped with langostino, artichoke hearts, capers and a lemon and garlic sauce.

Veal Thermidor - A lightly breaded ... \$18.95
veal cutlet topped with a langostino, shrimp and crab meat stuffing, then baked and served with a light thermidor sauce.

Veal Michelangelo - A lightly \$17.95
breaded veal cutlet, sautéed with mushrooms, onions, red and green bell peppers in a sweet Marsala wine sauce.

Veal Napolitaine - A breaded veal ... \$17.95
cutlet sautéed with escarole, garlic and herbs, topped with mozzarella cheese, portabella mushrooms and sliced tomatoes, then baked to perfection.

Veal Rockwell - Breaded veal cutlet, \$17.95
sautéed with shallots and sliced portabella mushrooms in a veal stock and Madeira wine sauce.

Veal Van Gogh - Breaded veal \$17.95
cutlet, sautéed with garlic and topped with fresh diced tomatoes, fresh basil and mozzarella cheese, then singed under the broiler.

18% Gratuity will be added to checks of parties of 5 or more.

Minimum charge \$9.95 per person

Beef

- Baby Back Ribs** - Tender \$19.95
imported Danish back Ribs, slowly smoked then basted in our famous BBQ sauce and char grilled to perfection.
- Steak Au Poivre** - Center-cut New .. \$23.95
York strip steak pan seared to your specifications, served with black pepper, brandy and Dijon mustard in a light brown sauce.

- New York Strip Steak**- \$21.95
Center-cut New York strip steak, char grilled or blackened to your specifications.
- Lamb Chops** - Three double lamb rib . \$24.95
chops marinated in olive oil, fresh rosemary, garlic and herbs then char grilled to your specifications.

Poultry

- Chicken and Shrimp Ala** \$18.95
Vodka - Boneless chicken breast and shrimp sautéed with garlic and mushrooms in our special Ala vodka sauce.
- Chicken Marsala** - A boneless \$17.95
breast of chicken sautéed with fresh mushrooms in a natural veal stock with Marsala wine.

- Chicken Baroncini** - Sautéed \$17.95
breast of chicken with fresh tomatoes, basil, mushrooms, garlic and seasoned spinach topped with mozzarella, then singed under the broiler.
- Chicken Mediterranean** \$17.95
Portabella - Sautéed breast of chicken with portabella mushrooms, onions and red and green bell peppers in a sweet vermouth sauce.

Seafood

- Pistachio Baked Salmon** - \$18.95
Lightly painted with natural almond oil and topped with a pistachio crust, then baked until golden.
- Atlantic Salmon** - Delivered fresh \$16.95
daily. Your choice of broiled, blackened, grilled or poached. Served with a side of cucumber dill sauce.
- Shrimp & Scallops** \$18.95
Portabella - Gulf shrimp and fresh sea scallops with sliced portabella mushrooms in a garlic and wine sauce, topped with a blend of herbal breadcrumbs, then baked.
- Horseradish & Garlic** \$18.95
Crusted Salmon - Fresh salmon topped with spicy white horseradish, fresh garlic and herbal breadcrumbs, then baked until crisp. Served with a side of cucumber dill sauce.

- Snapper Amandine** \$18.95
Dijonnaise - Filet of snapper painted with a Light Dijon mustard and rosemary sauce then topped with a crushed almond crust and baked until golden.
- Baked Stuffed Tilapia** - Fillet of ... \$18.95
Tilapia with a combination of langostino, shrimp and crab meat stuffing, sprinkled with herbal breadcrumbs, then baked and topped with a light Newburg sauce.
- Pistachio Baked Shrimp** - Gulf ... \$17.95
shrimp lightly painted with natural almond oil and topped with a crushed pistachio crust, then baked until golden.
- Scallops New England Style** - \$18.95
Fresh sea scallops topped with our own special blend of crushed crackers, then baked to perfection. Fresh garlic upon request scallops also available broiled.

Proteins not fully cooked can be hazardous to your health