

## Appetizer

### Spicy Tempura Rock Shrimp

Served with veggie slaw and Thai chili aioli. 10

### Fried Calamari

Tender calamari rings served buffalo style or with a sweet pepper remoulade sauce. 9

### Sesame Tuna

Served over Asian slaw with pickled ginger and wasabi sauce. 13

### Jumbo Shrimp or Crab Cocktail

Jumbo shrimp, lightly seasoned and served with homemade cocktail sauce and lemon wedge 12

### Kona Seared Beef

Served with pea tendrils and horseradish cream. 11

### Fruit & Cheese Plate

Chef's Artisan cheese selection and seasonal fresh fruit. 9

### Bruschetta

Grilled Asiago cheese bread brushed with rosemary oil and topped with heirloom tomatoes, garlic and basil. 7

## Soups & Salads

### Soup du jour

Homemade and Hearty  
Cup 3 Bowl 4<sup>50</sup>

### Crock of French Onion

caramelized onions slow-simmered in chicken stock, topped with Swiss, Provolone and Parmesan cheeses and baked to a golden brown 5<sup>50</sup>

### The Greate Bisque

The freshest shellfish simmered in a sherry cream with a hint of tomato  
Cup 4 Bowl 5<sup>50</sup>

### Croce Salad

Crisp Romaine lettuce tossed with bleu cheese, bacon bits, craisins, grapes, diced tomatoes & a hard boiled egg with balsamic vinaigrette 9<sup>50</sup>

### Asian Beef Salad

Char-grilled Certified Angus beef, thinly sliced served over mixed greens, Napa cabbage, red peppers, snow peas and mandarin oranges in a light sesame ginger dressing. 15

### The Greate Caesar Salad

The Classic 7  
with Chicken 11  
with Shrimp or Tuna 16

## Bistro Style

*fresh, innovative cuisine of sensible portions*

### Lobster & Crab Mac-n-Cheese

Homemade three cheese macaroni and cheese with chunks of succulent Maine lobster and crabmeat 20

### Pan-grilled Rosemary Chicken

Topped with Portabella mushrooms finished with porcini and shallot cream sauce 17

### New York Strip Madagascar

Certified Angus Beef, grilled and finished with wild mushrooms, green peppercorns, brandy, shallots and a touch of cream 24

### Lemon-seared Sea Scallops

Local Sea Scallops pan-seared and finished with a lemon oil, sweet pea relish 19

### Mushroom Ravioli

Mushroom ravioli topped with roasted vegetables finished with parmesan and garlic cream 17

### Char-grilled Fillet of Salmon

Salmon fillet, lightly grilled, topped with baby spinach, sautéed crabmeat and served with a spicy remoulade sauce 19

### Braised Beef Short Ribs

Marinated and slow cooked, served in a wild mushroom ragout 15

### Broccolini Penne

Sautéed broccolini tossed with roasted seasonal vegetables and penne pasta in a garlic herb oil 15

### Tuna Messina

Pan-seared tuna steak topped with crabmeat, baby spinach, roasted peppers and a touch of garlic served on a bed of California greens and finished with a honey balsamic reduction 22

### Bistro Style Entrées served Ala Carte

Accompaniments 4 each

Sautéed spinach in garlic oil • Grilled asparagus spears  
Yukon gold mashed potatoes • Baked Sweet potato  
Baked Idaho potato • Sautéed mushrooms and onions  
Baked herb-encrusted tomato

## Traditional Club Fare

*greate cuisine you've come to expect*

### Filet Mignon

Certified Angus Beef served with fried onions and a wild mushroom ragout 35 Oscar-style 39

### Jumbo Lump Maryland Crab Cakes

Award-winning pan-seared Maryland Jumbo Lump Crab Cakes served with homemade cocktail and tartar sauce 30

### Veal Prima

Sautéed medallions of veal in a lemon basil, garlic and white wine reduction topped with jumbo lump crabmeat, grape tomatoes and mozzarella cheese 24

### Osso Bucco

Slow-roasted Veal Shank with roasted root vegetables and a Marsala demi-glaze 25

### NY Strip Steak

Certified Angus King of Steaks flame-grilled served on a crouton with maitre'd hotel butter and fried leeks 33

### Lobster Ravioli

Lobster filled ravioli with sautéed jumbo shrimp, spinach and sundried tomatoes tossed in a Rosa sauce 25

### Broiled Flounder

Fresh, local Flounder filets served with a light lemon butter sauce 19

### Cold Water Lobster Tails

Two of the finest cold water lobster tails broiled and served with drawn butter 39

### Traditional Club Fare

Includes your choice of:

Field Greens Salad, Caesar Salad or Hearts of Lettuce; Vegetable & Starch of the Day

*It's always a Greate day at Greate Bay!™*