

Our welcoming, comfortable ambiance and friendly, professional service all add up to a stellar experience for you any day, anytime of the year.

Open daily.

Lunch: Tuesday-Saturday 11am-2pm

Dinner: Monday-Saturday 5pm-10pm

Sunday Breakfast/Brunch: 9am-2pm

Menus:

~ Appetizers ~

Warm Olive Plate 7.00

Belaria & Castelvetro olives with Manchego cheese, grilled focaccia

Chicken Liver Mousse 14.00

Made from chickens from Shenk's Poultry, New Providence, PA. Served with a caramelized apple puree, warm grapes and grilled bread

Short Rib Cheesesteak Egg Rolls 12.00

Slow braised Angus short rib, caramelized onions and provolone cheese in a crispy wrapper. Served with a sriracha dipper

Baked French Onion Soup 6.00

A house specialty.

Soup of the Day

Ask your server for a list of our fresh-made soups.

PA Preferred Cheese Plate 13.00

A selection of local cheeses served with our date nut bread, Wampler's Apiary (Manheim, PA) honey comb and seasonal fruits

Jumbo Shrimp Cocktail 12.00

Five jumbo Gulf shrimp served with our zesty cocktail sauce.

Colossal Lump Crab Cocktail 13.00

Huge tasty chunks of white jumbo lump crabmeat piled high with a side of zesty cocktail sauce.

Calamari 11.00

Fresh fried calamari served with our saffron aioli and sweet Thai chili oil.

~ Entrees ~

Served with a fresh tossed garden salad.

New Generation Frenched Pork Chop 24.00

Herbed Spaetzle, caramelized apples, cabbage, mustard jus

Pan-Seared European Chicken 23.00

Grilled squash, forest mushrooms, pistachio pesto, fingerling potatoes

Grilled Fresh Scottish Salmon Fillet 25.00

Please ask about our Chef's unique daily preparation

South African Rock Lobster Tail Market Price

The finest of rock lobster tails in the world broiled and served with drawn butter and a lemon wedge.
Your choice of one or two tails.

Our Own All-Lump Crab Cakes 25.00

Two broiled jumbo lump crab cakes. Made fresh daily in our kitchen!

Pan-Seared Giant Diver Sea Scallops 27.00

We use only dry and untreated fresh diver scallops for this entrée. Forbidden rice, crispy "Turkey Lady"
Sausage, spring peas

Char-Grilled Petite Filet Mignon 29.00

A 6 oz. choice cut of beef tenderloin, grilled to your request with port wine demi-glaze.

Herb Roasted Lamb Rack 36.00

If you are a lamb lover this dish is sure to please you! A roasted full rack of lamb, pepper piperade, basil
oil and red wine sauce

~ Salads ~

Add to your Salad

Fresh Scottish Salmon, Jumbo Gulf Shrimp (5), Diver Scallops (3), Fresh Catch or PRIME Steak

Classic Caesar Salad 14.00

A Greenfield classic.

Lancaster Wedge Salad 15.00

Oven dried tomatoes, bacon lardon, creamy goat cheese

Beet Salad 15.00

Red & gold beets tossed with baby greens, fresh mozzarella, pancetta and pistachios

Farmer's Market Salad 15.00

Roasted fresh local vegetables and greens tossed in our champagne vinaigrette with Linden Dale Farm's Goat Feta.

Add a fried farm egg 2

~ Sides ~

Horseradish Mashed Yukon

Roasted Beets with Nettle Pesto

Pepper Piperade

Herbed Spaetzle

Crispy Fingerlings

Roasted Broccoli

With Cheddar and Breadcrumbs

~ Mid-Plates ~

All served with a piece of grilled Le Bus foccacia bread.

Certified Angus Short Rib Cottage Pie 19.00

Slow braised in a red wine pan sauce with carrots, peas & golden raisins served in a cast iron skillet and topped with potato puree

Duck Confit Pappardelle 18.00

Oven dried tomatoes, lemon cream, "Pan Grattato"

Add a fried farm egg 2

Hawaiian Tuna Tataki 17.00

Japanese Hijiki (seaweed) Lemon Soy Vinaigrette

~ Prime Cuts ~

Aged 28 Days , U.S.D.A PRIME, Nebraska Corn Fed.

Prime Steak and Caesar

Prime Bistro Barrel Cut

Prime Strip

~ LITE FARE/BAR MENU ~

Fresh Local Popcorn 4.00

Dusted with Ethiopian Berber Spice & Lemon

Herb Flatbread Pizza 13.00

Fresh tomato, basil & Mozzarella cheese

Farmer's Market Salad 15.00

Roasted fresh local vegetables and greens tossed in our champagne vinaigrette with Linden Dale Farm's Goat Feta.

Add a fried farm egg 2

Parmesan Fries 5.00

Garlic & Rosemary

French fries 5.00

Add french fries to any order or have them for a snack.

Ironstone Spring's Angus Beef Sliders 12.00

3 Mini all-natural grass-fed beef burgers from right here in Lancaster County! Topped with smoked gouda cheese, Kunzler bacon & pickled onion. Served on mini brioche buns

Buttermilk Fried Chicken Sandwich 13.00

Avocado ranch and cabbage slaw

Served with sweet potato fries

PA Preferred Cheese Plate 13.00

A selection of local cheeses served with our date nut bread, Wampler's Apiary (Manheim, PA) honey comb and seasonal fruits

Sweet Potato Fries 5.00

Chipotle aioli dipping sauce.

Onion Rings 5.00

Beer battered – Chicago style

Beet Salad 15.00

Red & gold beets tossed with baby greens, fresh mozzarella, pancetta and pistachios

Calamari 10.00

Fresh fried calamari served with our saffron aioli and sweet garlic chili oil.

~ Brunch Menu ~

Rooster Street Provisions Sausage 16.00

With braised spring greens, cast-iron fingerlings with a sunny side-up egg

Greenfield Steak & Egg 22.00

PRIME top butt steak seared and sliced, topped with a soft fried egg and arugula salad

Fresh Catch of the Day 22.00

Our chef's choice of fresh fish especially for Sunday brunch

Greenfield Lump Crab Cake 17.00

Served with potato and vegetable of the day

Strawberry Chicken Salad 14.00

Fresh baby spinach topped with grilled chicken, fresh strawberry slices, candied walnuts and crumbled gorgonzola cheese. Served with a side of our own strawberry dijon dressing

Beet Salad 15.00

Red & golden beets tossed with fresh green beans, baby mozzarella cubes, pistachios, arugula, baby spinach, mixed greens in our champagne vinaigrette. Sprinkled with crispy pancetta

Chicken & Nut Salad 14.00

Our chunky chicken salad with walnuts and almonds and mandarin oranges. Served with a side of date nut bread and fresh fruit

Greenfield Benedict 15.00

Two poached Sauder's eggs over a creation from our talented kitchen staff. Ask your server about today's special

Quiche of the Day 11.00

Quiche Lorraine 10.00

Swiss & cheddar cheese, bacon & onion. Served with fresh fruit or potatoes

Belgium Waffle 9.00

Garnished with a scoop of Turkey Hill black raspberry ice cream & fresh berries

Two Eggs 9.00

Cooked to your request with grilled ham, sausage or bacon and your choice of toast

Classic Eggs Benedict 11.00

Two poached eggs with Canadian bacon on English muffins & drizzled with Hollandaise

Croque Madame 12.00

Pan-fried hot ham & swiss sandwich with dijon mustard spread topped with a fried egg and mornay sauce. Served with sweet potato fries

Tomato Tortilla Burrito 9.00

Scrambled egg, sliced Kunzler ham, red & green peppers, mushrooms, pepperocini & Monterey jack cheese wrapped in a tomato tortilla. Topped with hollandaise and served with salsa

B.E.L.T Panini 10.00

Kunzler bacon, fried egg, lettuce and fresh tomato in grilled ciabatta bread. Served with sweet potato fries.

Your Omelette...Your Way

Made with Sauder's Eggs. Served with fresh fruit or potatoes

Banquets/Catering

Greenfield is the perfect setting in which to host your special occasion. Whether an intimate dinner party for 8-14 or a larger gathering of up to 60 people, we have a room that can accommodate your group and a bill of fare to accommodate your budget. For 20 or more, Greenfield has a specially designed banquet menu; we are also happy to offer you and your guests a variety of choices from our menu, either full or limited selections per your request.

- Appetizers • Salads • Entrees
- Vegetarian Choices • Starch and Vegetable • Desserts
- Children's Menu

~ Appetizers ~

Jumbo Gulf Shrimp Cocktail 9.00

Broccoli Crab Bisque 4.00

Baked French Onion Soup 4.00

Fresh Fruit Cocktail 3.75

Soup Du Jour 4.50

~ Salads ~

(Choice of One)

Fresh Tossed Garden Salad Included

Crisp Caesar Salad \$2.50

Spinach Salad \$2.50

Served with Hot Bacon Dressing

~ Entrees ~

(Choice of Two)

Fresh Catch 28.00

Baked St Peter's Fillet of Fish (Baked Tilapia) 25.00

Baked Stuffed Shrimp 28.00

Over wild rice with crab imperial

Grilled Pork Tenderloin 25.00

Served with a special sauce

Baked Scottish Salmon 27.00

Roasted Chicken Florentine 26.00

Stuffed with roasted garlic, plum tomatoes, fresh spinach and a touch of feta cheese

Boneless Black Angus Short Rib 29.00

Stuffed Boneless Chicken Breast 24.00

Filet Mignon 37.00

With fresh mushrooms

New York Cut Sirloin Steak 30.00

Lemon Pepper Chicken 26.00

Served over wild rice pilaf

Roast Prime Rib of Beef Au Jus 29.00

Chicken Fernando 26.00

Boneless breast of chicken stuffed with Crab Imperial and wrapped with bacon, served with Mornay sauce

Chicken Cordon Bleu 26.00

Boneless breast of chicken stuffed with ham and Swiss cheese, served with a mushroom sauce

Our Own All-Lump Crab Cakes 29.00

Two all-lump crab cakes

Greenfield Surf and Turf 38.00

A petite filet mignon with our famous all-lump crab cake and fresh mushrooms

~ Vegetarian Choices ~

Pappardelle Alfredo 25.00

With roasted seasonal vegetables sautéed with house made Alfredo Sauce

Portabella and Mozzarella 24.00

A fresh-grilled portabella mushroom stuffed with plum tomato chutney and baked with baby mozzarella cheese.

~ Starch and Vegetable ~

Potato and vegetable will be selected by our chef to best complement your dinner choice.

~ Desserts ~

(Choice of One)

Crème Brulee Add \$2.00

Crème De Menthe Parfait Add \$2.00

Greenfield Fried Ice Cream Add \$2.00

Ice Cream Sundae

Peanut Butter Pie

Bailey's Irish Cream

Chocolate Mousse

Apple Crumb Pie

Apple & Raisin Bread Pudding

Pecan Pie

Cherry Crumb Pie

~ Children's Menu ~

(Available to kids 10 and under)

Cheeseburger & Fries 18.99

Includes dessert

Chicken Fingers & Fries 18.99

Includes dessert

All Prices Subject to Change

All services are subject to

20% gratuity and 6% PA Sales Tax

Off-site catering is also available.

ALCOHOLIC BEVERAGE POLICY

We are fortunate to have a license to responsibly dispense alcoholic beverages. No persons can bring any alcoholic beverage on the premises of Greenfield Restaurant and Bar. All beverages must be purchased here and dispensed under our control. We reserve the right to limit any alcoholic beverage served as we see fit in accordance with the Liquor Code and Laws of Pennsylvania. We will prosecute any attempt by an adult to purchase any alcoholic beverages for a minor. We enjoy our right to responsibly sell these beverages and hope that you will assist us in our responsibility.

ServSafe Certified employees by The National Restaurant Association Educational Foundation

DEPOSIT AND PAYMENT POLICY

We require a deposit of \$250.00 to reserve the room and date. We ask for payment of the deposit within 7 business days of our verbal commitment. The deposit will be deducted from your final balance. In the event of cancellation, the deposit is refundable only after we can rebook the room or night with a comparable party. Credit card payment is available with prior approval. All services are subject to 20% gratuity and 6% PA Sales Tax.

MINIMUM OF 20 Persons

Your dinner includes a choice of garden salad, one or two entrees, potato and vegetable, coffee, tea, rolls and whipped butter. Because it is sometimes difficult to make a single choice for all, we do allow two choices on the entree only. All other accompaniments must be for all guests. In the event you would like to choose more than two entrees for your evening here at Greenfield Restaurant and Bar, there is an additional charge of \$2.00 per entree. Your menu choices should be given to us as soon as possible, ideally 14 days prior to the event. If you are choosing more than one entree, you must supply us with the number of each entree. An approximate number of guests in attendance should be provided 7 days prior to the event, and a final guaranteed number is required 48 hours in advance.