

GREYHOUND TAVERN

ESTABLISHED 1921

New Year's Eve Menu

Appetizers

Pimento Cheese | 14

Smoked gouda cheese spread, warm pita chips, and roasted garlic pepper.

World Famous | Half - 9.5 Onion Rings Full - 16

Fresh, hand-cut select sweet onions, served crisp and golden brown.

Cheese Sticks | 15

These aren't your regular cheese sticks, one-inch thick hand-cut and breaded Provolone cheese served with our house cocktail sauce.

Classic Shrimp Cocktail | 16

6 chilled large shrimp with homemade cocktail sauce and lemon.

Crab Cakes | 17

Lump and King crab, sautéed and served with a lemon mustard aioli.

Lobster Bisque | 8

Our New Year's Eve soup of the day, with a hint of cognac.

Salad Selections

Garden Salad

With choice of dressing.

Classic Caesar

Hot Slaw

Maker's Mark Cherry Field Green Salad

Cherry balsamic dressing, goat cheese, candied pecans.

Side Dish Selections

Baked Potato

Mashed Potatoes

Baked Sweet Potato

Green Beans

Fresh Asparagus

Heirloom Roasted Carrots

French Fries

Fresh Veggie Medley

\$35 Menu Selections

Served with your choice of salad and 2 side items.

Fried Chicken

Half of a fresh chicken gently rolled in our secret herbed flour and fried just right. May take some additional time, but it's worth the wait!

Pecan Crusted Chicken

A boneless breast of chicken dusted with roasted pecan flour, served over sweet potato puree, and drizzled with our Maker's Mark caramel sauce.

Pasta Holland

Angel hair, mushrooms, tomatoes, scallions, garlic, olive oil, and your choice of grilled chicken, shrimp, or salmon.

Atlantic Cod

Baked with a light cracker crumb topping, served with a lemon crabmeat butter sauce. (Fried cod dinner with tartar sauce available—ask your server.)

Pork Schnitzel

Tender pork loin, gently fried with crispy breadcrumbs, served with butternut squash in a sage honey brown butter.

\$45 Menu Selections

Served with your choice of salad and 2 side items.

Potato Encrusted Atlantic Salmon

Served with a lemon butter sauce.

Lobster Ravioli

Lobster-filled ravioli served in a lobster cream cognac sauce.

Petite Filet and Crab Cake

A 6 oz filet served with a crab cake.

\$55 Menu Selections

Served with your choice of salad and 2 side items.

New York Strip Au Poivre

Center cut strip steak served with a cognac peppercorn cream sauce.

Prime Rib

Slowly roasted and served au jus with a side of horseradish sauce.

Barrel Cut Filet Maxwell

Center cut filet served with lobster meat and Bearnaise sauce.

Sea Bass

Pan-seared fresh sea bass over a bed of wilted spinach with shrimp and heirloom grape tomatoes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

