

GREYHOUND TAVERN

ESTABLISHED 1921

Valentine's Day Menu

Appetizers

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.

Pimento Cheese | 14

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

Crab Cakes | 16

Fresh lump crab cakes with lemon aioli.

Greyhound Calamari | 16

Asian slaw, banana peppers, sesame
ginger vinaigrette.

Artichoke & Rock Shrimp Dip | 16

Rich parmesan cheese, house
made spinach chips.

Shareable Sides

Deluxe Baked Potato | 8

With bacon, cheddar, chives, butter,
and sour cream

Parmesan Truffle Fries | 7

Jumbo Asparagus With Hollandaise | 8

Traditional Sides

Southern Green Beans | 5

Mashed Potatoes | 5

Fries | 5

Creamy Coleslaw | 5

Entrees

Served with your choice of soup or garden, caesar, or wedge salad.

Fried Chicken | 33

Half of a fresh chicken gently rolled in our secret herbed flour
and fried just right. With mashed potatoes and green beans.

Pecan Chicken | 32

Boneless breast of chicken dusted with roasted pecan flour,
served over sweet potato puree, and drizzled with our
Maker's Mark caramel sauce and a fresh vegetable medley.

Grilled Cherry Glazed Chicken | 32

Grilled chicken breast with a Woodford cherry glaze,
served with a fresh vegetable medley.

Pork Tenderloin | 34

Pecan crusted, bourbon apple chutney
with chipotle creme sauce and scalloped potato.

Alaskan Halibut | 46

Topped with crab meat, artichoke hearts, parmesan cheese,
and baked to a golden brown. Served over creamy risotto.

Macadamia Sea Bass | 48

Fresh seabass with a macadamia nut crust, with a charred
pineapple, coconut butter sauce served with scalloped potatoes.

North Atlantic Cod Dinner | 34

North Atlantic cod, hand breaded and carefully fried to a golden brown,
served with tartar sauce and fries.

Pasta Holland | 30

Angel hair, mushrooms, tomatoes, scallions, garlic, olive oil
and garden salad. Tossed with your choice of chicken, shrimp, or salmon.

Seafood Pasta | 36

Sea scallops and shrimp, served over fettuccine with onions, garlic, spinach and
tomatoes, tossed in a lobster chardonnay cream.

Barrel Cut Filet | 52

8 oz. center cut, chef's herb butter, served with scalloped potatoes.

New York Strip | 52

14 oz. seasoned and broiled, chef's herb butter, served with scalloped potatoes.

CROWN YOUR STEAK:

Oscar Style \$8 | Au Poivre \$6 | Mushrooms in Red Wine Sauce \$5

Surf & Turf | 52

Petite filet, coconut fried lobster tail, served with scalloped potatoes.

Prime Rib | 48

Slow roasted, served with creamy horseradish sauce, served with scalloped potatoes.

