

PRIME  
**44**  
WEST

Cathy Justice's

**"Best of Show Cornbread"**

*Every meal at Prime 44 begins with this gift from the Justice family! This special preparation is a family recipe as well as Cathy's blue ribbon award winning entry at the West Virginia State Fair. Please enjoy!*

A Few Words

About Our Steaks...

*We are proud to serve only the finest, USDA Prime Grade Angus steaks. These exquisite cuts are procured and aged for 35 days and cut to exacting standards.*

The  
*Greenbrier.*  
CHEF'S GARDEN

*The Greenbrier Chef's Garden takes farm-to-table dining to the next level. Located on 40 acres of pristine beauty, everything at The Greenbrier Chef's Garden is naturally grown with no pesticides. A knowledgeable staff with 32 years of experience oversees the planting and harvesting of a variety of prize-winning produce. The Greenbrier Chef's Garden will raise nearly all of the produce for The Greenbrier Restaurant Collection including 23 varieties of vegetables.*

## Starters

### Wagyu Carpaccio 18

Grilled Sourdough, Tarragon-Mustard Aioli  
Pickled Shallots, Arugula, Pecorino, Quail Egg

### Ahi Tuna Tartar 18

Seaweed Salad, Crispy Lavosh, Guacamole

### Maryland Style Crab Cakes 20

Remoulade Sauce

### ⊗ Thick Cut Bacon 17

Honey Bourbon BBQ, Charred Corn Relish  
Watermelon Mostarda

### Sautéed Escargot 18

Black Garlic Butter, Foraged Mushrooms  
Wilted Leeks, Grilled Sourdough

### Hudson Valley Foie Gras Pâté 22

Strawberry, Quince, Pistachio, Aged Balsamic  
Arugula, Brioche

### ⊗ Grilled Oysters 18

Prosciutto, Garlic-Herb Butter, Trout Roe

## Chilled Seafood Platter

Recommended for Sharing

~59~

### 6 Oysters on the Half Shell

### 4 Poached Jumbo Shrimp

### 4 oz Lump Blue Crab

### 5 oz Poached Lobster Tail

Cocktail Sauce, Jalapeño Mignonette, Appalachian Aioli

## Soups

### Lobster and Shrimp Bisque 16

Parmesan Fritters, Tarragon Marshmallows

### Traditional French Onion 12

Aged Gruyere Cheese, Sourdough Crouton

## Salads

### Caprese Salad 16

Burrata Cheese, Garden Tomatoes  
Olive Oil, Aged Balsamic, Fresh Basil

### ⊗ House Salad 14

Artisan Greens, Greenbrier Peaches, Red Quinoa, Feta  
Cucumber, Tomato, Pickled Onions, Almonds  
Lemon-Basil Vinaigrette

## Sides

### Vegetables 12

Sweet Potato Casserole with Brown Sugar and Pecan Crust  
Creamed Spinach  
Grilled Sweet Corn

Broccoli Gratin with Gruyere Sauce and Panko  
Roasted Cauliflower with Brown Butter

Roasted Beets with Orange Glaze and Goat Cheese Crumble  
Shoestring Fried Onion Rings with Creole Mayo

Steamed Green Asparagus  
Haricot Verts with Pancetta  
Grilled Vegetables

Roasted Brussels Sprouts  
Mushrooms & Onions

*\*All sides are gluten free except sweet potato casserole,  
creamd spinach, broccoli gratin and onion rings.\**

### Starches 12

Sea Salt Baked Potato with Sour Cream and Butter  
Hand-Cut Fries with Garlic Aioli and Smoked Ketchup  
Boursin Mashed Potatoes

### ⊗ Lobster Mashed Potatoes 22

Featured on *The Food Network's*  
"The Best Thing I Ever Ate"

## From The Land

⊗ **Prime Bone in Rib-Eye 20 oz 64**

⊗ **Prime New York Strip 14 oz 49**

⊗ **Prime Filet Mignon 8 oz 49**

⊗ **Prime Kansas City Strip 18 oz 59**

⊗ **Prime T-Bone 24 oz 64**

⊗ **Wagyu Trio 75**

Blue Cheese Crust, Au Poivre, Oscar Style

⊗ **Wagyu Filet Mignon per oz 12**

*(Not included on the dining experience meal plan  
Available for an additional \$6 per oz)*

⊗ **Pennsylvania Veal Chop 14 oz 52**

⊗ **Hickory Wood Smoked Pork Chop 14 oz 37**

⊗ **Colorado Lamb Chops 10 oz 49**

**Peach Tea Chicken 37**

Corn, Braised Swiss Chard, Greenbrier Peaches

⊗ **Sauces 3**

Béarnaise, Au Poivre Sauce, Black Truffle Butter, Beef Jus  
Grated Horseradish, House-Made Steak Sauce  
Chimichurri Sauce

## Steak Temperatures

**Blue** / Very Red, Cold Center

**Rare** / Red, Cool Center

**Medium Rare** / Red, Warm Center

**Medium** / Pink, Hot Center

**Medium Well** / Dull Pink Center

**Well Done** / Dull Gray

## From The Sea

⊗ **Trout 47**

Smashed Red Potatoes, Ramps, Sautéed Spinach, Black Garlic  
Rock Shrimp, Heirloom Tomato, Lemon-Caper Butter Sauce

**New England Sea Scallops 47**

Pea Puree, Farro, Fava Beans, Baby Carrots, Orange Supremes  
Broccolini, Fennel, Citrus Vinaigrette

⊗ **Chilean Sea Bass 49**

Beluga Lentils, Rainbow Swiss Chard, Cauliflower Puree, Florets  
Spring Radish Relish, Tarragon Beurre Blanc

**Ahi Tuna 47**

Sesame Crusted, Peruvian Potatoes, Julienne Vegetables  
Bok Choy, Quail Egg, Ginger-Soy Glaze

**Dover Sole 60**

Marble Potatoes, Petite Vegetables, Meuniere-Mushroom Sauce  
*(Prepared Tableside)*

## From The Garden

**Spinach Gnocchi 32**

Morels, Peas, Fiddle Head Ferns, Spring Vegetables  
Ricotta, Yellow Tomato Coulis

## Enhancements

⊗ **5 oz Lobster Tail 20**

⊗ **Blue Cheese Crust 5**

⊗ **Oscar Style 17**

**Horseradish Crust 5**

⊗ **Seared Hudson Valley Foie Gras 20**

⊗ **Hen-of-the-Woods Mushrooms 9**

## The Wests' Favorites

⊗ **Jumbo Shrimp Cocktail 18**

Cocktail Sauce, Lemon

**Lobster Popcorn 20**

Creole Mayonnaise

**Karen's Caesar 16**

Hearts of Romaine, Anchovies, Imported Parmesan  
*(Prepared Tableside)*

⊗ **The Jerry West Salad 14**

Chopped Iceberg Lettuce, Tomato  
Bacon, Blue Cheese Crumbles  
Balsamic Vinaigrette

⊗ **"Nothing But Net" 130**

Jerry West

44oz Prime Porterhouse Steak  
Recommended for Two People

*(Not included on the dining experience meal plan  
Available for an additional \$65)*

**Combination Shoe String Onion Rings  
and House-Cut Fries 12**

**Karen's Mac 'n' Cheese 12**

⊗ Indicates dishes that are Gluten Free

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

**FOOD ALLERGY NOTICE**-Food prepared in  
this establishment may contain wheat, fish,  
dairy, eggs, soy and nuts.

For all food and beverage service,  
a 20% service charge (22% for parties of 8 or more),  
6% sales tax and 6.5% Historic Preservation Fee  
will be added to your check.