

Sam Snead's

AT THE GOLF CLUB

APPETIZERS

ⓧ **Half Dozen Oysters on the Half Shell \$18**
Trio of Mignonette Sauces

ⓧ **Jumbo Shrimp Cocktail \$18**
Horseradish Aioli, Candied Lemon, Cocktail Sauce

Country Style Pâté \$15
Whole Grain Mustard, Gherkins, Onions, Baguette

ⓧ **Wood Fire Roasted Quail \$19**
Semi Boneless Plantation Quail, Five Onion Grits
Greenbrier Peach Gastrique, Collard Greens, Poultry Jus

SOUPS AND SALADS

Olive Bread Panzanella Salad \$14
Frisee, Arugula, Artichokes, Strawberries
Lemon-Cilantro Vinaigrette

Traditional Caesar \$14
White Anchovy, Chipped Parmesan, Oven Roasted Tomato
Garlic Croutons

Petite Iceberg \$14
Cambozola, Grapes, Virginia Ham
Candied Walnuts

ⓧ **Cream of Mushroom \$9**
Crispy Shiitake, Chive Chantilly

ⓧ **PEI Mussel and Saffron Bisque \$11**
Scented with Anisette

CLUB FAVORITES

Add a 5oz Broiled Lobster Tail to any Dish \$20

ⓧ **Cedar Plank Atlantic Salmon \$39**
Roasted in the Wood-Burning Oven, Corn, Cabbage, Bacon, Fennel Puree
Mustard Vinaigrette

Sorghum and Barley Risotto \$35
Asparagus, Summer Squash, Puffed Sorghum, Basil Pesto

Grilled BBQ Spiced Atlantic Swordfish \$45
Virginia Peanut Romesco Sauce, Broccolini

ⓧ **Snead's Oven Roasted Free Range Chicken \$35**
Mix of Vegetables, Wild Rice
Natural Jus

ⓧ **Pan Seared Sea Scallops \$47**
Seafood Sausage, Oyster Mushrooms, Chimichurri, Brown Butter Buerre Blanc

Broiled Jumbo Crab-Stuffed Shrimp \$45
Asparagus, Whipped Potatoes, Lemon Beurre Blanc

ⓧ **Pan Seared Halibut \$47**
Roasted Corn Relish, Sweet Corn Puree, Fava Beans, Neuske's Bacon, Preserved Lemon Oil

BUTCHER'S BLOCK

*All Selections include the choice of one side and sauce
(Truffled Lobster Mac n' Cheese available for an additional \$14)*

ⓧ **The "Champion" \$62**
Grilled USDA Prime Bone In 20oz Grilled
Ribeye Steak

ⓧ **"The Greenbrier Classic" \$49**
Grilled USDA Prime 8oz Prime Filet

ⓧ **The "Sam Snead" \$49**
Grilled USDA Prime 14 oz NY Strip Steak

ⓧ **Pork Tomahawk \$47**
Grilled 14oz Bone-in Pork

SAUCES

ⓧ *All Sauces are Gluten Free*

Béarnaise Sauce, Maitre d' Butter, Au Jus

SIDES

ⓧ **Loaded Baked Potato \$8**
Cheddar Cheese, Sour Cream, Bacon and Chives

ⓧ **House Cut French Fries \$8**
House-Made and Deep Fried until Golden Brown

**Sam Snead's Signature
Truffled Lobster Mac n' Cheese \$22**
Cavatappi Pasta, Black Truffle, Butter Poached Lobster

ⓧ **Green Asparagus and Lemon Butter \$8**
Seasoned and Roasted Asparagus, Lemon Butter

ⓧ **Buttermilk Whipped Potatoes \$8**
Creamy Whipped Potatoes with Buttermilk

ⓧ **Braised Collard Greens \$8**
Smoked Bacon

ⓧ **Caramelized Mushrooms & Onions \$8**
Topped with Fresh Herbs

Stone Ground Grits \$8
House Smoked Tomatoes, Chives

Roasted Garden Vegetables \$8
Medley of Vegetables Seasoned and Roasted

ⓧ Indicates dishes that are Gluten Free

S is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa

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.

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.

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