

# Sam Snead's

AT THE GOLF CLUB

## APPETIZERS AND SNACKS

**☒ Snead's Vinegar Chips \$10**

House Made Chips, Blue Cheese Dip

**☒ Chicken Wings \$18**

Choice of: Buffalo, BBQ, Butter and Garlic Sauce  
Blue Cheese, Ranch and Celery

**☒ Smokehouse Nachos \$21**

Choice of Smoked Pork Shoulder or Smoked Beef Brisket, White Cheese Sauce  
BBQ Sauce, Fresh Jalapeños, Fire Roasted Salsa

**☒ Classic Shrimp Cocktail \$24**

Horseradish Aioli, Candied Lemon  
Cocktail Sauce

## SOUPS

**☒ Mushroom Cream Soup \$8 / \$10**

Crispy Shiitake, Chives

**☒ Brunswick Stew \$10 / \$12**

Pulled Pork, Chicken, Beef Brisket, Butter Beans, Roasted Corn, Cotton Onions

## ENTRÉE SALADS

**Traditional Caesar \$16**

Crouton, White Anchovy, Chipped Parmesan, Oven Roasted Tomato

**☒ Appalachian Salad \$17**

Mixed Greens, Watercress, Pickled Red Onion, Plums, Persimmons  
Toasted Benne Seeds, Peppercorn-Buttermilk Dressing

**☒ Petite Kale and Brussels Sprouts Salad \$19**

Dried Cranberries, Spiced Pecans, Balsamic Vinaigrette

**☒ Grilled Skirt Steak Salad \$28**

Artisan Greens with Herbs, Cucumbers, Grape Tomatoes  
Carrots, Radishes, Red Wine Vinaigrette

**Add to Your Salad**

Avocado \$5 | Chicken \$6 | Shrimp \$8 | Cedar Roasted Salmon \$12

*Dressings also available: Mustard Aioli, Balsamic Vinaigrette, Citrus Vinaigrette*

## SIGNATURE BURGERS

*All Burgers are served on a Toasted Brioche Bun*

*Served with a choice of House Cut French Fries, Snead's Vinegar Chips or Fresh Fruit*

**The "Slammin' Sammy" \$20**

Aged Wisconsin Cheddar  
Homemade Bacon-Onion Jam  
Lettuce, Tomato, Onion

**Sammy's Sliders \$15**

Comes With Two House Blended Burger Patties, Caramelized Sweet Onions  
Sammy's Signature Sauce, Bread and Butter Pickles  
\* Add Additional Slider for \$5

**Impossible Burger (Vegan) \$20**

Choice of Cheese:  
Cheddar, Swiss, American or Blue Cheese

**Pitmaster Burger \$22**

Smoked Pulled Pork, Shaved Raw Onion  
Pimento Cheese, BBQ Sauce

*Beef: Made from Ground Brisket, Short Rib and Chuck. 8 oz Grilled and Seasoned with Snead's Dry Rub*

*Chicken: 8 oz free-range Chicken Breast*

**Add to Your Burger**

Avocado \$5 | Bacon \$2 | Mushrooms \$2 | Caramelized Onions \$2 | Italian Sausage \$2 | Blue Cheese \$2 | Pepperjack \$2 | Fresh Mozzarella Cheese \$2

## WOOD FIRED PIZZA

**Meat Lover's \$20**

Sausage, Pepperoni, Bacon, Ham

**Spinach and Bacon \$20**

Caramelized Onions, Pizza Sauce  
Mozzarella Cheese

**Pizza of The Day \$18**

Chef's Inspiration

**Choice of Two Toppings \$18**

Pepperoni, Italian Sausage, Black Olive, Mozzarella, Parmesan, Mushrooms  
Bacon, Green Pepper, Red Onion, Tomato

## ENTRÉES

*All sandwiches are served with a choice of*

*House Cut French Fries, Snead's Vinegar Chips, or Fresh Fruit*

**Nathans Half-Pound Hot Dog \$20**

House Made Poppy Seed Bun  
Chopped Coleslaw, Chili, Pickle Relish

**13 Hour-Smoked Beef Brisket Sandwich \$22**

Snead's Signature BBQ Sauce, Texas Toast, Pickled Red Onions  
Bread and Butter Pickles

**Traditional Greenbrier Club Sandwich \$20**

Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon  
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

**☒ Grilled Chicken Caesar Wrap \$17**

Chopped Romaine Lettuce, Caesar Dressing, Sliced Tomato  
Parmesan Cheese, Whole Wheat Wrap

**Pulled Pork Sandwich \$22**

Sam Sneads House BBQ, Slow Smoked Pork Shoulder, Cole Slaw  
Bread and Butter Pickles

**New England Style Lobster Roll \$28**

Poached Lobster, Pickled Red Onions, Citrus Aioli  
Toasted English Cut Roll

*Split Plate Charge for Entrées \$3*

☒ Indicates dishes that are Gluten Free

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

*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.*