


# Sam Snead's

AT THE GOLF CLUB

## APPETIZERS AND SNACKS

 **Snead's Vinegar Chips \$6**  
House Made Chips, Warm Blue Cheese Dip

 **Chicken Wings \$16**  
Choice of: Buffalo, BBQ, Butter and Garlic Sauce  
Blue Cheese, Ranch and Celery

 **Greenbrier Classic Nachos \$15**  
Salsa, Guacamole, Jalapeños, Pepper Jack Cheese Sauce  
Crisp Tortillas and Rotisserie Chicken

  **Classic Shrimp Cocktail \$16**  
Horseradish Aioli, Candied Lemon  
Cocktail Sauce

## SOUPS

 **Mushroom Cream Soup \$8**  
Crispy Shiitake, Chives

 **Sicilian Seafood Soup \$11**  
Shrimp, Clams, Mussels, Casalingo Sausage, Tomato Concassé

## ENTRÉE SALADS

**Traditional Caesar \$12**  
Crouton, White Anchovy, Chipped Parmesan, Oven Roasted Tomato

 **Iceberg Wedge and Blue \$12**  
Grapes, Virginia Ham, Candied Walnuts  
Blue Cheese Dressing

  **Bibb Lettuce \$19**  
Lump Crab, Avocado, Mandarin Oranges, Haricot Vert, Green Goddess Dressing

**Olive Bread Panzanella Salad \$14**  
Radicchio, Arugula, Artichokes, Red Onion, Grape Tomatoes  
Red Wine Vinaigrette

### Add to Your Salad

Greenbrier Farm Vegetables \$5 | Chicken \$6 | Shrimp \$9 | Cedar Roasted Salmon \$9

## WOOD FIRED PIZZA

**Meat Lover's \$18**  
Sausage, Pepperoni, Bacon, Ham

**Prosciutto \$18**  
Pickled Red Onions, Gorgonzola, Balsamic Reduction

**Choice of Two Toppings \$15**  
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*

**Grilled Nathan's Hot Dog \$8**  
English Style Bun, House-Made Pickle Relish, Chili (Optional)

**Traditional Greenbrier Club Sandwich \$16**  
Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon  
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

**Chicken Sandwich \$15**  
Buttermilk Fried, BBQ Sauce, Red Onions, Old Bay Fries

**Traditional Reuben \$16**  
Corned Beef, Thousand Island Dressing, Marble Rye, Sauerkraut

**Grouper Sandwich \$18**  
Choice of Blackened Grouper or Guinness Beer Battered Grouper  
Tarter Sauce, House Cut Fries

**New England Style Lobster Roll \$21**  
Poached Lobster, Red Onions, Citrus Aioli  
Toasted English Cut Roll

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

 Indicates dishes that are Gluten Free

 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.*