

# Sam Snead's

AT THE GOLF CLUB

## APPETIZERS

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

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

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

ⓧ **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**  
Radicchio, Arugula, Artichokes, Red Onions, Grape Tomatoes  
Red Wine 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

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

## 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

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

**Pan Seared Chilean Sea Bass \$47**  
Saffron Infused Bouillabaisse, Potatoes, Clams, Mussels, Shrimp, Braised Fennel

**Braised Pork Shank \$38**  
Smoked Tomato Grits, Salsify, Celeric, Carrots, Natural Jus

ⓧ **Pan Seared Scallops \$47**  
Seafood Sausage, Cauliflower Three Ways, Brown Butter Buerre Blanc

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

*G* **Sorghum and Barley "Risotto" \$33**  
Oven Roasted Butternut Squash, Rutabaga, Parsnips, Toasted Pine Nuts, Arugula Pesto

**Pan Seared Atlantic Halibut \$47**  
Peruvian Lima Bean-Tomato-Basil Stew, Chorizo

## 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

## 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

*G* ⓧ **Roasted Garden Vegetables \$8**  
Medley of Vegetables Seasoned and Roasted

ⓧ Indicates dishes that are Gluten Free

*G* 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.*