

# Sam Snead's

AT THE GOLF CLUB

## FIRST COURSE

Sautéed Jumbo Lump Crab  
Cathy Justice Blue Ribbon Corn Bread  
Foraged Mushroom Ragout, Grape Tomatoes

## SECOND COURSE

⊗ Iceberg Wedge and Blue  
Maytag Blue Cheese, Grapes, Virginia Ham, Candied Walnuts

## THIRD COURSE

*Choice of One*

⊗ Cedar Plank Atlantic Salmon

⊗ Snead's Rotisserie Free Range Chicken

⊗ "The Greenbrier Classic"  
Grilled 8-oz Prime Filet Mignon

Colorado Lamb Chops

⊗ The "Sam Snead"  
Grilled USDA Prime 14-oz NY Strip Steak

## SIDES

Five Onion Grits  
Crispy Shallots, Chives

⊗ Buttermilk Whipped Potatoes  
Creamy Whipped Potatoes with Buttermilk

⊗ Green Asparagus with Lemon Butter  
Seasoned and Roasted Asparagus, Lemon Butter

*G* ⊗ Roasted Garden Vegetables  
Medley of Vegetables from The Greenbrier Chef's Garden

## FOURTH COURSE

*Choice of One*

Fresh Strawberry Cake  
Strawberry Coulis

Berry Cobbler  
Vanilla Ice Cream

⊗ 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.*