

# Sam Snead's

AT THE GOLF CLUB

## APPETIZERS

**ⓧ Tomato and Mozzarella \$14**

House Made Mozzarella, Vine Ripened Tomatoes, Basil Pesto, Balsamic Reduction

**Sautéed Jumbo Lump Crab \$19**

Cathy Justice Blue Ribbon Corn Bread, Foraged Mushroom Ragout  
Grape Tomatoes

**ⓧ Jumbo Shrimp Cocktail \$16**

Horseradish Aioli, Candied Lemon, Cocktail Sauce

**ⓧ Fire Roasted Quail \$19**

Semi Boneless Plantation Quail, Five Onion Grits  
Greenbrier Peach Gastrique, Collard Greens

## SOUPS AND SALADS

**Grilled Caesar \$14**

Crouton, White Anchovy, Chipped Parmesan  
Oven Roasted Tomato

**ⓖ ⓧ Arugula and Sherry \$16**

Petite Arugula Greens and Spinach  
Prosciutto Chips, Fresh Basil, Strawberries  
Manchego, Cucumber, Sherry Vinaigrette

**Petite Iceberg \$14**

Bleu Cheese, Grapes, Virginia Ham  
Candied Walnuts

**ⓧ Cream of Mushroom \$8**

Crispy Shiitake, Chives

**Chicken and Tortilla \$8**

Avocado, Sour Cream, Scallions, Fried Tortilla

## 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 Rotisserie Free Range Chicken \$35**

Roasted Farm Vegetables, Mushroom Risotto, Natural Jus

**Grilled Atlantic Swordfish \$45**

Mango Salsa, Fingerling Potatoes, Pickled Tomatoes, Lemon Vinaigrette

**ⓧ Roasted Colorado Lamb Chops \$49**

Creamy Polenta, Haricot Verts, Oyster Mushrooms, Tomato Jam  
Rosemary Scented Natural Jus

**ⓖ Whole Wheat Pappardelle Pasta \$33**

Basil Pesto, Toasted Pine Nuts, Seasonal Farm Vegetables, Parmesan

**Jumbo Crab-Stuffed Shrimp \$39**

Asparagus, Whipped Potatoes

**Pan Seared Sea Scallops \$44**

Foraged Mushrooms, Pickled Ramps, Grilled Ramps, Parmesan Gnocchi  
Tomato Concassé, Lemon Beurre Blanc

## 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" \$55**

Grilled USDA Prime Bone In 20oz Grilled Ribeye Steak

**ⓧ "The Greenbrier Classic" \$49**

Grilled 10 oz Prime Filet Mignon

**ⓧ The "Sam Snead" \$49**

Grilled USDA Prime 12 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

**ⓧ Braised Collard Greens \$8**

Smoked Bacon

**ⓧ Green Asparagus and Lemon Butter \$8**

Seasoned and Roasted Asparagus, Lemon Butter

**ⓧ Buttermilk Whipped Potatoes \$8**

Creamy Whipped Potatoes with Buttermilk

**ⓖ ⓧ Roasted Garden Vegetables \$8**

Medley of Vegetables Seasoned and Roasted

**ⓧ Caramelized Mushrooms & Onions \$8**

Topped with Fresh Herbs

**Sam Sneads' Signature**

**Truffled Lobster Mac n' Cheese \$22**

Cavatappi Pasta, Black Truffle, Butter Poached Lobster

**Five Onion Grits \$8**

Crispy Shallots, Chives

**ⓧ** 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 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.*