


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

Chicken Tortilla Soup \$8
Avocado, Sour Cream, Scallion, Fried Tortilla

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

  **Arugula and Sherry \$16**
Petite Arugula Greens and Spinach, Fresh Basil
Strawberries, Prosciutto Chips, Manchego, Cucumber, Sherry 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.