

Cathy Justice's "Best of Show Cornbread"

*Every meal at Prime 44 begins with this gift from the Justice family!
This special preparation is a family recipe as well as Cathy's
blue ribbon award winning entry at the West Virginia State Fair.
Please Enjoy!*

Starters

*Wagyu Carpaccio ~16

Grilled Onions, Artichoke, Arugula, Tarragon Mustard

*Tuna Tartare ~16

Citrus, Soy, Cilantro, Avocado, Lavosh

Lobster Popcorn ~18

Creole Mayonnaise

*Steak Tartare and Fried Oysters ~17

Spicy Remoulade

Oysters Rockefeller ~18

Creamed Spinach, Anise, Parmesan, Tabasco

House Charcuterie ~17

Hand Crafted Cured Meats, Appropriate Sauces, Crostini

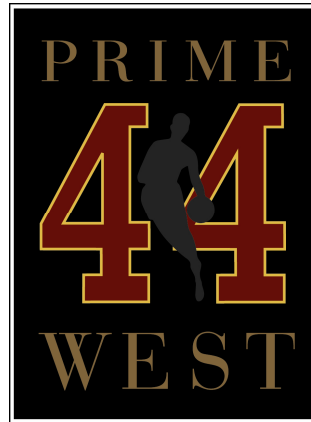
Soups

Roasted Lobster Bisque ~12

Parmesan Lobster Fritters

Traditional French Onion ~11

Aged Gruyere Cheese, Sour Dough Crouton



Salads

Karen's Caesar ~14

Hearts of Romaine, Anchovies, Imported Parmesan

Caprese Salad ~15

Burrata Cheese, Garden Tomato, Olive Oil,
Aged Balsamic, Fresh Basil

Chop Salad ~13

Iceberg Lettuce, Onion, Tomato, Bacon,
Maytag Blue Cheese, Poppy Seed Dressing

Baby Spinach ~13

Shiitake Mushrooms, Maytag Blue Cheese,
Bacon Dressing

Greenbrier Greens ~14

Collection of today's gathering all grown
exclusively at The Greenbrier Farm



Greenbrier Farm takes farm-to-the-table dining to the next level. Located on 40 acres of pristine beauty, everything at The Greenbrier Farm is naturally grown with no chemicals. A knowledgeable staff with 32 years of experience oversees the planting and harvesting of a variety of prize-winning produce. The Greenbrier Farm will raise nearly all of the produce for The Greenbrier Restaurant Collection, including 23 varieties of vegetables.

Seafood On Ice

Chilled Maine Lobster Tail

~Market Price~

Horseradish Cream

Maryland Crab Cocktail ~18

Sauce Louis

*Half Dozen Oysters ~18

Lemon, Mignonette, Cocktail, Tabasco

Jumbo Shrimp "Bloody Mary Style" ~17

Preserved Lemon, Garden Celery

Combination Tower

SELECT THREE OPTIONS

~ MARKET PRICE ~

*Tuna / Soy, Ginger, Wasabi

Lobster / Horseradish Cream

Shrimp / Cocktail Sauce

Crab Craws / Louis Sauce

*Oysters / Mignonette

What Is Your Flavor

Blue / Very Red, Cold Center

Rare / Red, Cool Center

Medium Rare / Red, Warm Center

Medium / Pink, Hot Center

Medium Well / Dull Pink Center

Well Done / Dull Gray

From The Land

*American Wagyu

Wagyu Filet Mignon per oz ~12

Wagyu Rib-Eye 12oz ~88

Wagyu Skirt 10oz ~55

*28 Day Wet Aged Cuts

Rib-Eye 18oz ~57

Filet Mignon 8oz ~50

New York Strip 12oz ~52

*35 Day Dry Aged Cuts

T-Bone 24oz ~64

Bone in Rib-Eye 22oz ~65

New York Strip 12oz ~62

Kansas City Strip 18oz ~63

*Free Range All Natural

Milk Fed Veal Chop 14oz ~ 49

Free Range, All Natural

Colorado Lamb Chops 10oz ~ 49

All Natural Raised In Open Meadows of
The Rocky Mountains

Peach Tea Chicken ~ 36

Fresh Corn, Braised Swiss Chard

Vegetarian

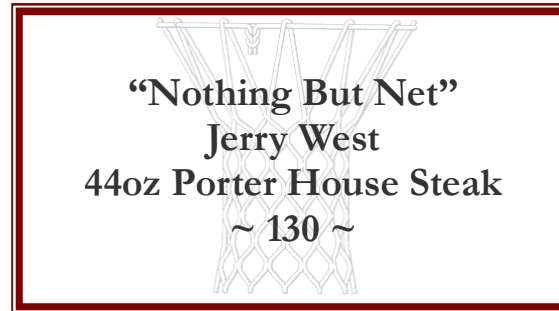
House Made Ricotta Gnocchi ~34

Asparagus, Mixed Olives, Preserved Lemon

A FEW WORDS ABOUT OUR STEAKS...

All of our beef is USDA prime grade, the finest available.

*It's naturally aged for maximum tenderness and
flavor before grilling and finishing with herb butter.*



Seafood and Shellfish

West Virginia Brook Trout ~39

Marcona Almonds, French Beans, Wild Ramps,
Citrus Segments, Brown Butter Sauce

Pan Roasted Sea Scallops ~42

Truffle-Braised Pork Cheeks, Leeks,
Watercress Coulis

Soft-Shell Crab ~38

Apple-Fennel Salad, Spicy Carrot Sauce,
Simple Guacamole

*Yellow Fin Tuna ~38

Serrano Ham and Olive Bread Crisp, Grilled Onions,
Sautéed Spinach, Country Olives, Romesco Sauce

Broiled Cold Water 12oz Lobster Tail

~Market Price~

Drawn Butter, Lemon

Enhancements

5oz Maine Lobster Tail ~20

Blue Cheese Crust ~7

Oscar Style ~15

Horseradish Crust ~7

Hen-of-the-Woods-Mushrooms ~8

Sauces ~3

Béarnaise

House Made Steak Sauce

Black Truffle Butter

BBQ Sauce

Grated Horseradish

Sides ~ 12

~ Vegetables ~

West Virginia Brown Beans

Beer Battered Onion Rings

Grilled Greenbrier Farm Vegetables

Mushrooms & Onions

Corn Pudding

Creamed Spinach

Braised Greens

~ Starches ~

Sea Salt Baked Potato

Five Onion Potato Hash

Twice Baked Potato

Fries~Garlic Aioli Smoked Ketchup

Boursin Mashed Potatoes

Mac'n Cheese

Lobster Mashed Potatoes ~19

Featured on *The Food Network's*

“The Best Thing I Ever Ate”

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic 20% gratuity is added to parties of 8 or more.