

-THE- GREENBRIER

A P P E T I Z E R S •

PORK BELLY

Pickled strawberry and fennel salad, spiced pecans and a honey thyme gastrique. (18)

DUCK AND DUMPLINGS

Parisian gnocchi, duck confit, rapini, blistered tomatoes, cracklings and duck consommé. (19)

BAKED GOAT CHEESE

Pistachio and cranberry crust, local honey and naan bread. (14)

TOBIN'S TUNA*

Sesame crusted rare seared tuna, yakisoba, bok choy, yuzu vinaigrette and sweet soy reduction. (20)

SMOKED OCTOPUS

Tasso ham, fingerlings, rainbow chard and arbol chili aioli. (18)

FOIE GRAS

Duck fat scone, peach and date chutney, bourbon vanilla bean butter and pistachio dust. (20)

STEAMED MUSSELS

Prince Edward Isle mussels, basil pesto, fennel, soppressata and white wine. (18)

BULGOGI EMPANADA

Korean style bbq beef baked in a flaky pastry dough, pickled salad and gochujang sauce. (20)

E N T R É E S •

RACK OF LAMB*

Sautéed rapini, romesco and harissa spiced lamb jus. (60)

POULET ROUGE

Pan roasted heritage French hen, black eyed pea cassoulet and sauce verte . (34)

SALMON*

Crispy skin, fregula, rainbow chard, tomato compote and green goddess. (35)

RED SNAPPER

Crispy skin pan seared snapper, herb risotto, roasted asparagus and a smoked tomato fumet. (42)

SMOKED SHORT RIB

Cheddar grits, rainbow chard and a BBQ demi-glace. (56)

PAN SEARED DUCK*

Summer vegetable hash, parsnip purée and a blood orange reduction. (36)

SEAFOOD RISOTTO

Saffron risotto, asparagus tips, fennel, mussels, shrimp, lobster and fresno chilis. (54)

VEGETARIAN CAVATELLI

House-made cavatelli pasta, baby zucchini, blistered tomatoes, asparagus, basil pesto and balsamic reduction. (28)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **If you have food allergies, please ask our management staff for assistance with the menu. We cannot 100% guarantee that fried items are completely gluten free.

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• S T E A K S & C H O P S •

BONE-IN RIBEYE*

Dry-aged Iowa Premium USDA prime beef, fresh-cracked black pepper and kosher salt. (60)

NEW YORK STRIP*

Dry-aged Iowa Premium USDA prime short loin with the bone. Fresh-cracked black pepper and kosher salt. (60)

PORTERHOUSE*

28 oz. Dry-aged Iowa Premium USDA prime cut from the short loin with filet. (72)

FILET OF BEEF*

Wet-aged Iowa Premium USDA beef tenderloin, center cut, fresh-cracked black pepper and kosher salt.

BUFFALO RIBEYE*

14 oz. hand cut
American bison ribeye steak. (60)

TOMAHAWK RIBEYE*

40 oz. Dry-aged Premium USDA prime graded beef. Fresh-cracked pepper and kosher salt sear. (160)

“THE WELLINGTON”*

8 oz. Iowa Premium barrel-cut filet of beef, prosciutto, mushroom duxelles and pâté de foie gras wrapped in puff pastry and baked.
Served medium-rare only with bordelaise sauce. (60)

• C O M P A N I O N S •

LOBSTER

7 ounce cold-water Maine tail with drawn butter. (35)

CRAB CAKE

Our signature gluten free lump crab recipe with béarnaise. (16)

SHRIMP SKEWER

Five (5) colossal garlic citrus, grilled or BBQ. (15)

SEARED FOIE GRAS (18)

• S T E A K T O P P E R S •

• **FOIE GRAS BUTTER** 6

• **MÂITRE D’ BUTTER** 3

• **BÉARNAISE** 4

• **BORDELAISE** 6

• **AU POIVRE** 6

• **WILD MUSHROOMS** 5

• S I D E S •

POMMES PURÉE

Yukon gold potatoes, butter and crème fraîche

TWICE-BAKED POTATO

Roasted garlic, chives, Tillamook cheddar and sour cream

BAKED POTATO

Whipped butter and sour cream (loaded +3)

BAKED SWEET POTATO

Butter, brown sugar and cinnamon

RISOTTO

Fresh herbs, parmesan and lemon

RAPINI

Sautéed broccoli rabe, garlic and shallots

POMMES FRITES

Fresh cut fries, sea salt, herbs and parmesan (add truffle oil +3)

CHEDDAR GRITS

Creamy grits and smoked Tillamook cheddar

ROASTED ASPARAGUS

Garlic and lemon

BABY CARROTS & ZUCCHINI

Heirloom carrots, baby zucchini, white wine and butter

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