

# -THE- GREENBRIER

• A FOOD & SPIRIT OUTPOST •

## Baked Spinach Dip

Fresh baby spinach, imported artichokes, queso cotija & ricotta salata.  
Served with warm pita. (12)

## Cheese Board

Chef's choice of artisanal cheeses. Gifts from the kitchen. (18)

## Baked Meatballs

Hand rolled ground steak trim, ricotta cheese & fresh herbs, baked in espagnole sauce.  
House rustic bread. (11)

## Stuffed Shrimp

Domestic Gulf Shrimp, lump crabmeat, herbs & panko crumbs.  
Baked in lemon caper butter. (18)

## Oysters

Half dozen raw oysters, finished with smoked salmon rillettes, ceviche & salmon roe. (15)

## Bruschetta

Warm, Cherokee Purple tomatoes, basil oil, shallots, lemon, parsley & burrata.  
House rustic bread. (12)



## Joyce Farm Chicken

Citrus brined & sous-vide, all-natural chicken quarter, with cornbread dressing & strawberry balsamic glaze. (28)

## Duck Breast

All natural Culver Farm duck breast, red wine & herb honey glaze. (30)

## Salmon

Sustainably raised fresh salmon. Broiled crispy skin. Citrus beurre blanc & lemon foam. (35)

## Scallops

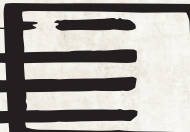
Divers scallops seared in clarified butter, beurre blanc & chimichurri. (35)

## Stuffed Flounder

Fresh flounder stuffed with lump crab. Baked in lemon fumet and cracker crumb. (30)

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The only prime dry-aged  
steakhouse in the Smokies.

## Steaks & Chops

Served with a side & choice of soup or salad.

### Bone-in Ribeye\*

Dry-aged Iowa Premium USDA prime beef, fresh cracked black pepper & kosher salt. (49)

\*Prepared medium and down.

### New York Strip\*

Dry-aged Iowa Premium USDA prime short loin with the bone.

Fresh cracked black pepper & kosher salt. (47)

### Filet of Beef\*

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

Petite 7 ounce (41) | King 10 ounce (50) | Oscar-lump crab cake with Bearnaise (12)

### Lamb Shank

Domestic lamb shank, braised in demi-glace and roasted low and slow. (34)

### Pork Chop\*

16 ounce dry-aged porterhouse chop. Sous vide with fresh cracked pepper & Himalayan salt,  
sweet cream butter & fresh thyme. Mornay & fried onions. (29)

## G ADD-ONS

Stilton Cheese (6) | Caramelized Spanish Onion (4) | Béarnaise sauce (3)  
BBQ Gulf Shrimp (9) | Herbed Butter (4) | Wild Mushrooms (6)

## - SIDE DISHES -

Baked Idaho or Sweet Potato  
Hand-Cut Pommes Frites  
Twice Baked Potato  
Herb-Smashed Potatoes  
Asparagus

Sautéed Broccolini  
Purple Dragon Carrot  
Mushroom Risotto  
Chopped Salad  
Wedge Salad

\*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.

GBR370  
Gatlinburg, TN