

-THE- GREENBRIER

• A FOOD & SPIRIT OUTPOST •

Mussels Marinière

PEI mussels steamed in white wine with garlic shallots, fresh herbs and finished with a touch of cream. (14)

Wild Boar Sausage Raclette

House-made sausage, warm raclette cheese, cornichons, stout mustard and German potato salad. (16)

Chicken Liver Mousse

Arugula and apple salad, and roasted hazelnuts.
Served with rustic bread. (14)

Oysters

Half dozen on half shell with compressed melon, watermelon granita and thai basil. (18)

"French Onion" Meatballs

Savory blend of ground steak, caramelized onions and herbs, served in a French onion broth with grated Gruyère cheese. Served with rustic bread and poached garlic. (12)

Baked Brie

Caramelized apples, balsamic fig jam, pistachio crumble and toast. (13)



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| MAIN | Served with a salad or daily soup. |
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Coq au Vin

Cabernet-braised half chicken, lardons, mushrooms, marbled potatoes and onion soubise. (29)

Salmon

Crispy skin, ratatouille, roasted potatoes and red pepper beurre blanc. (35)

Duck

Smoked cheddar grits and cherry bourbon glaze. (30)

Braised Lamb Shank

White bean tomato cassoulet, lardons and red wine lamb jus. (38)

Duck confit and Foie Gras Ravioli

Seasonal mushrooms, rich marsala broth and duck prosciutto. (33)

Duet of Beef

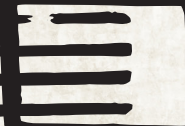
Braised short rib, twin filet medallions, pommes purée, asparagus and bordelaise. (54)

Daily Fish

(Market Price)

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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 and kosher salt. (55)

New York Strip*

Dry-aged Iowa Premium USDA prime short loin with the bone. Fresh cracked black pepper and kosher salt. (54)

Filet of Beef*

Wet-aged Iowa Premium USDA beef tenderloin, center cut, fresh cracked black pepper and kosher salt. Petite 7 ounce (45) | King 10 ounce (54)
Oscar-lump crab cake with Béarnaise (12)

Pork Chop*

Apple cider brined, sweet potato purée, roasted brussel sprouts and cider reduction. (29)

Venison Loin*

Pan roasted to medium rare, tartiflette, roasted squash and juniper spiced demi. (58)

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 -

Twice-Baked Potato
Hand-Cut Pommes Frites
Sweet Potato
Garlic Parmesan
Roasted Asparagus
Smoked Cheddar Grits

Sweet Potato Purée
Roasted Brussel Sprouts
Tartiflette
Roasted Squash
Pommes Purée

*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