

-THE- GREENBRIER

A P P E T I Z E R S •

FOIE GRAS & SCALLOP

Toasted brioche and sauce a l'orange. (22)

NASHVILLE HOT OYSTERS

Spicy fried fresh shucked oyster, pickled shallot and pickle juice "caviar." (18)

PORK BELLY & RIBS

Smoked baby back ribs, pork belly, worcestershire reduction and pickled blueberries. (18)

SHRIMP COCKTAIL

Spiced poached shrimp served chilled with a bourbon vanilla bean cocktail sauce. (15)

SMOKED BONE MARROW & TARTARE

Smoked marrow bone, beef tartare, capers, shallots, truffle aioli and potato chips. (20)

BAKED GOAT CHEESE

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

MUSSELS MARINIÈRE

Steamed mussels, garlic, shallot, fresh herbs and a white wine sauce. (16)

DUCK RILLETTE

Preserved duck, fresh herbs, fig mostarda, cornichon and griddled rustic bread. (18)

E N T R É E S •

STUFFED TROUT

Carolina trout stuffed with mushroom duxelles served over red pepper beurre blanc and roasted asparagus. (36)

DUCK*

Seared duck breast, smoked cheddar grits and a cherry bourbon glaze. (30)

DUET OF BEEF*

Pan-seared filet medallions, braised short rib, pommes purée, asparagus and bordelaise sauce. (55)

BRAISED LAMB SHANK

Colorado premium lamb, mushroom risotto, asparagus and red wine lamb jus. (48)

PAN ROASTED CHICKEN

Sweet potato purée, roasted brussels sprouts, braised leg and thigh and port wine reduction. (29)

SALMON

Crispy skin, butternut squash puree, herb risotto and cranberry-infused aged balsamic. (35)

VEGETARIAN GNOCCHI

House-made ricotta gnocchi, butternut squash, roasted brussels sprouts, wild mushrooms, sage brown butter and a cauliflower mousseline. (26)

*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.

-THE- GREENBRIER

• STEAKS & CHOPS •

BONE-IN RIBEYE*

Dry-aged Iowa Premium USDA prime beef, fresh cracked black pepper and kosher salt. (56)

NEW YORK STRIP*

Dry-aged Iowa Premium USDA prime short loin with the bone. Fresh cracked black pepper and kosher salt. (56)

PORTERHOUSE*

24 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. Petite 7 ounce (45) | King 10 ounce (54)

KUROBUTA PORK CHOP*

Premium heritage pork chop, citrus brined and finished with a spiced cider reduction. (36)

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)

COMPANIONS •

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)

SCALLOPS

Bacon-wrapped dayboat scallops (24)

STEAK TOPPERS •

- FOIE GRAS BUTTER 6
- MÂITRE D' BUTTER 3
- BÉARNAISE 4
- BORDELAISE 6
- AU POIVRE 6
- WILD MUSHROOMS 5

• SIDES •

POMMES PURÉE

Yukon gold potatoes, butter and crème fraîche

BRUSSELS SPROUTS

Bacon, vermouth and cream

BAKED SWEET POTATO

Butter, brown sugar and cinnamon

BAKED POTATO

Whipped butter and sour cream (loaded +3)

MUSHROOM RISOTTO

Wild mushrooms, shallots and veal demi

HERB RISOTTO

Aged parmesan, fresh herbs and citrus

POMMES FRITES

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

TWICE-BAKED POTATO

Roasted garlic, chives, tillamook cheddar and sour cream

ROASTED ASPARAGUS

Béarnaise sauce

SWEET POTATO PURÉE

Brown butter and molasses

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