

-THE- GREENBRIER

A P P E T I Z E R S •

SEARED SCALLOPS

Sweet corn cream, pickled shallots and lardon jus. (18)

STEAMED DUMPLINGS

Dry-aged beef and ginger dumplings, ponzu, pickled carrot and radish salad. (17)

NASHVILLE HOT OYSTERS

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

BAKED GOAT CHEESE

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

MUSSELS

Fennel, soppressata, tomatoes and white wine. (18)

FOIE GRAS

Pressed foie gras, port wine gelée, spiced rhubarb and pistachios. (20)

LOBSTER RISOTTO

Butter poached lobster, english pea risotto and pea tendrils. (22)

PORK BELLY TOSTADA

Tamarind soda glazed pork belly, black beans, charred corn relish, manchego cheese and aji crema. (18)

E N T R É E S •

HALIBUT

Potato crusted, broccolini, smoked tomato broth and basil oil. (45)

POULET À LA GRAND-MÈRE

Herb-roasted half chicken, bacon, mushrooms, haricot verts, onion soubise and natural chicken jus. (29)

VENISON LOIN*

Pan roasted Georgia red deer, celery root purée, glazed root vegetables, whiskey tobacco reduction. (58)

BOUILLABAISSE

White fish, lobster, mussels, shrimp, fennel and potatoes simmered in a saffron tomato broth with rouille. (52)

SALMON

Crispy skin, roasted corn and potato hash, tasso ham and sauce romesco. (35)

GOAT CHEESE CAVATELLI

Duck confit, oven dried tomatoes, shiitake mushrooms, celery root, crushed pistachios and house-made goat cheese cavatelli. (30)

DUCK*

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

*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*

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

VEAL CHOP*

Herb-brined and seared with tasso gravy. (65)

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

TWICE-BAKED POTATO

Roasted garlic, chives, tillamook cheddar and sour cream

BROCCOLINI

Romesco, white wine and toasted almonds

BAKED POTATO

Whipped butter and sour cream (loaded +3)

MUSHROOM RISOTTO

Wild mushrooms, shallots and veal demi

POMMES FRITES

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

HARICOT VERTS

Tasso ham, shallots and green beans

GLAZED CARROTS

Heirloom carrots, red wine and beef jus

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