

# -THE- GREENBRIER

## APPETIZERS

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### PORK BELLY

Smoked pork belly, apple purée and vanilla and rum infused Canadian maple. (18)

### BEEF TARTARE\*

Cured egg yolk, smoked bone marrow butter, cornichons and grilled bread. (20)

### NASHVILLE HOT OYSTERS

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

### FOIE GRAS

Apple bread pudding, seared foie gras, caramelized figs and a port wine reduction. (20)

### DUCK CONFIT EGG ROLLS

Pickled carrot salad, hoisin vinaigrette and yakisoba. (16)

### BAKED GOAT CHEESE

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

### SCALLOP & BEET RISOTTO

Seared scallops, roasted beets, Montrachet, arborio rice, English pea jus and crispy shallots. (19)

### FRENCH ONION MEATBALLS

Ground steak meatballs, French onion broth, gruyère cheese and grilled sourdough. (16)

## ENTRÉES

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### LAMB SHANK

Braised Colorado lamb, truffle mac 'n' cheese and red wine lamb jus. (48)

### SALMON\*

Crispy skin, risotto, roasted beets and a carrot crème fraîche. (35)

### TUNA\*

Basil seared tuna, ratatouille, fingerling potatoes and a red pepper reduction. (42)

### DUCK\*

Seared duck breast, smoked cheddar grits and a cherry bourbon glaze. (32)

### VEGETARIAN GNOCCHI

Ricotta gnocchi, butternut squash, mushrooms, brussels sprouts, sage brown butter and a cauliflower cream. (28)

### DUET OF BEEF\*

Braised short rib, twin filet medallions, pommes puree, baby carrots and bordelaise sauce. (55)

### CHICKEN

Half smoked chicken, sweet potato purée, brussels sprouts and a cranberry glaze. (29)

### VENISON RACK\*

Porcini rub, tartiflette, baby carrots and a juniper berry demi. (58)

\*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. (58)

### NEW YORK STRIP\*

Dry-aged Iowa Premium USDA prime short loin with the bone. Fresh cracked black pepper and kosher salt. (58)

### 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 (47) | King 10 ounce (56)

### PORK CHOP\*

Heritage Berkshire pork, cider reduction and crispy shallots. (38)

### 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

### BAKED POTATO

Whipped butter and sour cream (loaded +3)

### BAKED SWEET POTATO

Butter, brown sugar and cinnamon

### SWEET POTATO PURÉE

Brown butter and molasses

### CRISPY BRUSSELS

Chili, honey and roasted garlic

### POMMES FRITES

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

### TRUFFLE MAC 'N' CHEESE

White cheddar, mascarpone, peas and truffle oil

### MUSHROOM RISOTTO

Wild mushrooms, shallots and veal demi

### GLAZED CARROTS

Heirloom carrots, red wine and beef jus

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