



https://menulist.menu 300 West Main Street White Sulphur Springs, WV 24986, WHITE SULPHUR SPRINGS,

(+1)8554534858,(+1)3045361110 - http://www.greenbrier.com/

United States

The Card of Prime 44 West at The Greenbrier from WHITE SULPHUR SPRINGS includes about 205 different menus and drinks. On average, you pay for a dish / drink about \$15.6. The rooms in the restaurant are wheelchair accessible and can also be used with a wheelchair or physiological limitations, Depending on the weather conditions, you can also sit outside and have something. If you're hungry for some fiery South

American culinary arts, this is the place to be: delightful meals, cooked with fish, seafood delicacies, and meat, but also corn, beans, and potatoes are on the menu, The guests of the restaurant also appreciate the comprehensive variety of differing coffee and tea specialities that the restaurant has to offer. Moreover, there are fine American meals, such as burgers and grilled meat, You can also unwind at the bar with a cool beer or other alcoholic and non-alcoholic drinks.

Salads		Beers	
PETITE ICEBERG	\$14.0	BLUE MOUNTAIN FULL NELSON PALE ALE	\$7.0
Antipasti		Com: :::::::::::::::::::::::::::::::::::	
TOMATO AND MOZZARELLA	\$14.0	Tequila DON JULIO TEQUILA REPOSADO	\$16.0
Pizza – medium á 30cm			4_0.0
MEAT LOVER'S	\$8.0	Cafes	
		REGULAR OR DECAF	\$4.0
Sandwiches		Whiskies	
CHICKEN SANDWICH	\$15.0	DEWARS WHITE LABEL	\$10.0
Confood		DEWARS WHITE EADLE	Ψ10.0
Seafood		Hot drinks	
CEDAR PLANK ATLANTIC SALMON	\$39.0	TEA	
Drinks		Special cakes	
SAM ADAMS	\$6.0	FRESH STRAWBERRY CAKE	
Chicken		Vegetable dishes	
CHICKEN WINGS	\$16.0	PROSCIUTTO ASPARAGUS	\$18.0
Sauces		Chicken pizza	
BÉARNAISE SAUCE, MAITRE D' BU	TTER,	THE GOPHER	\$12.0
AU JUS		0	
Baked potatoes		Burgers and sandwiches	
LOADED BAKED POTATO	\$8.0	TRADITIONAL REUBEN	\$16.0
		Hot tea	
Classics		AGED EARL GREY	
MINT JULEP	\$12.0		
		Sea	

PAN SEARED SCALLOPS

\$45.0

Bottled beer		Add to your salad	
BUCKLER NON-ALCOHOLIC	\$5.0	GREENBRIER FARM VEGETABLES	\$5.0
Wood fired pizza		Specialty martinis	
CHOICE OF TWO TOPPINGS	\$15.0	BELLINI MARTINI	\$10.0
Lunch entrées		Fine brandy	
PAN SEARED CHILEAN SEA BASS	\$45.0	HENNESSEY PARADIS	\$95.0
Salads & soups		So-fish-ticated	
TRADITIONAL CAESAR	\$12.0	CEDAR ROASTED SALMON	\$9.0
Single malt scotch		Bottle	
ABELOUR 12 YEAR	\$15.0	GUINNESS CAN	\$7.0
Irish whiskey		Cognac & armagnac	
JAMESON 12 YEAR	\$14.0	DELAMAIN PALE DRY XO	\$22.0
American whiskey		On deck	
BAKER'S SMALL BATCH	\$15.0	BERRY COBBLER	
Speyside		Things we like to eat	
BALVENIE 12 YEAR DOUBLEWOOD	\$20.0	NEW ENGLAND STYLE LOBSTER ROLL	\$21.0
Draft beers		Bourbon / whiskey	
AMSTEL LIGHT	\$6.0	JAMESON BLACK BARREL	\$9.0
Cognac & brandy		Scotch whisky / irish whi	skey
HENNESSEY PRIVILEGE VSOP	\$20.0	JOHNNIE WALKER GOLD	\$25.0
Brandies		Complement your steak	

\$40.0

REMY MARTIN XO

SAUTEED JUMBO LUMP CRAB

\$19.0

Cognac, armagnac & calvados		Mooo, specialties & seaf colorado Lamb Chops	food
HENNESSEY XO	\$45.0		
		Provision drafts	
Single barrel bourbon		YUENGLING LAGER	\$5.0
GREENBRIER WILD TURKEY KENTUCKY SPIRIT	\$18.0	Raw bar &	
A1		shellfish	
Numi tea		JUMBO SHRIMP COCKTAIL	\$16.0
DECAF GINGER LEMON			4_0.0
0 1 1 10 11		6-pack of beer	
Pit stop half pound burg	ers	BLUE MOON	\$6.0
DOUBLE EAGLE	\$12.0		40.0
~ A		Black and tan beer	
Tequila slammers		BASS ALE	\$6.0
PATRON TEQUILA SILVER	\$15.0		40.0
0		Pro bowl burger and	
Straight rye		sandwiches	
BULLEIT SMALL BATCH	\$11.0	GROUPER SANDWICH	¢10 0
-		GROUPER SANDWICH	\$18.0
From the steaming soup	kettle	Herbal tea - decaffeinate	pd .
/ aus'm suppentopf		CHAMOMILE CITRON	
MUSHROOM CREAM SOUP	\$8.0	CHAMOMILE CITRON	
_		Party goblets	
Glenlivet		BACK 9	\$10.0
GLENLIVET 16 YEAR NADURRA	\$20.0	DACK 9	\$10.0
		Appetizers	
Numi organic teas		CLASSIC SHRIMP COCKTAIL*	\$16.0
ORGANIC SPICE		WOOD FIRE DOAGTED OUT	φ±0.0

Whiskey | bourbon | rye

WOOD FIRE ROASTED QUAIL

\$19.0

Soups		THE SAM SNEAD GRILLED USDA F	PRIME
FARRO AND WHITE BEAN MINESTRONE	\$9.0		
CREAM OF MUSHROOM	\$8.0	Domestic	
		MILLER LITE	\$5.0
Spirits		MICHELOB ULTRA	\$5.0
FOUR ROSES	\$13.0	01.1	
REMY MARTIN VSOP	\$15.0	Scotch	
		LAPHROIG 10 YEAR	\$17.0
Теа		JOHNNIE WALKER BLACK	\$14.0
JASMINE GREEN		Ø	
MOROCCAN MINT		Bourbon & rye	
.		BASIL HAYDEN	\$15.0
Coffee		KNOB CREEK RYE	\$13.0
ESPRESSO	\$4.0	Ali-blu lo-flo-	
CAPPUCCINO	\$5.0	Mighty leaf tea	
0.7		AFRICAN AMBER ORGANIC	
Entrees		VERBENA MINT ORGANIC	
GRILLED NATHAN'S HOT DOG	\$8.0	Cmall batch boumbon	
TRADITIONAL GREENBRIER CLUB SANDWICH	\$16.0	Small batch bourbon	
SANDWICH		LEGENDARY HATFIELD MCCOY WHISKEY	\$13.0
Popular items		ISAIAH MORGAN WEST VIRGINIA	\$20.0
CASAMIGOS TEQUILA REPOSADO	\$16.0		1 0-1
DON JULIO TEQUILA ANEJO	\$18.0	Dishes are also prepared	with
		these ingredients	
Appetizers and snacks		CHICKEN	\$6.0
SNEAD'S VINEGAR CHIPS	\$6.0	SHRIMP	\$9.0
GREENBRIER CLASSIC NACHOS	\$15.0		
~		Signature cocktails	
Third course		THE WEST VIRGINIA SLAMMER	\$10.0
THE GREENBRIER CLASSIC GRILLED 8-		DIRTY DOUBLE BOGEY	\$12.0
OZ PRIME FILET MIGNON		CADDIE MASTERITA	\$11.0

CADDIE MASTERITA

\$11.0

Entrée salads		HEINEKEN	\$6.0
ICEBERG WEDGE AND BLUE	\$12.0	STELLA ARTOIS	\$6.0
BIBB LETTUCE*	\$19.0	COORS LIGHT	\$5.0
OLIVE BREAD PANZANELLA SALAD	\$14.0	Whiskey	
Butcher's block		JACK DANIEL'S TENNESSEE WHISKEY	\$17.0
THE CHAMPION	\$55.0	JAMESON CASK MATES	\$9.0
THE GREENBRIER CLASSIC	\$49.0	REDBREAST IRISH	\$15.0
THE SAM SNEAD	\$49.0	CHIVAS REGAL	\$10.0
Champagne & sparkling		Dessert wines	
Wine SPARKLING BLANC DE NOIRS,		KRACHER, CUVÉE AUSLESE, 2010, BURGENLAND, AUSTRIA (375 ML)	\$14.0
BRUT, GRUET WINERY, NEW MEXICO	\$12.0	QUADY WINERY, ESSENSIA ORANGE MUSCAT, 2013,	\$9.0
SPARKLING CRÉMANT, BOUVET- LADUBAY, BRUT ROSÉ EXCELLENCE, LOIRE VALLEY, FRANCE	\$13.0	CALIFORNIA CHATEAU LA FLEUR D'OR, SAUTERNES, 2011, BORDEAUX, FRANCE	\$12.0
CHAMPAGNE, MOËT CHANDON, IMPERIAL BRUT, FRANCE	\$25.0	VIETTI, MOSCATO D ASTI CASCINETTA , 2014, PIEDMONT, ITALY	\$11.0
Craft beers			
NEW BELGIUM CITRADELIC IPA	\$7.0	Bourbon	
DEVIL'S BACKBONE 8 POINT IPA	\$7.0	ELIJAH CRAIG 12 YEAR	\$12.0
BOLD ROCK AMBER APPLE CIDER	\$7.0	KNOB CREEK	\$13.0
		WOODFORD RESERVE	\$12.0
Uncategorized		BULLEIT	\$11.0
CHAMOMILE LEMON		0	
JOHNNIE WALKER GREEN	\$20.0	Single malt	
ROOIBOS CHAI		GLENMORANGIE 10 YEAR	\$15.0
		LAGAVULIN 16 YEAR	\$22.0
Beer		OBAN 14 YEAR	\$20.0
BUD LIGHT	\$5.0	TALISKER 10 YEAR	\$18.0

Fortified wines		Cognac	
GRAHAMS, 10 YEAR TAWNY,	\$12.0	BOULARD CALVADOS	\$14.0
PORTUGAL	41210	COURVOISIER VSOP	\$14.0
SMITH WOODHOUSE, 20 YEAR TAWNY, PORTUGAL	\$21.0	COURVOISIER NAPOLEON	\$20.0
CHAPOUTIER, BANYULS, 2011,	\$13.0	MARTEL VSOP	\$14.0
ROUSSILLON, FRANCE	Ψ13.0	MARTEL CORDON BLEU	\$27.0
BROADBENT, 10 YEARS OLD MALMSEY, MADEIRA, PORTUGAL	\$19.0	White wine	
Club favorites		RIESLING, RICHARD BÖCKING, DEVON, 2012, MOSEL, GERMANY	\$14.0
WHOLE WHEAT PAPPARDELLE PASTA*	\$29.0	PINOT GRIGIO, GRAN SASSO LA BELLE ADDORMENTATA , 2014,	\$10.0
SNEAD'S ROTISSERIE FREE RANGE CHICKEN	\$35.0	TERRA DEGLI OSCI, ITALY	
GRILLED TENDERLOIN OF CERVENA VENISON	\$49.0	PINOT GRIS, EOLA HILLS WINERY, 2014, WILLAMETTE VALLEY, OREGON	\$12.0
BROILED JUMBO CRAB-STUFFED SHRIMP	\$45.0	SAUVIGNON BLANC, WAIRAU RIVER, 2014, MARLBOROUGH, NEW ZEALAND	\$10.0
Legacy cocktails		CHARDONNAY, JACKSON ESTATE, 2013, SANTA MARIA VALLEY, CALIFORNIA	\$13.0
GREENBRIER PEACH MARGARITA	\$12.0	CHARDONNAY, PATZ HALL, 2014,	
GREENBRIER 1808 WHITE SULPHUR JULEP	\$12.0	SONOMA COAST, CALIFORNIA	\$20.0
GREEN TOMATO MARIE	\$12.0	Scotch & whisky	
GREENBRIER SIGNATURE BLOODY MARY	\$12.0	DALWHINNIE 15 YEAR	\$20.0
		GLENLIVET 12 YEAR	\$14.0
Dessert		GLENLIVET 18 YEAR	\$25.0
SALTED CARAMEL CHOCOLATE	\$9.0	MACALLAN 12 YEAR	\$18.0
CAKE	Ψ9.0	MACALLAN 15 YEAR	\$25.0
CLASSIC BROWNIE SUNDAE	\$9.0	MACALLAN 18 YEAR	\$45.0
ICE CREAM AND SORBETS	\$4.0		
JIM JUSTICE'S CHOCOLATE CHIP COOKIE SANDWICH	\$9.0	Red wine	
RED VELVET CAKE	\$9.0	PINOT NOIR, HARTFORD COURT, 2013, RUSSIAN RIVER VALLEY, CALIFORNIA	\$13.0

PINOT NOIR, DOMAINE JEAN GUITON, 2012, BURGUNDY, FRANCE	\$18.0	SAM SNEADS' SIGNATURE TRUFFLED LOBSTER MAC N' CHEESE	\$22.0
MERLOT, BARBOURSVILLE		BRAISED COLLARD GREENS	\$8.0
VINEYARDS, 2013, BARBOURSVILLE, VIRGINIA	\$13.0	ROASTED GARDEN VEGETABLES*	\$8.0
SYRAH, QUPÉ WINES, 2012,	64.4.0	FIVE ONION GRITS	
CENTRAL COAST, CALIFORNIA	\$14.0	GREEN ASPARAGUS WITH LEMON	
ZINFANDEL, CAROL SHELTON WILD THING , 2013, MENDOCINO COUNTY, CALIFORNIA	\$14.0	BUTTER	
MALBEC, LA POSTA FAZZIO , 2013, MENDOZA, ARGENTINA	\$11.0	Port, madeira and desser wines	τ
CABERNET SAUVIGNON, MOUNT VEEDER WINERY, 2013, NAPA VALLEY, CALIFORNIA	\$17.0	VIETTI, MOSCATO D'ASTI, PIEDMONT, ITALY 2014	\$11.0
CABERNET SAUVIGNON, FAUST,	\$22.0	GRAHAM 'S, 10 YEAR TAWNY , PORTUGAL	\$12.0
2013, NAPA VALLEY, CALIFORNIA		CHAPOUTIER, BANYULS, ROUSSILLON, FRANCE 2011	\$13.0
Other fine sipping spirits		KRACHER, AUSLESE-CUVEE,	\$14.0
GOSLING OLD FAMILY RESERVE	\$15.0	BURGENLAND, AUSTRIA 2010	Ψ1-1.0
RUM AVIONITEOUILA REPOSADO	\$13.0	BROADBENT, 10 YEAR MALMSEY, MADEIRA, PORTUGAL	\$19.0
AVION TEQUILA REPOSADO AVION TEQUILA AÑEJO	\$13.0 \$14.0	CHATEAU LA FLEUR D'OR,	640.0
DON EDUARDO TEQUILA AÑEJO	\$14.0 \$16.0	BORDEAUX, FRANCE 2011	\$12.0
HERRADURA TEQUILA		SMITH WOODHOUSE, 20 YEAR TAWNEY, PORTUGAL	\$21.0
REPOSADO	\$15.0	OUADY WINERY, ESSENSIA	
HERRADURA TEQUILA AÑEJO	\$16.0	ORANGE MUSCAT, 2013, CA	\$9.0
PATRÓN TEQUILA AÑEJO	\$18.0	GRAHAM 'S SIX GRAPES	640.0
SAUZA TRES GENERACIONES TEQUILA	\$15.0	RESERVE RUBY, DOURO, PORTUGAL	\$10.0
		VIETTI, MOSCATO D'ASTI, PIEDMONT, ITALY	\$11.0
Side dishes		GRAHAM 'S, 10 YEAR TAWNY,	4400
GREEN ASPARAGUS AND LEMON BUTTER	\$8.0	DOURO, PORTUGAL	\$12.0
CARAMELIZED MUSHROOMS		CHAPOUTIER, BANYULS, ROUSSILLON, FRANCE	\$13.0
ONIONS	\$8.0	KRACHER, AUSLESE-CUVEE,	\$14.0
HOUSE CUT FRENCH FRIES	\$8.0	BURGENLAND, AUSTRIA	Ψ14.0
BUTTERMILK WHIPPED POTATOES	\$8.0		

CHATEAU LA FLEUR D'OR, SAUTERNES, BORDEAUX, FRANCE

\$12.0

SMITH WOODHOUSE, 20 YEAR TAWNY, DOURO, PORTUGAL

\$21.0

QUADY WINERY, ESSENSIA ORANGE MUSCAT, CA

\$9.0



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Made with menulist.menu

Opening Hours:

Monday 11:00-14:00 18:00-21:00 Tuesday 11:00-14:00 18:00-21:00 Wednesday 11:00-14:00 18:00-21:00 Thursday 11:00-14:00 18:00-21:00 Friday 11:00-14:00 18:00-21:00 Saturday 11:00-14:00 18:00-21:00 Sunday 11:00-14:00 18:00-21:00