



## ***Prime 44 West at The Greenbrier Menu***

<https://menulist.menu>

300 West Main Street White Sulphur Springs, WV 24986, WHITE SULPHUR SPRINGS,  
United States

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

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.

# Prime 44 West at The Greenbrier Menu



## Salads

PETITE ICEBERG \$14.0

## Antipasti

TOMATO AND MOZZARELLA \$14.0

## Pizza - medium á 30cm

MEAT LOVER'S \$8.0

## Sandwiches

CHICKEN SANDWICH \$15.0

## Seafood

CEDAR PLANK ATLANTIC SALMON \$39.0

## Drinks

SAM ADAMS \$6.0

## Chicken

CHICKEN WINGS \$16.0

## Sauces

BÉARNAISE SAUCE, MAITRE D' BUTTER, AU JUS

## Baked potatoes

LOADED BAKED POTATO \$8.0

## Classics

MINT JULEP \$12.0

## Beers

BLUE MOUNTAIN FULL NELSON PALE ALE \$7.0

## Tequila

DON JULIO TEQUILA REPOSADO \$16.0

## Cafes

REGULAR OR DECAF \$4.0

## Whiskies

DEWARS WHITE LABEL \$10.0

## Hot drinks

TEA

## Special cakes

FRESH STRAWBERRY CAKE

## Vegetable dishes

PROSCIUTTO ASPARAGUS \$18.0

## Chicken pizza

THE GOPHER \$12.0

## Burgers and sandwiches

TRADITIONAL REUBEN \$16.0

## Hot tea

AGED EARL GREY

## Sea

PAN SEARED SCALLOPS \$45.0

# Prime 44 West at The Greenbrier Menu



## ***Bottled beer***

BUCKLER NON-ALCOHOLIC \$5.0

## ***Wood fired pizza***

CHOICE OF TWO TOPPINGS \$15.0

## ***Lunch entrées***

PAN SEARED CHILEAN SEA BASS \$45.0

## ***Salads & soups***

TRADITIONAL CAESAR \$12.0

## ***Single malt scotch***

ABELOUR 12 YEAR \$15.0

## ***Irish whiskey***

JAMESON 12 YEAR \$14.0

## ***American whiskey***

BAKER'S SMALL BATCH \$15.0

## ***Speyside***

BALVENIE 12 YEAR  
DOUBLEWOOD \$20.0

## ***Draft beers***

AMSTEL LIGHT \$6.0

## ***Cognac & brandy***

HENNESSEY PRIVILEGE VSOP \$20.0

## ***Brandies***

REMY MARTIN XO \$40.0

## ***Add to your salad***

GREENBRIER FARM VEGETABLES \$5.0

## ***Specialty martinis***

BELLINI MARTINI \$10.0

## ***Fine brandy***

HENNESSEY PARADIS \$95.0

## ***So-fish-ticated***

CEDAR ROASTED SALMON \$9.0

## ***Bottle***

GUINNESS CAN \$7.0

## ***Cognac & armagnac***

DELAMAIN PALE DRY XO \$22.0

## ***On deck***

BERRY COBBLER

## ***Things we like to eat***

NEW ENGLAND STYLE LOBSTER  
ROLL \$21.0

## ***Bourbon / whiskey***

JAMESON BLACK BARREL \$9.0

## ***Scotch whisky / irish whiskey***

JOHNNIE WALKER GOLD \$25.0

## ***Complement your steak***

SAUTEED JUMBO LUMP CRAB \$19.0

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## **Cognac, armagnac & calvados**

HENNESSEY XO \$45.0

## **Single barrel bourbon**

GREENBRIER WILD TURKEY KENTUCKY SPIRIT \$18.0

## **Numi tea**

DECAF GINGER LEMON

## **Pit stop half pound burgers**

DOUBLE EAGLE \$12.0

## **Tequila slammers**

PATRON TEQUILA SILVER \$15.0

## **Straight rye**

BULLEIT SMALL BATCH \$11.0

## **From the steaming soup kettle / aus'm suppentopf**

MUSHROOM CREAM SOUP \$8.0

## **Glenlivet**

GLENLIVET 16 YEAR NADURRA \$20.0

## **Numi organic teas**

ORGANIC SPICE

## **Whiskey | bourbon | rye**

BOOKER'S SMALL BATCH \$19.0

## **Meat, specialties & seafood**

COLORADO LAMB CHOPS

## **Provision drafts**

YUENGLING LAGER \$5.0

## **Raw bar & shellfish**

JUMBO SHRIMP COCKTAIL \$16.0

## **6-pack of beer**

BLUE MOON \$6.0

## **Black and tan beer**

BASS ALE \$6.0

## **Pro bowl burger and sandwiches**

GROUPE SANDWICH \$18.0

## **Herbal tea - decaffeinated**

CHAMOMILE CITRON

## **Party goblets**

BACK 9 \$10.0

## **Appetizers**

CLASSIC SHRIMP COCKTAIL\* \$16.0

WOOD FIRE ROASTED QUAIL \$19.0

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## *Soups*

FARRO AND WHITE BEAN MINISTRONE	\$9.0
CREAM OF MUSHROOM	\$8.0

## *Spirits*

FOUR ROSES	\$13.0
REMY MARTIN VSOP	\$15.0

## *Tea*

JASMINE GREEN
MOROCCAN MINT

## *Coffee*

ESPRESSO	\$4.0
CAPPUCCINO	\$5.0

## *Entrees*

GRILLED NATHAN'S HOT DOG	\$8.0
TRADITIONAL GREENBRIER CLUB SANDWICH	\$16.0

## *Popular items*

CASAMIGOS TEQUILA REPOSADO	\$16.0
DON JULIO TEQUILA ANEJO	\$18.0

## *Appetizers and snacks*

SNEAD'S VINEGAR CHIPS	\$6.0
GREENBRIER CLASSIC NACHOS	\$15.0

## *Third course*

THE GREENBRIER CLASSIC GRILLED 8- OZ PRIME FILET MIGNON
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THE SAM SNEAD GRILLED USDA PRIME  
14-OZ NY STRIP STEAK

## *Domestic*

MILLER LITE	\$5.0
MICHELOB ULTRA	\$5.0

## *Scotch*

LAPHROIG 10 YEAR	\$17.0
JOHNNIE WALKER BLACK	\$14.0

## *Bourbon & rye*

BASIL HAYDEN	\$15.0
KNOB CREEK RYE	\$13.0

## *Mighty leaf tea*

AFRICAN AMBER ORGANIC
VERBENA MINT ORGANIC

## *Small batch bourbon*

LEGENDARY HATFIELD MCCOY WHISKEY	\$13.0
ISAIAH MORGAN WEST VIRGINIA	\$20.0

*Dishes are also prepared with  
these ingredients*

CHICKEN	\$6.0
SHRIMP	\$9.0

## *Signature cocktails*

THE WEST VIRGINIA SLAMMER	\$10.0
DIRTY DOUBLE BOGEY	\$12.0
CADDIE MASTERITA	\$11.0



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## Entrée salads

ICEBERG WEDGE AND BLUE	\$12.0
BIBB LETTUCE*	\$19.0
OLIVE BREAD PANZANELLA SALAD	\$14.0

## Butcher's block

THE CHAMPION	\$55.0
THE GREENBRIER CLASSIC	\$49.0
THE SAM SNEAD	\$49.0

## Champagne & sparkling wine

SPARKLING BLANC DE NOIRS, BRUT, GRUET WINERY, NEW MEXICO	\$12.0
SPARKLING CRÉMANT, BOUVET-LADUBAY, BRUT ROSÉ EXCELLENCE, LOIRE VALLEY, FRANCE	\$13.0
CHAMPAGNE, MOËT CHANDON, IMPERIAL BRUT, FRANCE	\$25.0

## Craft beers

NEW BELGIUM CITRADELIC IPA	\$7.0
DEVIL'S BACKBONE 8 POINT IPA	\$7.0
BOLD ROCK AMBER APPLE CIDER	\$7.0

## Uncategorized

CHAMOMILE LEMON	
JOHNNIE WALKER GREEN	\$20.0
ROOIBOS CHAI	

## Beer

BUD LIGHT	\$5.0
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HEINEKEN	\$6.0
STELLA ARTOIS	\$6.0
COORS LIGHT	\$5.0

## Whiskey



JACK DANIEL'S TENNESSEE WHISKEY	\$17.0
JAMESON CASK MATES	\$9.0
REDBREAST IRISH	\$15.0
CHIVAS REGAL	\$10.0

## Dessert wines

KRACHER, CUVÉE AUSLESE, 2010, BURGENLAND, AUSTRIA (375 ML)	\$14.0
QUADY WINERY, ESSENSIA ORANGE MUSCAT, 2013, CALIFORNIA	\$9.0
CHATEAU LA FLEUR D'OR, SAUTERNES, 2011, BORDEAUX, FRANCE	\$12.0
VIETTI, MOSCATO D ASTI CASCINETTA, 2014, PIEDMONT, ITALY	\$11.0

## Bourbon

ELIJAH CRAIG 12 YEAR	\$12.0
KNOB CREEK	\$13.0
WOODFORD RESERVE	\$12.0
BULLEIT	\$11.0

## Single malt

GLENMORANGIE 10 YEAR	\$15.0
LAGAVULIN 16 YEAR	\$22.0
OBAN 14 YEAR	\$20.0
TALISKER 10 YEAR	\$18.0

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## Fortified wines

GRAHAMS, 10 YEAR TAWNY, PORTUGAL	\$12.0
SMITH WOODHOUSE, 20 YEAR TAWNY, PORTUGAL	\$21.0
CHAPOUTIER, BANYULS, 2011, ROUSSILLON, FRANCE	\$13.0
BROADBENT, 10 YEARS OLD MALMSEY, MADEIRA, PORTUGAL	\$19.0

## Club favorites

WHOLE WHEAT PAPPARDELLE PASTA*	\$29.0
SNEAD'S ROTISSERIE FREE RANGE CHICKEN	\$35.0
GRILLED TENDERLOIN OF CERVENA VENISON	\$49.0
BROILED JUMBO CRAB-STUFFED SHRIMP	\$45.0

## Legacy cocktails

GREENBRIER PEACH MARGARITA	\$12.0
GREENBRIER 1808 WHITE SULPHUR JULEP	\$12.0
GREEN TOMATO MARIE	\$12.0
GREENBRIER SIGNATURE BLOODY MARY	\$12.0

## Dessert

SALTED CARAMEL CHOCOLATE CAKE	\$9.0
CLASSIC BROWNIE SUNDAE	\$9.0
ICE CREAM AND SORBETS	\$4.0
JIM JUSTICE'S CHOCOLATE CHIP COOKIE SANDWICH	\$9.0
RED VELVET CAKE	\$9.0

## Cognac

BOULARD CALVADOS	\$14.0
COURVOISIER VSOP	\$14.0
COURVOISIER NAPOLEON	\$20.0
MARTEL VSOP	\$14.0
MARTEL CORDON BLEU	\$27.0

## White wine

RIESLING, RICHARD BÖCKING, DEVON , 2012, MOSEL, GERMANY	\$14.0
PINOT GRIGIO, GRAN SASSO LA BELLE ADDORMENTATA , 2014, TERRA DEGLI OSCI, ITALY	\$10.0
PINOT GRIS, EOLA HILLS WINERY, 2014, WILLAMETTE VALLEY, OREGON	\$12.0
SAUVIGNON BLANC, WAIRAU RIVER, 2014, MARLBOROUGH, NEW ZEALAND	\$10.0
CHARDONNAY, JACKSON ESTATE, 2013, SANTA MARIA VALLEY, CALIFORNIA	\$13.0
CHARDONNAY, PATZ HALL, 2014, SONOMA COAST, CALIFORNIA	\$20.0

## Scotch & whisky

DALWHINNIE 15 YEAR	\$20.0
GLENLIVET 12 YEAR	\$14.0
GLENLIVET 18 YEAR	\$25.0
MACALLAN 12 YEAR	\$18.0
MACALLAN 15 YEAR	\$25.0
MACALLAN 18 YEAR	\$45.0

## Red wine

PINOT NOIR, HARTFORD COURT, 2013, RUSSIAN RIVER VALLEY, CALIFORNIA	\$13.0
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PINOT NOIR, DOMAINE JEAN  
GUITON, 2012, BURGUNDY,  
FRANCE \$18.0

MERLOT, BARBOURSVILLE  
VINEYARDS, 2013,  
BARBOURSVILLE, VIRGINIA \$13.0

SYRAH, QUPÉ WINES, 2012,  
CENTRAL COAST, CALIFORNIA \$14.0

ZINFANDEL, CAROL SHELTON  
WILD THING , 2013, MENDOCINO  
COUNTY, CALIFORNIA \$14.0

MALBEC, LA POSTA FAZZIO , 2013,  
MENDOZA, ARGENTINA \$11.0

CABERNET SAUVIGNON, MOUNT  
VEEDER WINERY, 2013, NAPA  
VALLEY, CALIFORNIA \$17.0

CABERNET SAUVIGNON, FAUST,  
2013, NAPA VALLEY, CALIFORNIA \$22.0

## *Other fine sipping spirits*

GOSLING OLD FAMILY RESERVE  
RUM \$15.0

AVION TEQUILA REPOSADO \$13.0

AVION TEQUILA AÑEJO \$14.0

DON EDUARDO TEQUILA AÑEJO \$16.0

HERRADURA TEQUILA  
REPOSADO \$15.0

HERRADURA TEQUILA AÑEJO \$16.0

PATRÓN TEQUILA AÑEJO \$18.0

SAUZA TRES GENERACIONES  
TEQUILA \$15.0

## *Side dishes*

GREEN ASPARAGUS AND LEMON  
BUTTER \$8.0

CARAMELIZED MUSHROOMS  
ONIONS \$8.0

HOUSE CUT FRENCH FRIES \$8.0

BUTTERMILK WHIPPED POTATOES \$8.0

SAM SNEADS' SIGNATURE  
TRUFFLED LOBSTER MAC N'  
CHEESE \$22.0

BRAISED COLLARD GREENS \$8.0

ROASTED GARDEN VEGETABLES\* \$8.0

FIVE ONION GRITS

GREEN ASPARAGUS WITH LEMON  
BUTTER

## *Port, madeira and dessert wines*

VIETTI, MOSCATO D'ASTI,  
PIEDMONT, ITALY 2014 \$11.0

GRAHAM 'S, 10 YEAR TAWNY ,  
PORTUGAL \$12.0

CHAPOUTIER, BANYULS,  
ROUSSILLON, FRANCE 2011 \$13.0

KRACHER, AUSLESE-CUVÉE,  
BURGENLAND, AUSTRIA 2010 \$14.0

BROADBENT, 10 YEAR MALMSEY ,  
MADEIRA, PORTUGAL \$19.0

CHATEAU LA FLEUR D'OR,  
BORDEAUX, FRANCE 2011 \$12.0

SMITH WOODHOUSE, 20 YEAR  
TAWNEY, PORTUGAL \$21.0

QUADY WINERY, ESSENSIA  
ORANGE MUSCAT, 2013, CA \$9.0

GRAHAM 'S SIX GRAPES  
RESERVE RUBY, DOURO,  
PORTUGAL \$10.0

VIETTI, MOSCATO D'ASTI,  
PIEDMONT, ITALY \$11.0

GRAHAM 'S, 10 YEAR TAWNY ,  
DOURO, PORTUGAL \$12.0

CHAPOUTIER, BANYULS,  
ROUSSILLON, FRANCE \$13.0

KRACHER, AUSLESE-CUVÉE,  
BURGENLAND, AUSTRIA \$14.0



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**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](https://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