

# Greenbrier Restaurant Menu

370 Newman Road, Gatlinburg, TN 37738 [www.greenbrierrestaurant.com](http://www.greenbrierrestaurant.com) (865) 436-6318

A Fine Dining Gatlinburg Restaurant Tradition with Private Dining

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## Great Beginnings

### **French Onion Soup (*En Crock*)**

*Served piping hot with a homemade crouton and melted Provolone cheese*

**Bowl - \$6.95 Cup - \$3.95**

### **Cheese Sticks \$5.95**

*Deep-fried Mozzarella cheese served with marinara sauce*

### **Crabmeat Stuffed Mushrooms \$8.95**

*Our own delicious crabmeat dressing baked in mushroom caps*

### **Fried Stuffed Shrimp \$8.95**

*Tender shrimp stuffed with Cheddar cheese and diced jalapenos, covered with a seasoned breading and fried to a golden brown*

### **Shrimp Cocktail \$8.95**

*Tender, succulent shrimp served with cocktail sauce*

### **Escargot Ala Bourguignon \$9.95**

*French selects served in mushroom caps and simmering garlic butter*

### **Deep Fried Lobster \$18.95**

*A lobster tail cut into bite-sized pieces, beer battered and fried to a golden brown and served with drawn butter*

## Fresh From The Garden

### **House Salad \$11.95**

*Crisp salad greens and fresh vegetables topped with baby shrimp or your choice of grilled, blackened, or fried chicken strips*

### **Caesar Salad \$9.95**

*Fresh romaine tossed with our homemade Caesar dressing, croutons and Parmesan cheese  
Add chicken for \$3.00*

### **Our Homemade Salad Dressings**

*House Specialty Vinaigrette, Bleu Cheese Honey Mustard,  
Ranch, Thousand Island*

## From The Broiler

*Most items also available blackened or lightly blackened*

### **Filet Mignon**

5 oz \$24.95 8 oz \$32.95

*Steamed and served with lemon wedges and drawn butter*

### **Smoky Mountain Pork Ribeye \$19.95**

*An 8 oz steak cut from the center of the loin*

### **New York Strip \$20.95**

*A 12 oz famous cut of the sirloin strip*

## Entrees

*Dinner entrees include soup du jour or side salad, homemade bread, and your choice of baked potato, twice baked potato or sautéed vegetables*

### **Mountain Trout \$16.95**

*Rainbow trout seasoned & baked to flaky sweetness*

### **Blackened Chicken \$16.95**

*Boneless whole chicken breast blackened, served on a bed of rice and accompanied with our homemade pineapple salsa*

### **Shrimp \$17.95**

*Available lightly seasoned and grilled or beer battered and fried*

### **Lobster Tail**

One Tail \$28.95 Two Tails \$43.95

*Steamed and served with lemon wedges and drawn butter*

### **Surf & Turf \$Price Varies\$**

*Any combination. Ask your server for details*

### **Pasta Alfredo \$15.95**

*Fresh fettuccine tossed with our homemade Alfredo sauce. Topped with your choice of shrimp or charbroiled chicken*

### **Vegetables Provolone \$14.95**

*Fresh sautéed vegetable topped with melted provolone cheese*

### **Cajun Tilapia \$18.95**

*A mild white fish blackened with Cajun spices and served with our homemade pineapple salsa. Also available lightly blackened*

### **Shrimp Scampi \$18.95**

*Sautéed in white wine and garlic butter. Arranged on a bed of rice*

### **Chef's Choice**

*Ask your server for details*

## The Pride Of The Greenbrier

### **Roast Prime Rib of Beef Au Jus**

10 oz \$21.95 14 oz \$26.95

*Slow-roasted and hand carved. A limited amount prepared daily to insure quality*

### **Stuffed Filet of Tilapia \$20.95**

*Stuffed with our own crabmeat dressing and baked to perfection*

### **Chicken Vera Cruz \$22.95**

*Baked whole chicken breast stuffed with crabmeat dressing and Provolone cheese*

### **Stuffed Pork Tenderloin \$19.95**

*Baked pork medallions stuffed with our own apple and walnut dressing. Topped with a honey glaze*

## Desserts

### **Lydia's Chocolate Suicide For Two \$9.95**

*Hershey's chocolate blended with a rich decadent brownie, served with vanilla bean ice cream and chocolate syrup.  
Simply to die for*

### **Homemade Buttermilk Pie \$4.95**

*A warm Southern sweet custard pie*

### **Cranberry Bread Pudding With Whiskey Sauce \$6.95**

*Homemade bread pudding blended with cranberries, baked to perfection in our kitchen. Topped with a warm whiskey sauce*

### **Strawberry Cheesecake \$5.95**

*New York style, covered with homemade strawberry sauce & whipped cream*

### **Chocolate Eruption \$6.95**

*A pyramid of rich chocolate cream, studded with nuts, chocolate chips & turtle cheesecake with caramel & chocolate curls erupting from the center*

## **After Dinner Coffee Drinks**

**All priced at \$7.95**

### **Irish Coffee**

*Irish whiskey topped with crème de menthe*

### **Cafe Gates**

*Grand Marnier, Crème de cacao & Kahlua*

### **Tennessee Mud**

*Jack Daniels & Amaretto*

### **Parisian Coffee**

*Grand Marnier & Cognac*

### **Kioki Coffee**

*Kahlua, brandy & crème de cacao*

### **Italian Coffee**

*Amaretto & Coffee*

***Coffee drinks topped with whipped cream & cherry***

## **BEVERAGES**

**Coffee (Regular & De-Caffeinated), Unsweet Tea, Sweet Tea, Coke, Diet Coke, Sprite**

**\$1.95 Free re-fills on coffee & tea**

## **CHILDREN'S MENU**

***Age 12 or under***

5 oz Roast Prime Rib of Beef Au Jus \$7.95

Hamburger or Cheeseburger \$6.95

Deep Fried Shrimp \$6.95

Fried Chicken Tenders \$6.95

*Served with your choice of: French Fries, Baked Potato, Rice or Sautéed Vegetables*

Consuming raw or under cooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne related illness. Please inform your server of any allergies. Prices do not include sales tax or gratuities & menu items and prices are subject to change based on availability. An automatic 18% gratuity will be added to parties of 6 or more.