





## Appetizers

Chilled Alaskan King Crab Tacos...9

Artisan Cheese Plate Chef Troy's Selection of Assorted Cheeses with Fruit Garnish, Crackers and Bread...11

Fried Calamari Strips with Garlic Chili Vinaigrette...8

Seared Ahi Tuna with Wasabi and Soy...10 Blue Crab Cakes Baked with Applewood Bacon...10

Baked Havarti Shrimp, with Lemon and Garlic...10

Crab Stuffed Mushrooms Béarnaise...10

Carne Asada Pizza with Shredded Beef, Roasted Poblano Peppers, Caramelized Onions, Fontina and Asiago Cheese...10 Cognac Caramelized
Baked Brie with Pecans...10

Jumbo Gulf Shrimp Cocktail...9

Bacon Wrapped Grilled Shrimp with BBQ Sauce...9

Baked Spinach & Artichoke Dip with Pita and Taco Chips...8

Baked Mushrooms Boursin...9

Escargot en Croute...8

## Soups, Salads & A La Carte

Baked French Onion & Mushroom Soup as substitute for Chef's Soup...1
a la carte Cup...4.50 Bowl...5.50

Hearty Beef Barley Soup a la carte Cup...4 Bowl...5

Chef's Soup Selection
a la carte Cup...4 Bowl...5

Iceberg Wedge with Maytag Blue Cheese Dressing...5.25 as substitute for bouse salad...3.25

Traditional Caesar Salad...7
as substitute for bouse salad...5

Steamed Asparagus...4

Steamed Broccoli with Hollandaise Sauce...2

Chef's Seasonal Vegetables...3

Sautéed Forest Mushrooms...3

Baked Potato...3

Boursin Mashed Potatoes...4

Steak Fries...3

Pasta with Homemade Marinara Sauce...2

# Pride of Iowa Products

We support Iowa farmers and artisans.

La Quercia Prosciutto
Eden Natural Farms Pork
Graziano's Italian Sausage

Karber Farms Northern Prairie Chèvre Cheese Maytag Farms Cheese Sheeder Clover Leaf Dairy Products

Barilla Pasta Terpstra Farms Produce Jobn Whitson Sunrise Produce

We offer bottled or sparkling water, espresso or cappuccino. 
 The customary 18% gratuity will be added to reservations and parties of six or more. 
 One guest check will be presented to parties of ten or more.







#### 2006 National Beef Backer Innovator of the Year



All entrées are accompanied by homemade soup or garden salad and artisan breads.

#### Greenbriar Specialties

Slow Roasted Prime Rib of Beef...21 Large Cut...25

Cajun Grilled
Prime Rib of Beef...22
Large Cut...26

Beef Tenderloin de Burgo...25

Alaskan King Crab Legs & Petite Filet Mignon...40

Beef Tenderloin Oscar...29

Trostel Duo Beef Tenderloin au Poivre and Blue Cheese Encrusted...25

> Ribeye Steak Gunpowder Crust...22

#### Choice, Aged Iowa Steaks & Chops

To enhance the flavor of your steak, choose from these sauces or seasonings for an additional \$2: Béarnaise, Mushroom Bordelaise, Maytag Butter, Green Peppercorn Sauce or Gunpowder Crust

Iowa Prime Top Sirloin Center Cut...17

Whiskey and Garlic Top Sirloin...18 Filet Mignon Center Cut...25 Petite Filet...21

Tuscan Grilled T-Bone Steak...17 New York Strip Center Cut...24

The Iowa Pork Chop...15
Cajun Style...16

### Seafood

Grilled Ahi Tuna with Ginger Soy Glaze...17

> Grilled Fresh Fillet of Salmon, Hollandaise...15

Baked Havarti & Crab Meat Stuffed Halibut...22

Spicy Crisp Sriracha

Chicken Breast...14

Broiled New Zealand Orange Roughy...16

Sautéed Sea Scallops & Musbrooms...18

Baked Fillet of Salmon on a Cedar Plank, Mustard Seed Encrusted, White Wine Cream...16 Jumbo Gulf Shrimp Tempura Fried or Charbroiled...15

Parmesan Encrusted Barramundi...16

Steamed Alaskan King Crab Legs, one and a balf pounds...Market Price

#### Poultry

Chicken & Mushroom Marsala on Linguine...13

Parmesan Encrusted Chicken Breast on Linguine...14 Breast of Chicken Oscar with Crab Meat, Asparagus Spears & Béarnaise Sauce...19

#### Pasta

Beef Stroganoff...18

caramelized onions, forest mushrooms, homemade egg noodles, brandied herb gloss, sour cream

Bow Tie with Garlic Cream Sauce and Three Cheese Sauce...15 - may add Chicken, Shrimp or Salmon Blackened Chicken
with Tomato Basil Fettuccine...17
blackened breast of chicken,
diced tomatoes, onion, basil cream

Shrimp Scampi Angel Hair...18
shrimp sautéed in garlic,
lemon, butter and diced tomatoes



