

Starters

Tomato Mozzarella Stack Red and Yellow Tomatoes layered with Fresh Mozzarella Cheese, Fresh Basil and a Sweet Balsamic Reduction	11
Wild Game "Duo" Signature Buffalo "Burger Slider" Smoked Gouda, Caramelized Onions, Elk Chili Stuffed Mini Baked Potato	9
The Homestead Classic Shrimp and Crab Cocktail	13
"New Orleans Style" BBQ Shrimp White Wine, Butter, fresh Garlic and Spices. Andouille Risotto	14
Baked Stuffed Mushroom Caps Baked Mushrooms stuffed with fresh Spinach, Virginia Ham, Goat Cheese	9
Fried Atlantic Calamari Tender Squid Rings with Remoulade Sauce	10
Traditional French Onion Soup Caramelized Onions in a rich Beef Broth, topped with Croutons and Swiss Cheese	6
Chef's Soup du Jour	4
Caesar Salad Crisp young Romaine leaves tossed with Homestead Caesar Dressing, Croutons and Parmesan Reggiano	6
Sam's House Wedge Iceberg Lettuce with shaved Red Onion, Bacon and Baby Tomato, choice of dressing	6

House Favorites

House Chopped Salad Crispy Romaine and Iceberg Lettuce tossed with Herb Roasted Chicken, Bacon, Virginia Ham, Parmesan Cheese, Tomatoes and Avocado, choice of dressing	15
Slammin' Sam's Burger* Half-Pound of Angus Beef topped with your choice of Cheddar, Monterey Jack or Swiss Cheese, Mushrooms, Peppers, Onions, Lettuce and Tomato, served with French Fries	14
Chicken Saltimbocca Sandwich Sage Spread, Crunchy Pancetta, Lettuce, Tomato served with French Fries	13
Vegetarian Pasta Maccheroni al Torchio Pasta. Eggplant, Sun-dried Tomatoes, Fresh Tomatoes, Garlic, Basil, Parsley, Taggiasca Olives, Dry Cured Olives, Parmesan Flakes, Roast Tomato Coulis	18
Roast Chicken Strozzapreti Pasta Pancetta, Roasted Butternut Squash, Walnut Cream, Bleu Cheese	21

Entrées

All entrées served with choice of 2 sides

Center Cut Ribeye* 37

Single Cut Tenderloin Filet* 35

Double Cut Tenderloin Filet* 39

Steakhouse Special* 34
Aged New York Strip

Snead's Surf and Turf* 39
Petite Filet Mignon smothered in our New Orleans Shrimp

***All Steaks are topped with our Seasoned Butter:*

*Steak Temperatures: Rare - Cool Red Center, Medium Rare – Warm Red Center,
Medium – Hot Pink Center, Medium Well – Slightly Pink Center,
Well Done – Uniformly Gray throughout.*

Pork Chop 25
Oven-Roasted, Bourbon Demi-Glace, Caramelized Apples

Brown Sugar Cured Chicken 22
Oven-roasted Breast of Chicken, Green Peppercorn Sauce

Pan-Seared Allegheny Mountain Rainbow Trout 25
Topped with Grapes and Sliced Toasted Almonds

Fish of The Day
Market Price

Sides

*Dinner will be credited toward meal plan for Homestead registered guests.
17% service fee and 5% sales tax are additional.*

Asparagus with Hollandaise Sauce 5

Creamed Spinach 4

Sauteed Mushrooms 4

Baked Potato 4

Baked Sweet Potato 4

Macaroni and Cheese 4

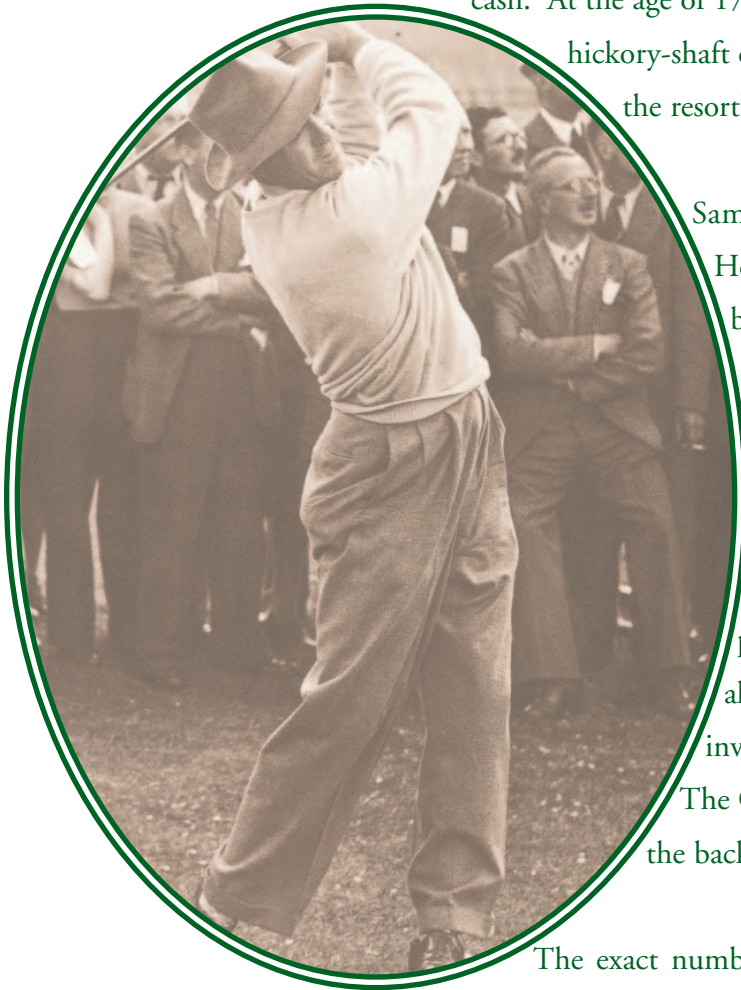
Steamed Broccoli 4

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food related illness, especially if you have certain medical conditions.

* May contain raw or undercooked ingredients.

Sam Snead, was born here in Hot Springs, and he always made it his home. He attended school here, and excelled in every sport he tried. Sam could have been an outstanding professional athlete in any number of sports, but fortunately for all of us who love the game of golf, the lure of the links attracted him from an early age.

As a young boy, Sam caddied on The Homestead's Old Course, delighting guests, learning the game, and earning some extra cash. At the age of 17 he took his first job at The Homestead, and was soon making hickory-shaft clubs in the Casino, which served then, just as it does today, as the resort's golf and tennis center.



Sam Snead has always been closely associated with The Homestead's renowned Cascades Course, which he considered to be one of the finest and most challenging in the world: "When you play the Cascades, you'll use every club in your bag." Upon choosing a professional career in 1934, Sam was hired as the first Professional at The Cascades Course, and Homestead guests often took lessons from him there, at a cost of \$3. But many of his greatest fans do not know that Sam was part of the Cascades from its very beginning, because he literally helped build the course, working on its construction. We invite you to take your best shot at bettering Sam's own records on The Cascades Course: shooting 61, with nine consecutive threes on the backside!

The exact number of tournaments and the amount of money won in Sam's extraordinary career is not officially recorded, because the PGA did not begin keeping those records until 1947, more than a dozen years after he had become a world-renowned professional. In spite of his domination of the game for so many years, Sam's earnings on the Tour were small compared with today's purses. For example, in 1950 Sam won 10 tournaments, with total earnings of just \$35,000. If he had won those very same 10 tournaments in 1980, his earnings would have been over \$500,000!

During a professional career that spanned nearly seven decades, Sam amassed at least 185 tournament victories, more than any other player in the history of the P.G.A. Tour, and yet that extraordinary record barely scratches the surface, for the historical record of his life and career are longer than The Cascades Course itself. The history of golf in America, the life and career of Sam Snead, and The Homestead are inseparable, as are these mountains and valleys, the family and friends of this area, which, like golf, were always in his blood.