

Sam Snead was born here in Hot Springs and he always made it his home. He excelled in every sport he tried, but the lure of the links attracted him from an early age. As a young boy, Sam caddied on The Homestead's Old Course, and at the age of 17 he took his first job at the resort. In 1934, he was hired as the first professional at The Homestead's Cascades Course, offering lessons for just \$3. He considered the Cascades to be one of the finest and most challenging in the world and often said, "When you play the Cascades, you'll use every club in your bag."



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 PGA 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.

First Tee

Soup of the Day

Cup 6 Bowl 9

Traditional Onion Soup 9

Gruyère, Croutons

Chips & Salsa 7

Kielbasa Corn Dog Bites 9

Jake's Spicy Mustard

Jumbo Shrimp Cocktail 18

Spicy Horseradish Cocktail Sauce

Crispy Chicken Wings 10

Slammin' Sammy's Honey BBQ Sauce

Irish Nachos 7

Warm Tortilla Chips, Chopped Corned Beef, Cheddar, Green Onions

Spinach & Artichoke Dip 12

Tri-Colored Tortilla Chips

On The Green

Classic Caesar 8/12

Croutons, Parmesan

Wedge 9/12

Applewood Smoked Bacon, Bleu Cheese Dressing

Garden Salad 7/10

Mixed Greens, Cucumbers, Tomatoes, Carrots and choice of dressing

Add Ons

Flatiron Steak 7.5

Jumbo Shrimp 12

Grilled Chicken 5

Cornmeal Crusted Allegheny Trout 7

Pubwiches

Served with Sea Salted Fries or House Salad

Rueben 15

House Made Corned Beef, Swiss, Sauerkraut, Russian Dressing, Grilled Marble Rye

Old School Cheeseburger* 15

Two all-beef patties, LTO, American Cheese, Pickle, Special Sauce, Toasted Kaiser Bun

The Fairway Lamb Burger* 16

Highland County Lamb, Cambozola Cheese, Peppered Smoked Bacon, Caramelized Onions, Toasted Ciabatta

Open-Faced Meatloaf Sandwich 14

Mashed Potatoes, Grilled Sourdough

Grilled Chicken Sandwich 14

Pepper Jack Cheese, Horseradish Mayo, Applewood Smoked Bacon, Toasted Kaiser Roll

Tuna Melt 16

Carmelized Onions, Tomatoes, Melted Swiss Cheese, Griddled Marbled Rye

"BLT" 13

Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Toasted Whole Wheat Bread

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Back Nine

Crab & Mac 21

Applewood Smoked Bacon, Four Cheese Sauce

Fish and Chips 18

Beer Battered Cod, Sea Salted Fries, Coleslaw

Cornmeal Crusted Allegheny Trout 21

Lemon Caper Butter Sauce, Garlic Mashed Potatoes

Chicken Pot Pie 15

English Peas, Carrots, New Potatoes

Baby Back Ribs

half-rack 25 full rack 32

Coleslaw, Fries, Slammin' Sammy's Honey BBQ

Butcher's Grind Meat Loaf 18

Mushroom Gravy, Garlic Mashed Potatoes, Farm Vegetables

Grilled Flat Iron Steak* 26

Farm Vegetables, Garlic Mashed Potatoes

Grilled Beef Tenderloin* 32

Shallot Herb Butter, Sea Salted Fries

Enough Said 8

Hand Made Pie of the Day

Vanilla Ice Cream

New York Cheesecake

Cherry Sauce

Cinnamon Doughnut Bread Pudding

Butter Pecan Ice Cream

Warm Chocolate Chip Cookie

Vanilla Ice Cream, Gold Brick Sauce, Chocolate Chip Cookie Crumbles

An automatic service charge of 18% applies to parties of 8 or more.

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Beer

Draft

Guinness Stout 7.5
Bass Ale 7
Black & Tan 7.75

Regional Draft 7

Wild Wolf Blonde Hunny Ale
Nellysford, VA ABV6.8%
Lickinghole Creek Three Chopt Tripel
Goochland, VA ABV9.3%
Devils Backbone Vienna Lager
Roseland, VA ABV5.2%

Domestic Bottled 6.5

Budweiser Lager
Yuengling Lager
Bud Light
Miller Lite
Coors Light

Premium Bottled 7

Starr Hill Northern Lights IPA
Crozet, VA ABV6.2%
Brothers Craft Hoptimization
Harrisonburg, VA ABV7.1%
Starr Hill, Grateful Pale Ale
Crozet, VA ABV4.7%
South Street Satan's Pony Amber Ale
Charlottesville, VA ABV5.8%
Seven Arrows Skyline Lager
Waynesboro, VA ABV4.5%
Heritage Brewing Freedom Isn't Free IPA
Manassas, VA ABV6.0%
Old Dominion Oak Barrel Stout
Sterling, VA ABV6.0%
Heineken
Corona
Angry Orchard Cider

Signature Cocktails

Pimm's Cooler 10

Pimm's No. 1 Cup, Cucumber, Lemon Juice & Club Soda

John Daly 10

Firefly Sweet Tea & Lemonade

Fairway 10

*Wild Wolf Pale Ale, St-Germain Elderflower Liqueur
& Simple Syrup*

Divot 11

Grey Goose Vodka, Peach Schnapps & Cranberry Juice

Ace Mojito 11

*Cruzan Rum, St-Germain Elderflower Liqueur, Mint,
Lime Juice & Soda*

Chip Shot 11

Hendrick's Gin, Orange Juice, Grapefruit Juice & Sprite

Birdie 12

*Bowman's Bourbon, Southern Comfort, Tuaca, Sour Mix
& Orange Juice*

Bunker 11

Jack Daniel's Tennessee Whiskey, Triple Sec & Ginger Ale

Mulligan 12

*Catoctin Creek Rye Whiskey, Sweet Vermouth, Bitters
& Maple Syrup*

"THE" Buzz Bomb 24 (24 oz./Limit 2)

*Bacardi Superior Rum, Bacardi 151 Rum, Smirnoff Vodka,
Apricot Brandy, Pineapple Juice, Orange Juice & Grenadine*

Wines by the Glass

White Wine

Moscato d'Asti, Castello del Poggio, Italy (Sparkling) 10
White Zinfandel, Beringer, Napa Valley, CA 8
Pinot Grigio, Ca' Lunghezza, Venezia, Italy 11
Sauvignon Blanc, Joel Gott, CA 11
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand 14
Chardonnay, Naked Mountain, Markham, VA 15

Red Wine

Pinot Noir, Leese-Fitch, CA 11
Merlot, Greystone Cellars, CA 12
Malbec, Maipo, Mendoza, Argentina 12
Cabernet Sauvignon, Dark Horse, CA 12
Shiraz, McWilliam's, Hanwood Estate, South Eastern, Australia 12

Young Ones

Grilled Cheese Sandwich 7
French Fries or Fruit

Crispy Chicken Tenders 9
French Fries or Fruit

Fish & Chips 9
French Fries, Coleslaw, Tartar Sauce

Macaroni & Cheese 7

Grilled Child's Steak* 15
Mashed Potatoes & Seasonal Vegetables

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