

GBC

Green Boundary Club Dinner Menu

Starters

Green Tomato Gazpacho
Mint Infused Watermelon, Herb Crème Fraiche
Cup \$6.50 Bowl \$8.50

Classic Shrimp Cocktail
Bloody Mary Cocktail Sauce, Lemon
\$8.50

Grilled South Carolina Peach Caprese
Local Peaches, Heirloom Cherry Tomato, Burrata, Torn Basil, Balsamic Reduction
\$8

Classic Caesar
Crisp Romaine, Shaved Cheese Trio, Caesar Dressing, White Anchovy Fillets
Half \$5 Full \$7

***Green Boundary House Salad**
Tender Baby Greens, Baby Tomatoes, Candied Pecans, Boursin Cheese
Half \$5 Full \$7

Add to any salad:
Grilled Chicken \$5, Chilled Shrimp or Crispy Fried Oysters \$6, Salmon or Crab \$8

Entrées

Pork Tenderloin Medallions
Sweet Tea Brined Pork Tenderloin, Peach Chili Glaze, Fresh Creamed Corn, Blistered
Cherry Tomatoes
\$26
Pairs well with a Glass of Tom Gore Russian River Valley Chardonnay \$9

***Seared Tenderloin Filet**
Olive Oil Confit Fingerling Potato, Sautéed Asparagus Tips, Mushroom Escabeche
Full 8oz \$30 Petit 6oz \$26
Pairs well with a Glass of #72 Cht St. Michelle Cabernet \$9

Grilled New Zealand Lamb Chop
Romesco Sauce, Charred Vegetable Escalvida, Cilantro Mojo
\$27
Pairs well with a Glass of Fetzer Crimson Blend \$8

***Green Boundary Club Crab Cakes**
Anson Mills Sea Island Red Pea Succotash, Tasso Gravy
Full \$25 Petit \$21
Pairs well with a Glass of #31 Simi Chardonnay \$8

Grilled Swordfish

Cilantro Pineapple Relish, Citrus Jasmine Rice, House Grown and Pickled Sugar Snap Peas
\$27

Pairs well with a Glass of #10 Kim Crawford Sauvignon Blanc \$8

***Petit Low Country Boil**

Blackened Shrimp, Peewee Potato, Baby Corn, Andouille Sausage, Sofrito Broth
\$27

Pairs well with a Glass of #26 Cht. Ste. Michelle Pinot Gris \$8

***Denotes Green Boundary's Signature Dishes**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

