

GREEN BOUNDARY CLUB

EST. 1956

- Starters -

◆ **Green Boundary Lobster Bisque** – *A club favorite, passed down for generations.* Cup/Bowl
6.50/8.50

◆ **Crab Veracruz Cocktail** – *Lemon Chive Jumbo Lump Crab, Cocktail Sauce, Diced Avocado* 12

Pickled Shrimp Crostini– *Grilled Baguette, 'Nduja, House Made Chow Chow* 10

- Salads -

Iceberg Wedge Salad – *Buttermilk Blue Cheese Crumbles, Smoked Applewood Bacon, Cherry Tomato, Buttermilk Dressing* 8

◆ **GBC House Salad** – *Tender Baby Greens, Baby Tomatoes, Boursin Cheese, Sliced Radish, Spiced Candied Pecans* Half/Full
5/ 7

Classic Caesar – *Chopped Romaine Hearts, Shaved Italian Cheese Trio, Caesar Dressing, White Anchovies* 5/ 7

Add to any salad

Grilled Chicken \$5, Grilled Shrimp or Crispy Fried Oysters \$6, Salmon* or Crab \$8

- Burgers -

◆ **GBC Angus Burger***– *Certified Angus Beef on a Brioche Bun* 12
Choice of Toppings:
Sautéed Mushrooms, Caramelized Onions, Cheddar, American or Gruyere Cheese

The Hitchcock *– *House Ground Tenderloin, Sautéed Mushrooms, Caramelized Onions & Gruyere Cheese on a Pretzel Roll* 14

The Lamb Burger *– *House Ground Lamb, Caramelized Onions, Mint Pesto & Tzatziki on Grilled Flat Bread* 14

Chipotle Black Bean Burger– *House Made Chipotle Black Bean Patty, Sundried Tomato Aioli & Gruyere Cheese on a Brioche* 12

*All Burgers Are Served with Your Choice of Side:
Southern Style Potato Salad, French Fries, Sweet Potato Fries, Onion Crisps, Seasonal Fruit Cup*

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- Entrées -

◆ Green Boundary Crab Cakes – <i>Roasted Red Pepper Purée, Garlic Sautéed Tuscan Kale</i>	Petit/Full 21/ 25
Grilled Rib Eye * – <i>8oz Baseball Cut Prime Rib Eye, Boursin Whipped Potato, Rosemary Compound Butter, Grilled Red Onion &</i>	30
Wild Caught Salmon* – <i>Braised Fennel, Brown Butter Gala Apple, Dill Anson Mills Farrotto</i>	26

- Wines by the Glass -

<i>White</i>		<i>Red</i>	
<i>Enza Prosecco Veneto Italy</i>	7	<i>Route Stock Pinot Noir Willamette Valley 2013</i>	9
<i>Kim Crawford Sauvignon Blanc Marlborough 2014</i>	9	<i>Cht. Ste. Michelle Cabernet Columbia Valley 2013</i>	8
<i>Cht. Ste. Michelle Riesling Columbia Valley 2014</i>	7	<i>L. Tramier & Fils Roncier Pinot Noir Burgundy France</i>	8
<i>Simi Chardonnay Sonoma California 2013</i>	8	<i>Parados Malbec Mendoza Argentina 2014</i>	7
<i>Sonoma Cutrer Chardonnay Russian River Valley 2013</i>	9		

◆ Denotes Green Boundary's Signature Dishes

If you have any specific dietary need, please let your server know.

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