

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
- Roasted Beet & Acorn Squash Salad** – *Arugula, Marcona Almonds, Shaved Gruyere, Cumin Ginger Vinaigrette* 8

Add to any salad

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

- Entrées -

- ◆ **Surf n’ Turf ***– *5oz Filet Mignon, Jumbo Lump Crab Au Gratin, Jumbo Asparagus* 36
- Grilled Rib Eye ***– *8oz Baseball Cut Prime Rib Eye, Boursin Whipped Potato, Rosemary Compound Butter, Grilled Red Onion &* 30
- Confit Duck Leg**– *Quinoa Acorn Squash Boat, Seasonal Root Vegetables, Arugula, Blood Orange Gastrique* 28
- Carolina Quail** – *Honey Apricot Glaze, Sweet Potato Gratin, Baby Beets, Chèvre* 26

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- Entrées -

◆ Green Boundary Crab Cakes – <i>Roasted Red Pepper Purée, Garlic Sautéed Tuscan Kale</i>	Petit/Full 21/ 25
Veal Osso Bucco – <i>Thyme Tomato Jam, Polenta, Globe Carrots</i>	28
◆ Pan Seared Scallops – <i>Carnival Cauliflower, Crumbled Bacon, Curry Oil</i>	Petit/Full 23/ 27
Wild Caught Salmon* – <i>Braised Fennel, Brown Butter Gala Apple, Dill Anson Mills Farrotto</i>	26
Fresh Catch – <i>Chef's Choice Preparation</i>	MP

- 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.*