

GREEN BOUNDARY CLUB

EST. 1956

- Starters -

- | | |
|--|-----------------------|
| ◆ Green Boundary Lobster Bisque – <i>A club favorite, passed down for generations.</i> | Cup/Bowl
6.50/8.50 |
| ◆ Crab Veracruz Cocktail – <i>Lemon Chive Jumbo Lump Crab, Cocktail Sauce, Diced Avocado</i> | 12 |
| Cheese & Charcuterie Board – <i>Chef's Selection of Artisan Cured Meats, Cheeses and Accompaniments</i> | 14 |

- Salads -

- | | |
|---|-------------------|
| ◆ Iceberg Wedge Salad – <i>Buttermilk Blue Cheese Crumbles, Smoked Applewood Bacon, Cherry Tomato, Buttermilk Dressing</i> | 8 |
| ◆ GBC House Salad – <i>Tender Baby Greens, Baby Tomatoes, Boursin Cheese, Sliced Radish, Spiced Candied Pecans</i> | Half/Full
5/ 7 |
| Classic Caesar – <i>Chopped Romaine Hearts, Shaved Italian Cheese Trio, Caesar Dressing, White Anchovies</i> | 5/ 7 |
| Roasted Beet & Acorn Squash Salad – <i>Arugula, Marcona Almonds, Shaved Gruyere, Cumin Ginger Vinaigrette</i> | 8 |

Add to any salad

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

- Entrées -

- | | |
|--|----|
| ◆ Surf n' Turf * – <i>5oz Filet Mignon, Jumbo Lump Crab Au Gratin, Jumbo Asparagus</i> | 36 |
| Grilled Rib Eye * – <i>8oz Baseball Cut Prime Rib Eye, Boursin Whipped Potato, Rosemary Compound Butter, Broccolini</i> | 30 |
| Pan Seared Duck Breast – <i>Five Spice Acorn Squash, Toasted Pepitas, Mandarin Oranges, Maple Glaze</i> | 28 |
| Carolina Quail – <i>Honey Apricot Glaze, Sweet Potato Puree, Baby Beets, Chèvre</i> | 26 |

GREEN BOUNDARY CLUB

EST. 1956

- 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, Turned 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.*