

# 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

**Chilled English Pea & Leek Soup**– *Crème Fraiche, Mint* Cup/Bowl  
6/8

## - 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

**Portobello Mushroom Burger** – *Marinated Portobello Cap, Sundried Tomato Aioli & Gruyere Cheese on a Pretzel Roll* 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 -

◆ <b>Green Boundary Crab Cakes</b> – <i>Anson Mills Sea Island Red Pea Succotash, Tasso Gravy</i>	Petit/Full 21/ 25
◆ <b>Seared Tenderloin Filet *</b> – <i>Truffle Whipped Potato, Porcini Demi Glace, Grilled Asparagus</i>	5oz/8oz 26/30
<b>Miso Grilled Swordfish</b> – <i>Yuzu Citrus Jasmin Rice, Kimchi Brussel Slaw</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</i>	8
<i>Cht. Ste. Michelle Riesling Columbia Valley</i>	7	<i>L. Tramier &amp; Fils Roncier Pinot Noir Burgundy France</i>	8
<i>Simi Chardonnay Sonoma California</i>	8	<i>Parados Malbec Mendoza Argentina</i>	7
<i>Sonoma Cutrer Chardonnay Russian River Valley</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.*