

# GREEN BOUNDARY CLUB

EST. 1956

## - Starters -

◆ <b>Green Boundary Lobster Bisque</b> – <i>A club favorite, passed down for generations.</i>	Cup/Bowl 6.50/8.50
◆ <b>Crab Veracruz Cocktail</b> – <i>Lemon Chive Jumbo Lump Crab, Cocktail Sauce, Diced Avocado</i>	12
<b>Chilled English Pea &amp; Leek Soup</b> – <i>Crème Fraiche, Mint</i>	Cup/Bowl 6/8
<b>Tempura Fried Artichoke Hearts</b> – <i>Fresh Lemon Ricotta, Roasted Red Sweet Pepper</i>	10

## - Salads -

<b>Iceberg Wedge Salad</b> – <i>Buttermilk Blue Cheese Crumbles, Smoked Applewood Bacon, Cherry Tomato, Buttermilk Dressing</i>	8
◆ <b>GBC House Salad</b> – <i>Tender Baby Greens, Baby Tomatoes, Boursin Cheese, Sliced Radish, Spiced Candied Pecans</i>	Half/Full 5/ 7
<b>Classic Caesar</b> – <i>Chopped Romaine Hearts, Shaved Italian Cheese Trio, Caesar Dressing, White Anchovies</i>	5/ 7

*Add to any salad*

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

## - Entrées -

### *Land*

◆ <b>Seared Tenderloin Filet *</b> – <i>Truffle Whipped Potato, Porcini Demi Glace, Grilled Asparagus</i>	5oz/8oz 26/30
<b>Grilled Rib Eye *</b> – <i>8oz Baseball Cut Rib Eye, Boursin Whipped Potato, Beer Battered Onion Ring, Crispy Brussels Sprouts</i>	28
<b>Harissa Crusted Lamb Shoulder *</b> – <i>Almond Raisin Cous Cous, Fresh Mint, Pickled Cucumber Ribbons</i>	28
<b>Spring Vegetable Gnocchi</b> – <i>Brown Butter Sage, GBC Garden Sugar Snap Peas, Wax Beans, Wild Mushrooms</i>	24

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## - Entrées -

### *Sea*

◆ <b>Green Boundary Crab Cakes</b> – <i>Anson Mills Sea Island Red Pea Succotash, Tasso Gravy</i>	Petit/Full 21/ 25
◆ <b>Lobster Risotto</b> – <i>Tarragon, Sundried Tomato, English Peas</i>	33
◆ <b>Pan Seared Scallops</b> – <i>Sweet Corn Puree, Cornbread Panzanella, Crispy Prosciutto</i>	Petit/Full 23/ 27
◆ <b>Miso Grilled Swordfish</b> – <i>Yuzu Citrus Jasmin Rice, Kimchi Brussel Slaw</i>	26

## - Wines by the Glass -

### *White*

### *Red*

<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.*