

Green Boundary Club Burger Night

Salads

Steak Tip Salad– Prime Angus Steak Tips, Arugula, Roasted Pine Nuts, Blood Orange, Buttermilk Blue Cheese, Pickled Sugar Beets, Honey Dijon Vinaigrette **\$16** ☒

Tuna Poke Salad– Soy Ginger Marinated Raw Tuna, Watermelon Radish, Blood Orange, Avocado, Sesame Seed, Scallion, Purple Cabbage, Arcadian Lettuce Blend, Fermented Black Bean Vinaigrette **\$16** ☒

Wedge Salad– Buttermilk Blue Cheese, Smoked Applewood Bacon, Heirloom Grape Tomatoes, Buttermilk Dressing **\$8** ☒

GBC House Salad: Arcadian Lettuce Blend, Watermelon Radish, Heirloom Grape Tomatoes, Boursin Cheese, Candied Pecans, Sweet Vidalia Onion Dressing
Half **\$5** Full **\$7** ☒

Caesar Salad: Chopped Romaine, Parmesan Cheese, Garlic Croutons, White Anchovy Half **\$5** Full **\$7**

Add to any salad:

Grilled Chicken **\$5**, Shrimp **\$6**, Fried Oysters **\$6**, Salmon or Steak Tips **\$7**, Crab **\$10**, Poached Egg **\$1** Each

Starters

Crab Veracruz– Marinated Colossal Lump Crab, Cocktail Sauce, Avocado **\$14** ☒

Sesame Crusted Tuna– Pickled Ginger, Orange Ginger Gastrique, Avocado **\$13** ☒

Avocado Tartare - Avocado, Citrus, Basil, Mint, Heirloom Grape Tomatoes, Mustard Seed, Local Honey, House Made Corn Tortilla **\$8** ☒☒

Burgers and Sandwiches

(Burgers and Sandwiches come with Your Choice of Side)

GBC Burger: Black Angus Beef Patty, Grilled Brioche Bun

Choice of Toppings: Lettuce, Tomato, Cheddar, American, Gruyere, Bacon, Avocado, Sautéed Mushrooms, Fried Egg, Caramelized or Raw Onions **\$12**

Grilled Cod Sandwich– Hawaiian Sweet Roll, House Made Tartar Sauce, Lettuce, Tomato, Onion **\$12**

Member's Burger– To be unveiled after October 14th

Beyond Burger– Veggie Burger Cooked Medium Rare, Burgundy Wild Mushrooms, Melted Gruyere, Bistro Sauce, On a Pretzel Roll **\$12**

Waygu Burger– Eight Ounce Grilled Waygu Burger, Butter Toasted Brioche Roll, Truffle and Pepper Aioli, Lettuce, Tomato, Onion **\$15**

Other Entrées

Crab Cakes– Two Colossal Lump Crab Cakes, Citrus Crème Fraiche, Salad of Arugula, Soft Boiled Egg, Red Onion, Kalamata Olives, Heirloom Grape Tomatoes **\$26**

Fish & Chips– Beer Battered Cod, House Made Fries, Coleslaw, Tartar Sauce, Malt Vinegar, Lemon Wedges **\$12.00**

Fresh Catch– Chef's Fresh Fish Selection **\$Market Price**

Soups

Lobster Bisque
Cup **\$6.5** / Bowl **\$8.5**

House Made Chili
Cup **\$5** / Bowl **\$7**

Soup of The Day
Cup **\$5** / Bowl **\$7**

French Onion Soup
Crock **\$6.5**

Side Options: For Substitution or Addition

Truffle Fries

Sweet Potato Fries

House Made Fries

Onion Rings

Cole Slaw

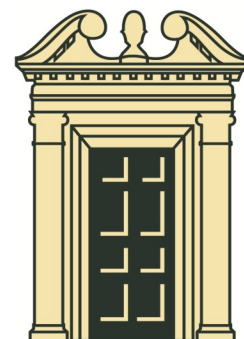
Fresh Fruit

Potato Salad

**\$2.5 for Extra Side
No Charge for
Substitutes**

☒ Denotes Vegan
Option

☒ Denotes Gluten Free
Option



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