

# 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**

**Keto Burger** - 8oz Wagyu Beef Burger on a Bed of Buttery Sautéed Garlic Spinach. Topped with Crispy Fried Pork Belly and Served with Horseradish Sauce.

**Additional topping options:** More Pork Belly, Gruyere Cheese, Avocado, Sautéed Mushrooms, Lettuce, Tomatoes and Onions. **\$15**

**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

The  
Green  
Boundary  
Club

Est. 1956