

Green Boundary Club Dinner

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 & Small Plates

***Wagyu Beef Tartare** – Chopped Wagyu Tenderloin, Egg Yolk, Cornichon Caper Relish, Grilled Baguette **\$20**

Curry Grilled Shrimp - Saffron Basmati Cake, Muhammara, Honey Rosemary Carrots **\$10**

Pan Seared Scallop - Blood Orange Coulis, Arugula, Pickled Sugar Beets, Pine Nuts, Boursin **\$10**

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** ✓

***Roasted Bone Marrow Canoe**– Smoked Cherry Demi-Glace, Grilled Baguette **\$14**

Entrées

Duck Breast– Maple Leaf Farms Duck Breast, Blood Orange Coulis, Roasted Pine Nuts, Sweet Potato Risotto, Honey Rosemary Rainbow Carrots **\$24**

Sorghum Glazed Chicken – Sweet Tea Brined Free Range Chicken Breast, Muddy Pond Farm Sorghum, Crispy Chicken Skin, Whipped Five Spice Sweet Potato, Honey Rosemary Rainbow Carrots **\$20**

Curried Cauliflower Steak– Grilled Curried Cauliflower, Muhammara, Saffron Basmati Rice, Cilantro Oil **\$14** ✓

Persian Braised Lamb Shank– Persian Seasoned and Braised Lamb Shank, Saffron Basmati, Muhammara, Honey Rosemary Rainbow Carrots **\$24**

Filet– 5 ounce Prime Angus Filet Mignon, Pan Seared Foie Gras, Demi-Glace, Five Spice Whipped Sweet Potato, Honey Rosemary Rainbow Carrots **\$30**

Ribeye– 12 ounce Prime Angus Ribeye, Brown Butter Sage Pan Sauce, Five Spice Whipped Sweet Potato, Honey Rosemary Rainbow Carrots **\$28**

***Pappardelle Anglio e Olio**– Pappardelle Olive Oil, Chopped Garlic, Fresh Basil, your Choice of Protein: Chicken, Steak Tips, Salmon, Poached Eggs, Grilled Jumbo Shrimp **\$17**

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

Trout Almondine– Carolina Mountain Farms Rainbow Trout, Lemon Brown Butter Sauce, Honey Rosemary Rainbow Carrots **\$20**

Scallops– Outer Banks Pan Seared Sea Scallops, Sweet Potato Risotto, Pancetta Lardons, Garlic Wilted Spinach, Sweet Tea & Chili Glaze **\$28**

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

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

Asparagus

Whipped Five Spice
Sweet Potatoes

Honey Rosemary Rainbow
Carrots

Garlic Wilted Spinach

Sweet Potato Risotto

Saffron Basmati Rice

Roasted Cauliflower

Truffle Fries

House Made Fries

Onion Rings

Cole Slaw

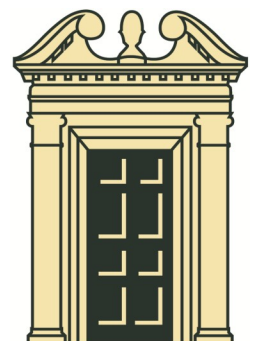
Fresh Fruit

Potato Salad

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

✓ Denotes Vegan Option

*Denotes Options That
Contain Gluten



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