

Green Boundary Club Lunch

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** ☒

Mediterranean Salad– Mixed Greens, Arugula, Kalamata Olives, Grape ☒ Tomatoes, Capers, Pickled Mushrooms, Mozzarella, Shaved Red Onion, Lemon Olive Oil **\$8**

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, 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

Lunch Fare

GBC Corned Beef Sandwich: Butter Toasted Rye, Thousand Island, Gruyere, Shaved House Made Corned Beef, Coleslaw **\$10**

Grilled Flat Bread Pizza: Grilled Flat Bread, House Marinara, Kalamata Olives, Wild Mushrooms, Fresh Basil, Caramelized Onions. Served with Salad of Arugula, Tomatoes, Red Onion, Roasted Pine Nuts, Balsamic Reduction, **\$10** ✓

Chicken Parmesan Sandwich: Italian Seasoned and Breaded Free Range Chicken Breast, Toasted Rosemary Focaccia, Fresh Basil, House Marinara, Mozzarella **\$11**

Egg and Ham Sandwich: Black Forest Ham, Over Easy Egg, Dijon Aioli, Sharp Cheddar Cheese, Arugula, Butter Toasted Rye, Applewood Bacon **\$11**

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**

Classic Croissant: Dilled Shrimp or Chicken Pecan Salad, Lettuce, Tomato, Butter Toasted Croissant **\$11**

Chef's Featured Quiche: Served with Choice of Side House Salad or Fruit **\$11**

Chicken & Wild Mushroom Crepes: Chicken & Wild Mushroom Filling, Gruyere Mornay, Served with Choice of Side House Salad or Fruit **\$12**

Express Lunch \$9

(Choose Two of the Following)

1/2 Sandwiches (On Wheat or White Bread): Fried Green Tomato BLT, GBC Corned Beef, Dilled Shrimp Salad, Chicken Pecan Salad

Cup of Soup: Choose from any of the GBC's soups

Half Salads: GBC House or Caesar

Sides: Fruit, Potato Salad, House Made Fries, Cole Slaw, Truffle Fries

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

House Made Fries

Onion Rings

Cole Slaw

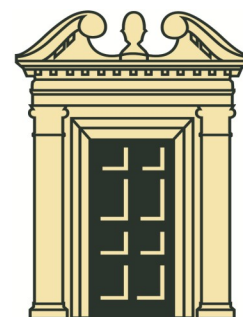
Fresh Fruit

Potato Salad

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

✓ **Denotes Vegan
Option**

**Denotes Gluten Free
Option**



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