

THE GREEN BOUNDARY CLUB

DINNER

Served from 5:30-9:00

Soups

Lobster Bisque

Cup 6.5 / Bowl 8.5

French Onion

Cup 5.5 / Bowl 7.5

Cold Cucumber and Dill with Heirloom Tomato Relish

Cup 5.5 / Bowl 7.5

Starters

Crab Veracruz | 14

*Colossal Lump Crab Marinated in Lemon & Chive,
Cocktail Sauce, Avocado*

Sesame Crusted Tuna | 13

Pickled Ginger, Orange Ginger Gastrique, Avocado

Black Lentil Hummus | 8

*Black Lentil Hummus, Grilled Flat Bread, Extra Virgin
Olive Oil, Fattoush*

Salads

Asian Tuna Salad | 18

*Sesame Crusted Tuna, Asian Vinaigrette Tossed
Summer Greens, Fried Wonton, Orange, Scallion,
Toasted Almonds*

Steak Tip Salad | 18

*Marinated Tenderloin Steak Tips, Grilled Edgefield
Peaches, Buttermilk Blue Cheese, Roasted Corn,
Heirloom Grape Tomatoes, Green Peppercorn &
Avocado Vinaigrette*

Wedge | 8

*Buttermilk Blue Cheese, Smoked Applewood Bacon,
Heirloom Grape Tomatoes, Buttermilk Dressing*

GBC

House, Caesar

Half 5 / Full 7

Add to any salad:

*Grilled Chicken \$5, Shrimp \$6, Fried Oysters \$6,
Salmon or Crab \$8, Poached Eggs \$1 ea*

Land

Cumin Crusted Filet | 32

*Charred Ramp Chimichurri, Grilled Local Tomato,
White Cheddar and Ancho Gratin Potato*

Balsamic Glazed Grilled 8 oz Rib Eye | 28

*Burgundy Wild Mushrooms, White Cheddar and
Ancho Gratin Potato*

Sorghum & Chili Glazed Pork Chop | 26

*Local Grilled Peach Salsa, Roasted Corn and Blue
Cheese Risotto, Scallion Curl*

Buttermilk Marinated & Fried Quail | 26

*Chili Maple Drizzle, Grilled Edgefield Peaches,
Citrus Whipped Mascarpone*

Chef's Feature

Chef's Weekly Featured Selection

Sea

Poached Wild Caught Salmon | 25

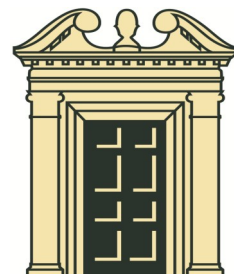
*Cool Cucumber Salad, Lemon Sour Cream,
Roasted Corn Risotto*

Bacon Fat Seared Scallops | p25 / f29

*Mascarpone Grit Cake, Pork Skin Dust,
Tomato Relish, Basil Oil*

Caribbean Crab Cakes | 22

*Single Caribbean style Colossal Lump Crab Cake,
Jicama Slaw, Roasted Red Pepper and
Pineapple Relish*



GBC
est. 1956

Ask your server for Green Room Menu availability