

# THE GREEN BOUNDARY CLUB

## DINNER

Served from 5:30-9:00

### Soups

#### **Lobster Bisque**

*Cup 6.5 / Bowl 8.5*

#### **French Onion**

*Crock 6.5*

#### **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 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*

#### **GBC Potato Crab Cakes | 24**

*Two Colossal Lump Crab Cakes Mixed With Potato  
& Scallion, Sweet Onion Milk, Garlic and White  
Wine Wilted Spinach*



*\*\*Ask your server for Green Room Menu availability\*\**