

# Green Boundary Club Dinner

## Salads

**Black and Blue Salad**– Blackened Prime Angus Tenderloin Steak Tips, Truffled Wild Mushrooms, Arcadian Lettuce Blend, Cherry Tomatoes, Shaved Red Onion, Buttermilk Blue Cheese, Buttermilk Dressing **\$16**

**Asian Tuna Salad**– Sesame Crusted Tuna, Arcadian Lettuce Blend, Fried Wontons, Scallion, Toasted Almonds, Watermelon Radish, Asian Vinaigrette **\$16**

**Wedge Salad**– Buttermilk Blue Cheese, Smoked Applewood Bacon, Cherry Tomatoes, Buttermilk Dressing **\$8**

**GBC House Salad:** Arcadian Lettuce Blend, Watermelon Radish, Cherry 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**, Seared Tuna **\$10** Poached Egg **\$1** Each

## Starters & Small Plates

**Pork Belly**– House Cured Pork Belly, Kimchi, Pepsi Glaze **\$10**

**Crab Veracruz**– Marinated Colossal Lump Crab, Cocktail Sauce, Avocado **\$14**

**Sesame Crusted Tuna**– Pickled Ginger, Orange Ginger Gastrique, Avocado **\$13**

**Tuna Tartare**– Diced Saku Tuna, Scallion, Sriracha, Sesame Seed, Sturgeon Caviar, Cucumber Chips **\$13**

**Shrimp Cocktail**– Six Jumbo Shrimp, Cocktail Sauce, Smoked Sea Salt **\$10**

## Entrées

**Grilled Lamb Chops**– Juniper Berry & Mint Demi, Caramelized Shallot Whipped Potatoes, Haricot Vert Almondine **\$24**

**Ribeye**– 12 oz Prime Angus Grilled Ribeye, Café de Paris Butter, Truffled Whipped Potatoes, Haricot Vert Almondine **\$29**

**Filet**– 5oz Prime Angus Filet, Wild Mushroom Demi, Truffled Whipped Potatoes, Haricot Vert Almondine **\$28**

**Cashew Crusted Chicken**– Free Range Chicken Breast, Caramelized Shallot Whipped Potatoes, Haricot Vert Almondine, Ginger Apricot Compote **\$22**

**Vegan Pulled Pork**– Steamed Bao Bun Tostada, Pulled Trumpet Mushroom, Kimchi, Cashew Puree, Thai Chili Sauce **\$15** 

**\*Pappardelle Pasta**– English Pea, Mint and Basil Pesto, Shaved Italian Cheese, Citrus Ricotta **\$19**

**Protein Add On:** Grilled Chicken **\$5**, Shrimp **\$6**, Salmon or Steak Tips **\$7**

**New England Scallops**– Pan Seared Outer Banks Scallops, Purple Potato Chowder, Grilled Grit Cornbread, Wild Mushrooms, English Peas, Fresh Herbs **Full \$28 Petite \$24**

**Pan Seared Salmon**– Skin on Pan Seared Scottish Salmon, English Pea Pesto Risotto, Romesco, Haricot Vert Almondine **\$24**

**Trout**– Pan Seared Trout, Fennel Pollen, Champagne Beurre Blanc, Romesco Sauce, Sautéed Romanesco, Truffled Whipped Potatoes **\$21**

**\*Crab Cakes**– Potato Crusted Crab Cake, Creamed Corn, Mustard Caper Sauce **Full \$26 petite \$22**

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

## Soups

Lobster Bisque  
**Cup \$6.5 / Bowl \$8.5**

Soup of The Day  
**Cup \$5/ Bowl \$7**

French Onion Soup  
**Crock \$6.5**

**Side Options:  
For Substitution or  
Addition**

Sautéed Romanesco

Truffled Whipped Potatoes

Caramelized Shallot  
Whipped Potatoes

Haricot Vert Almondine

Creamed Corn

English Pea Pesto Risotto

Kimchi

Truffle Fries

House Made Fries

Onion Rings

Cole Slaw

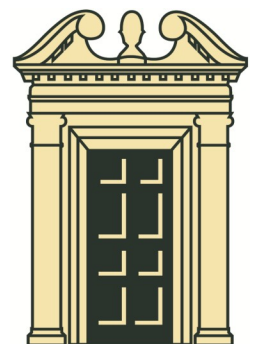
Fresh Fruit

Sweet Potato Fries

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

 **Denotes Vegan Option**

**\*Denotes Options  
That Contain Gluten**



**GBC**  
est. 1956