

“The Terrace” Menu

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**

Other Fare

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

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

Bang Bang Shrimp– Deep Fried Shrimp Tossed in Chili Sauce, Buttermilk Ranch, Purple Cabbage, Scallion **\$8**

Calamari– Breaded and Fried Calamari Rings, Pepperoncini, Marinara **\$8**

Fried Zucchini– Soy Milk and Panko Breaded Zucchini, Marinara, Cashew Puree, Balsamic Drizzle, Nutritional Yeast “Vegan Parmesan” **\$10** ✓

Vegetable Spring Rolls– Fried Vegetable Spring Rolls, Ponzu Sauce, Purple Cabbage **\$7** ✓

Asian Steak Tips– Prime Angus Tenderloin Tips, Sweet Thai Chili, Sesame Seed, Scallion, Purple Cabbage **\$12** ☒

Buffalo Wings– Ranch or Blue Cheese, Celery Sticks **\$8** ☒

Pimento Cheese– Chefs Pimento Cheese, Crackers **\$4**

GBC Burger: Black Angus Patty, Grilled Brioche Bun, Lettuce, Tomato, Onion
Choice of Toppings: Lettuce, Tomato, Cheddar, American, Gruyere, Bacon, Avocado, Sautéed Mushrooms, Fried Egg, Caramelized or Raw Onions **\$12**

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

Truffle Fries

Sweet Potato Fries

House Made Fries

Onion Rings

Cole Slaw

Fresh Fruit

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

✓ Denotes Vegan
Option

☒ Denotes Gluten
Free Option

**The
Green
Boundary
Club**

Est. 1956