

Green Boundary Club Brunch

Soups

Gazpacho
Cup 6.5 Bowl 8.5

Lobster Bisque
Cup 6.5 Bowl 8.5

French Onion
Crock 6.5

Greens

Tenderloin Tips

Blackened Tenderloin Tips, Strawberries, Grilled Peaches, Roasted Sweet Corn and Sliced Avocado over Arcadian Lettuce Blend, finished with Roasted Green Bell Pepper Ranch 16

Grilled Mahi-Mahi

Grilled Mahi-Mahi, Arcadian Lettuce Blend, Sliced Avocado, Pineapple, Strawberries, Watermelon Radish finished with Wasabi Vinaigrette 18

Blackened Shrimp

Blackened Shrimp with Caramelized Onion, Strawberries, Avocado, Chopped Applewood Smoked Bacon, Sliced Hard Boiled Egg over Baby Spinach, finished with Lemon Vinaigrette 15

Wedge

Buttermilk Blue Cheese, Smoked Applewood Bacon, Cherry Tomatoes, Buttermilk Dressing 8

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Red Anchovy Half 5 Full 7

GBC House Salad

Arcadian Lettuce Blend, Watermelon Radish, Cherry Tomatoes, Boursin, Candied Pecans, Sweet Vidalia Onion Dressing Half 5 Full 7

Add to any salad:

Grilled Chicken 6, Shrimp 7, Fried Oysters 7, Salmon or Steak Tips 8, Colossal Crab 12, Seared Tuna 10, Poached Egg 1 Each

Entrees

Truffled Egg Toast

Truffled Eggs, Wild Mushrooms, Gluten Free Wheat Toast, Avocado, Cottage Cheese, Smoked Sea Salt, Shaved Italian Cheese 12

Classic Breakfast

Two Eggs any Style with your Choice of Bacon or Sausage Links, Grits or Brunch Potatoes and Toast or English Muffin 10

Build Your Omelet

Three Egg Omelet with your Choice of Bacon, Ham, Sausage, Scallions, Tomatoes, Mushrooms, Peppers, Cheddar or Swiss Cheese, served with your Choice of Bacon or Sausage Links and Grits or Brunch Potatoes 11

Grapefruit Brûlée

Grapefruit Ginger Brûlée with Honey Drizzle, Cottage Cheese and Shaved Prosciutto with Balsamic Reduction served with Gluten Free Wheat Toast 10

Prosciutto, Asparagus & Cheddar Crepe

Topped with Cheddar Mornay 13

Cumin Dusted Salmon

Pan Seared Salmon with Roasted Sweet Corn and Avocado Risotto finished with a Mango-Tomato Salsa 14

Baked Pimento Shrimp and Grits

Slow Cooked Stone Ground Grits with Pimento Cheese baked then topped with Blackened Shrimp, Fresh Scallions and Heirloom Cherry Tomatoes 14

Benedicts

All Served with Brunch Potatoes 13

Classic- Canadian Bacon and Hollandaise

Florentine- Spinach, Tomato, Hollandaise

Oscar- Lump Crab, Asparagus, Béarnaise

Lobster- Lobster, Tarragon, Hollandaise

Steak and Egg- Tenderloin Tips, Sliced Tomato, Béarnaise

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