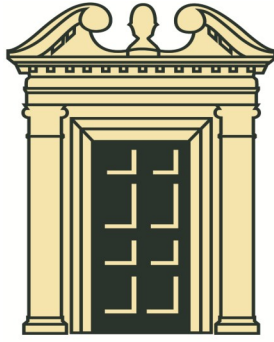


Green Boundary Club Dinner



GBC
est. 1956

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 Cheese, Candied Pecans, Sweet Vidalia Onion Dressing Half 5 Full 7

Add to any salad

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

Shareable

Colossal Lump Crab Cake

Pan Seared Crab Cake, Lemon Vinaigrette, Micro Greens
1 Crab Cake 14 2 Crab Cakes 22

Crab Veracruz

Marinated Colossal Lump Crab, Cocktail Sauce, Avocado 15

Beef Quesadilla

Tenderloin Tips, Roasted Sweet Corn, Sautéed Bell Peppers, Caramelized Onion and Sharp Cheddar Cheese in a Grilled Flour Tortilla with Tomato Salsa and Sour Cream 10

Asian Wonton Taco Bowl

Asian Marinated Diced Raw Tuna with Quick Pickled Carrots, Marinated Bamboo Shoots, Fried Rice Noodles, Wasabi, Bibb Lettuce, Served with a Hoisin Sauce 14

Seared Cajun Scallops

Cajun Seared Scallops with Jalapeno and Cheddar Corn Bread and Brown Butter Wild Mushrooms
2 Scallops 14 4 Scallops 24

Entrées

Grilled Moroccan Lamb Chops

Moroccan Spice Rubbed Colorado Lamb with House Made Couscous, Roasted Zucchini Boats,
Finished with a Guava Tamarind Gastrique **35**

1855 Filet Mignon

Grilled 6 ounce Filet with Café de Paris Butter, accompanied by Roasted Zucchini Noodles
and Truffled Goat Cheese Macaroni **32**

1855 Delmonico

Grilled 13 ounce Delmonico Rib Eye, topped with Red Wine Onion Jam, accompanied by
Roasted Honey Rosemary Carrots and Potato Croquettes **35**

Grilled Dry Aged Duroc Pork Chop

Grilled Duroc Pork Chop with a Mandarin Chipotle Glaze, accompanied by House Made Cous Cous
and Roasted Zucchini Boat **26**

Herb Roasted Chicken

Half Herb Roasted Chicken with Potato Croquettes and Roasted Zucchini Noodles,
finished with Chicken Demi-Glace **21**

Chef's Feature

Market Price

Miso Glazed Faroe Island Salmon

Seared and Baked Red Miso Salmon over Chilled Soba Noodles with Quick Pickled Carrots,
Fried Rice Noodles, Pickled Ginger and Fresh Scallion **26**

Vegan Option: Red Miso Glazed Tofu **17**

Sides Options for Substitution or Addition

2.5 for Extra Side, No Charge for Substitution

Truffle Fries	House Made Cous Cous
House Made Fries	Truffled Goat Cheese Macaroni
Onion Rings	Roasted Zucchini Noodles
Cole Slaw	Duck Fat Confit Fingerlings
Fresh Fruit	Roasted Zucchini Boat
Sweet Potato Fries	

We at the Green Boundary are committed to bringing you, the member, the highest quality produce, meats & seafood. We are always striving and looking for new ideas and products, and below are just a few of the places we are currently sourcing our various dairy, produce, meats and seafood on the current dining menus:

1855 Black Angus Grass Fed Beef - Wheeler County Nebraska
Fulton Fish Market - New York City, New York
Coastal South Carolina Wild Caught Shrimp
Harvest Land Farms Organic Free Range Chicken – Dillon, South Carolina
Compart Family Farms Duroc Pork – Iowa & Minnesota
Hickory Hill Dairy— Edgefield, South Carolina
Titan Farms Vegetables—Ridge Spring, South Carolina
City Roots—Columbia, South Carolina
Adluh Mills—Columbia, South Carolina
Peaches—Edgefield, South Carolina
Gurosik Farms Strawberries—North Augusta, South Carolina

Should you have specific dietary needs or allergies, please let your server know as we strive to accommodate when possible.