

Green Boundary Club Dinner



Soups, Salads & Starters

Lobster Bisque
Cup 6.5 Bowl 8.5

French Onion
Crock 6.5

Soup of the Day
Cup 5.5 Bowl 7.5

Baby Greens

Baby Greens, Herb and Maple Roasted Sweet Potatoes, Goat Cheese Crumbles, Maple Roasted Sliced Apples, Candied Pecans and Cranberries with an Apple Cider Vinaigrette **8**

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 **8**, Colossal Crab **12**, Poached Eggs **1.5**

Crab Veracruz

Marinated Colossal Lump Crab, Cocktail Sauce, Avocado **15**

Spinach & Cream Cheese Ravioli

House Made Ravioli Stuffed with Spinach and Cream Cheese, Tossed with English Peas, Bacon and Cream **8**

Fried Mini Monte Cristo

Shaved Ham and Turkey, Gruyere, French Bread and Blackberry Gelée **8**

Bacon and Pimento Arancini

Served with Smoked Tomato Jam **8**

Chef's Cheese Plate

Market Price

The Green Boundary Club is committed to bringing you the highest quality produce, meats & seafood. Below are just a few of the places we are currently sourcing the various dairy, produce, meats and seafood on the current dining menus:

1855 Black Angus Grass Fed Beef - Wheeler County Nebraska

Maple Leaf Farms Duck

Meyer Natural Brand Angus Beef

Fulton Fish Market - New York City, New York

Coastal South Carolina Wild Caught Shrimp

Harvest Land Farms Organic Free Range Chicken - Dillon, South Carolina

Hickory Hill Dairy— Edgefield, South Carolina

Titan Farms Vegetables—Ridge Spring, South Carolina

City Roots—Columbia, South Carolina

Adluh Mills—Columbia, South Carolina

Anson Mills Carolina Gold Rice—Charleston, SC

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

Entrées

Chef's Fish Feature

Market Price

Chef's House Made Pasta

Weekly Feature, Topped with Shaved Italian Cheese **12**

Add Protein: Grilled Chicken **6**, Shrimp **7**, Salmon **8**, Colossal Crab **12**, Scallops **15**

New Zealand Lamb Chops

Grilled Greek Seasoned New Zealand Lamb Chops, Maple Pomegranate Reduction, Chefs Choice Seasonal Vegetable,
Truffled Goat Cheese Macaroni **29**

King & Cannon Cellars Reserve Pinot Noir 2015

Grilled 1855 Filet

6oz Black Angus Filet, Fig and Balsamic Reduction, Chefs Choice Seasonal Vegetable,
Truffled Goat Cheese Macaroni **33**

Seven Hills Columbia Valley Cabernet Sauvignon 2015

Braised Meyer Prime Short Ribs

Braised Boneless Prime Short Ribs, Short Rib Jus, Carolina Gold Creamy Rice,
Pickled Red Onion & Watermelon Radish **28**

North By Northwest Red Blend 2015

Pecan Crusted Chicken Thighs

Pecan Crusted Chicken Thighs with Maple Pomegranate Reduction, Carolina Gold Creamy Rice
and Chef's Choice Seasonal Vegetable **21**

Fess Parker Sta. Rita Hills Pinot Noir 2017

Vegan Meatloaf

Beyond "Beef", Mushrooms, Peppers and Onions, Topped with Vegan Demi Glace and Served with
Apple Cider Braised Baby Greens and Almond Milk Whipped Potatoes **20**

Justin Cabernet Sauvignon 2016

Ginger Spiced Duck Breast

Pan Seared Ginger Spiced Duck Breast, Served with a Sweet Potato, English Pea and Wild Mushroom Melange
and Blackberry Gelée **24**

Chave Offèrus St. Joseph 2015

Potato Crusted Crab Cake

Colossal Lump Crab Cake in a Crispy Potato Nest, Carolina Gold Creamy Rice, Pickled Red Onion &
Watermelon Radish, Charred Corn Aioli

1 Crab Cake 24 2 Crab Cake 28

Domaine Fournier Sancerre Les Belles Vignes 2017

Pan Seared Salmon

Pan Seared Faroe Island Salmon with Chili Sage Butter, Served with a Sweet Potato, English Pea
and Wild Mushroom Melange **26**

Banfi San Angelo Pinot Grigio 2018

Bouillabaisse Nage

Colossal Lump Crab, Shrimp, Scallop, Seared Fish, Fennel, House Made Fettuccine al Dente,
Bouillabaisse Nage, Fennel Fronds **29**

Domaine Fournier Sancerre Les Belles Vignes 2017

Sides Options for Substitution or Addition

2.5 for Extra Side, No Charge for Substitution

Sweet Potato, English Pea & Wild Mushroom Melange

Chefs Choice Seasonal Vegetable

Apple Cider Braised Baby Greens

Carolina Gold Creamy Rice

Truffled Goat Cheese Macaroni

Almond Milk Whipped Potatoes

House Made Pasta

Truffle Fries

Sweet Potato Fries

House Made Fries

Onion Rings

Fresh Fruit

Cole Slaw