

Green Boundary Club ~ Dinner

Please note: Items which are gluten free will be denoted with an asterisk. Vegan items will be denoted with a "V"

Salads

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, White 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

Wedge Salad

Iceberg Lettuce, Applewood Bacon, Cherry Tomatoes, Buttermilk Blue Cheese, Buttermilk Dressing

Full \$7

Winter Baby Kale Salad

Baby Kale, Braised Beets, Dried Cranberries, Candied Walnuts, Pomegranate Vinaigrette, Crumbled Goat Cheese **Half \$6 | Full \$9**

Add to any salad:

Fried Oysters **\$6**

Organic Grilled Chicken **\$6**

Grilled SC Shrimp **\$7**

Verlasso Salmon **\$8**

Colossal Crab **\$12**

Seared Ahi Tuna **\$9**

Soups

Lobster Bisque

Cup \$6.5 | Bowl \$8.5

Soup Of The Day

Cup \$4 | Bowl \$6

French Onion

Crock \$6.5

Side Options

Add Additional Side **\$2.50**

House Made Fries, Truffle Fries,

Sweet Potato Fries, Onion Rings,

Fruit, Potato Salad, Cole Slaw, Chef's

Vegetable, House Made Fettuccini, Apple

Cider and Bacon Braised Baby Kale

Appetizers

Avocado and Tuna Tartare

Ahi Tuna, Avocado, Siracha Aioli, Pickled Ginger, Scallion Twirl and House Made Tortilla Chips **\$14**

Crab Veracruz

Marinated Colossal Lump Crab, Cocktail Sauce & Avocado **\$15**

Entrées

Fresh Catch

\$Market Price

Pan Seared Outer Banks Scallops *

Three U10 Scallops, Blueberry and Balsamic Reduction, Butternut Squash and Gruyere Puree, Apple Cider and Bacon Braised Baby Kale **\$26**

Cedar Plank Verlasso Salmon *

Cedar Plank Roasted Verlasso Salmon, Dijon and Roasted Red Pepper Cream, Haricot Vert Almondine, Butternut Squash and Gruyere Risotto **\$24**

Seafood Pasta Puttanesca

U10 Scallops, SC Shrimp, Pan Seared Fish, Puttanesca Sauce, House Made Fettuccini & Grilled Garlic Toast **\$24**

Deep Fried Tofu *V

Deep Fried Tofu, Orange Glaze, Orange Wheels, Herb Roasted Fingerling Potatoes, Haricot Vert Almondine **\$16**

Winter Duck Breast *

Pan Seared Maple Leaf Farms Duck Breast, Red Wine Duck Jus, Brown Butter Parsnip and Sweet Potato Hash, Apple Cider and Bacon Braised Baby Kale **\$28**

Pan Seared Chicken Breast *

Frenched Chicken Breast stuffed with Cranberry & Brie, Rosemary Chicken Demi Glace, Gruyere and Butternut Squash Puree, Fingerling Potatoes, Apple Cider and Bacon Braised Baby Kale **\$20**

1855 GBC Burger *

1855 Black Angus Patty, Grilled Brioche Bun, Lettuce, Tomato, Onion, Choice of Toppings: Cheddar, American, Gruyere, Bacon, Avocado, Sautéed Mushrooms, Fried Egg, Caramelized Onions & Choice of Side **\$13**

Grilled Rib Eye *

12oz Grilled Halperns Rib Eye, Au Poivre Sauce, Brown Butter Parsnip and Sweet Potato Hash, Apple Cider and Bacon Braised Baby Kale **\$25**

Steak Diane *

Pan Seared 1855 Filet Mignon, Mushroom Brandy Cream Sauce, Whipped Potatoes, Chefs Vegetable **\$33**