



Alan Boyle, Executive Chef

ToGo Menu

Zach Quattro, Sous Chef

Carolina Coast Shrimp

20 Serves 2 | 40 Serves 4

Peel and Eat South Carolina Shrimp, with Chef's Vegetable & Starch,
GBC House Salad with Sweet Vidalia Onion Dressing & Cocktail Sauce

Chef's Salad Platter

12.5 Serves 2 | 25 Serves 4

Arcadian Lettuce, Ham, Turkey, Cheddar Cheese, Hard Boiled Eggs, Red Onion,
Black Olives, Cucumber, Croutons, Cherry Tomatoes, Choice of Dressing

Smothered Chicken

16 Serves 2 | 32 Serves 4

Grilled Chicken Breast, Sautéed Peppers, Onions and Mushrooms, Cheddar and Swiss

Seafood Newburg | 50 Serves 4

Puff Pastry, Shrimp, Lobster, Fish, Traditional Newburg Sauce

9" Quiche \$12

Choice Of Ingredients: Mushrooms, Onions, Peppers, Tomatoes,
Scallions, Gruyere, Cheddar, Bacon, Spinach, Asparagus, Ham

Crab Veracruz | 15

Marinated Colossal Lump Crab, Cocktail Sauce & Avocado

Smoked Salmon Flatbread | 15

Grilled Flatbread, Dilled Cream Cheese, Smoked Salmon, Red Onion,
Capers, Two Sunny Side Up Eggs with Bacon or Sausage

Chicken & Wild Mushroom Crepes | 12

Braised Chicken Breast, Wild Mushrooms, Gruyere Mornay
And Choice of Fruit or Small Salad

Chicken Salad Sandwich | 12

Tarragon Grape Chicken Salad, Lettuce, Tomato,
Toasted Whole Wheat Bread



Vegetarian



Gluten Free

Green Boundary Club is dedicated in meeting your dining needs. We consistently strive to serve the best quality ingredients to you each time you dine with us. If you do not see that special item your looking for or have an allergic or dietary need, please ask for one of our qualified staff members to assist you.

Want to order an item to go off the regular menu but don't want that protein item to not be hot by the time you get home? Ask the team to box it up in a way where you can "finish cooking" the main protein at home in the oven so you can have it as fresh as possible! Please feel free to reach out to us with any special requests, as well. 803.649.2549 or reception@greenboundaryclub.com