

# GREEN BOUNDARY CLUB

EST. 1956

## - Starters -

◆ **Lobster Bisque** | C 6.50/B 8.50  
*A club favorite recipe, passed down for generations*

◆ **Crab Veracruz** | 13  
*Colossal Lump Crab marinated in Lemon & Chive, Cocktail Sauce, Avocado*

**Sesame Crusted Tuna** | 14  
*Pickled Ginger, Orange Ginger GASTRIQUE, Avocado*

**Spinach Salad** | 8  
*Gala Apple, Golden Raisins, Red Onion, Applewood Bacon, Warm Bacon & Fig Vinaigrette*

◆ **Iceberg Wedge** | 8  
*Buttermilk Blue Cheese, Smoked Applewood Bacon, Heirloom Cherry Tomato, Buttermilk Dressing*

### GBC

**Caesar or House Salad** | h 5/ f 7

**Add to Any Salad**  
*Grilled Chicken* | 5 *Shrimp* | 6  
*Fried Oysters* | 6 *Salmon or Crab* | 8

## - Sea -

**Wild Caught Salmon** | 26

*Anson Mills Farrotto, Braised Fennel, Brown Butter Gala Apple*

◆ **GBC Crab Cakes** | p 21/f 28

*Roasted Red Pepper Purée, Garlic Charred Tuscan Kale*

◆ **Seared Scallops** | p 25/f 29

*Lemon Asparagus Risotto, Watercress, Chive Oil*

**Chef's Fresh Catch** | mkt price

*Chef's weekly fresh selection, whatever is the best quality in season!*

## - Entree -

**Veal Osso Buco** | 28

*Thyme Tomato Jam, Polenta, Turned Carrots*

### ◆ Chef's Feature ◆

*Chef's weekly featured selection*

**Orange Glazed Duck Breast** | 26

*Pancetta Lardon Sweet Potato Hash, Garlic Braised Spinach*

**Duroc Pork Chop** | 27

*Sweet Tea Brined, Charred Jalapeno Bourbon Berry Sauce, Sweet Potato Hash, Poached Broccolini*

## - Beef -

**Prime Certified Angus Beef Selections**

*Ask about our Tomahawk Rib-Eye for 2, Available by Pre-Order*

*All Served with Choice of One Enhancement and One Side*

**Filet Mignon** | 5oz 32 8oz 36

**Baseball Cut Rib-Eye** | 8oz 30

**New York Strip** | 12oz 30

### Enhancements

*Peppercorn Sauce | Demi Glace Caramelized Onion | Mushrooms | Buttermilk Blue Cheese | Rosemary Compound Butter*

### Sides

*Creamed Spinach | Grilled Asparagus Truffle Fries | Creamed Corn | Boursin Whipped Potato*

*Additional Sides | 4 each*

◆ **Denotes Green Boundary's Classic Dishes**

- *White* -

- *Red* -

**Sparkling**

<b>#1 Veuve Clicquot Brut</b>	
Reims France	90
<b>#3 Enza Prosecco</b>	
Veneto Italy	7/26
<b>#4 Charles Heidsieck Brut</b>	
Champagne France	100
<b>#2 Domaine Chandon Brut</b>	
Carneros California	34

**Sauvignon Blanc**

<b>#10 Kim Crawford</b>	
New Zealand	9/35
<b>#14 Edna Valley</b>	
Central Coast	25
<b>#17 St. Supery</b>	
Napa Valley	26

**Pinot Grigio/ Gris/ Riesling**

<b>#22 Bottega Vinaia</b>	
Alto Adige Italy	38
<b>#23 Torresella</b>	
Veneto Italy	26
<b>#25 Tommasi Le Rosse</b>	
Veneto Italy	33
<b>#26 Cht. Ste. Michelle</b>	
Columbia Valley	26
<b>#26 Cht. Ste. Michelle Riesling</b>	
Columbia Valley 7 btg/27	

**Chardonnay**

<b>#31 Simi Sonoma</b>	
California	8/31
<b>#32 Cakebread</b>	
Napa Valley	75
<b>#33 Tom Gore</b>	
Russian River Valley	30
<b>#34 Sonoma Cutrer</b>	
Russian River Valley	9/35
<b>#37 Joel Gott Unoaked</b>	
California	33

**French Whites**

<b>#41 Ernest Meurgey Perron Pouilly Fuissé</b>	
Burgundy 2011	29
<b>#42 La Vallee des Rois Vouvray Bougrier</b>	
Loire Valley 2014	29
<b>#45 Bouchard Aine &amp; Fils Chardonnay</b>	
Mâcon Villages 2012	26
<b>#46 M. Chapoutier Belleruche Rose'</b>	
Côtes du Rhône 2014	26

**Pinot Noir**

<b>#50 MacMurray Ranch</b>	
Central Coast	44
<b>#51 Estancia</b>	
Monterey	28
<b>#52 Route Stock</b>	
Willamette Valley	9/35
<b>#54 Sanctuary</b>	
Santa Maria Valley	68

**Merlot/Zinfandel/ Syrah**

<b>#60 Murphy-Goode Merlot</b>	
California	26
<b>#64 Rodney Strong Merlot</b>	
California	28
<b>#65 Provenance Merlot</b>	
Napa Valley	38
<b>#66 Fritz Zinfandel</b>	
Dry Creek Valley	40
<b>#67 Boom Boom Syrah</b>	
Columbia Valley	35

**Cabernet Sauvignon**

<b>#70 Jacob's Creek Reserve</b>	
Australia	25
<b>#72 Cht. St Michelle</b>	
Columbia Valley	8/34
<b>#73 Joel Gott</b>	
California	29
<b>#75 Kenwood Jack London</b>	
Sonoma	41
<b>#76 Chimney Rock</b>	
Napa Valley	114
<b>#77 Deutsch Nantz Alliance The Calling</b>	
Alexander Valley	40

**French Reds**

<b>#80 Alber Bichot</b>	
Côte de Beaune Villages Bourgogne 2009	72
<b>#82 Chapoutier Belleruche</b>	
Cotes du Rhone	8/29
<b>#83 Chateau Paveil de Luze</b>	
Margaux Bordeaux 2012	66

**Italian Red/Malbecs**

<b>#95 Tomassi Rafaël Classico Superiore</b>	
Valpolicella 2012	30
<b>#96 Cecchi Chianti DOCG</b>	
Tusacany 2015	26
<b>#93 Los Cardos Malbec</b>	
Mendoza Argentina	6/24