

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

Applewood Bacon 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

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

Sauvignon Blanc

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

Pinot Grigio/ Gris/ Riesling

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

Chardonnay

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

French Whites

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

Pinot Noir

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

Merlot/Zinfandel/ Syrah

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

Cabernet Sauvignon

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

French Reds

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

Italian Red/Malbecs

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