

Green Boundary Club ~ Dinner

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

Fall 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

Available cold upon Request

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, Parsnip Puree, House Made
Fettuccini, Sweet Soy Brussels Sprouts*

Appetizers

Avocado and Tuna Tartare

*Ahi Tuna, Avocado, Siracha Aioli, Asian Slaw
and House Made Tortilla Chips* **\$14**

Oyster Pot Stickers

*Oyster, Cream Cheese wrapped in a House Made Pot Sticker Dough,
Flash Fried and Served With Ponzu Sauce and Asian Slaw* **\$9**

Crab Veracruz

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

Entrées

Pan Seared Outer Banks Scallops

*Pan Seared Scallop, Brown Butter and Sage Parsnip Puree, Smoky Tomato and
Bacon Jam, Chefs Vegetable* **\$26**

Deep Fried Sesame Garlic Tofu

*Steamed Jasmine Rice, Steamed Broccoli Florets, Scallions,
with a Sesame Hoisin Glaze and an Asian Slaw* **\$16**

Grilled Rib Eye

*12oz Grilled Halperns Rib Eye, Asian Slaw and Sweet Soy Brussels Sprouts
with a Hoisin Glaze* **\$25**

Miso Glazed Verlasso Salmon

*Pan Seared Verlasso Salmon, Wasabi Pea Puree, Asian Slaw,
Five Spice Almond Wonton Tuile* **\$24**

Fresh Catch

\$Market Price

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**

Seafood Pasta

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

Seared Duck Breast

*Citrus Braised Beet, Brown Butter and Sage Parsnip Puree, Orange Gastrique,
with a Micro Green Salad* **\$28**

Steak Diane

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

New Zealand Lamb Chops

*Za'atar Seasoned Grilled New Zealand Lamb Chops, Whipped Potatoes,
Candied Walnuts, Pomegranate Molasses, Chefs Vegetable* **\$25**