

# Green Boundary Club ~ Dinner

## Salads

### **Add to any salad:**

*Fried Oysters* **\$6**

*Organic Grilled Chicken* **\$6**

*Verlasso Salmon* **\$8**

*Colossal Crab* **\$12**

### **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**

### **Grilled Baby Romaine Salad**

*Candied Walnuts, Charred Tomatoes,  
Grilled Red Onion, Citrus Avocado  
Cream Cheese, Roasted Red Pepper  
Ranch, topped with Fried Anchovies*

**\$7**

## Soups

**Available cold upon  
Request**

*Lobster Bisque*

**Cup \$6.5 | Bowl \$8.5**

*Soup Of The Day*

**Cup \$4 | Bowl \$6**

### **Side Options**

**Add Additional Side \$2.50**

*House Made Fries, Truffle Fries,  
Sweet Potato Fries, Onion Rings,  
Fruit, Potato Salad, Cole Slaw, Grilled  
Eggplant*

## Appetizers

### **Mini Ahi Tuna Poke Bowls**

*Rice Salad, Cucumber, Avocado, Scallions, Pickled Ginger, Orange Gastrique  
served in Fried Wonton Cups* **\$18**

### **New Zealand Lamb Chops**

*3 Lamb Chops with House Made Cornbread and a Jalapeño Mint Jelly* **\$15**

### **Crab Veracruz**

*Marinated Colossal Lump Crab, Cocktail Sauce*

*& Avocado* **\$15**

## Entrées

### **Pan Seared Outer Banks Scallops**

*Pan Seared Scallop, Grilled Eggplant and Tomato Stack, Carrot Puree, Wild  
Mushrooms, Cherry Gastrique* **\$26**

### **Deep Fried Sesame Garlic Tofu**

*Cool Rice Salad, Steamed Broccoli Florets, Scallions, with a Sesame Hoisin Glaze*  
**\$16**

### **Grilled Rib Eye**

*12oz Grilled Halperns Rib Eye, Beer Battered Onion Rings, Blackened Diced  
Potatoes, Caramelized Onion & Mushroom Steak Sauce* **\$25**

### **Blackened Verlasso Salmon**

*Steamed Herbed Rice, Rustic Peach Avocado Salsa* **\$24**

### **Fresh Catch**

*Fish Feature & Chef's Choice Vegetable* **\$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**

### **Tuna Quinoa Bowl**

*Marinated Ahi Tuna, Quinoa, Green Goddess Dressing, South Carolina  
Corn, Local Peaches, Scallions, Local Tomatoes, Edamame* **\$18**

### **1855 Filet Mignon**

*Balsamic and Bourbon Mushrooms, House Made Cornbread, Chefs Vegetable* **\$33**

### **Seared Duck Breast**

*Carrot Puree, Asparagus, Balsamic Grapes and a Red Wine Reduction* **\$28**