

Club Giraud Lunch Menu

Soups

Gazpacho 6.50 Nova Scotia Clam Chowder 6.50

Creole Seafood Gumbo cup 8.00 / bowl 12.00

Salads and Sandwiches

House Salad 4.50 Caesar Salad Tableside 7.50
Add 3oz Char Salmon 6.00

Guacamole Salad 6.50

Wedge Salad w/ Blue Cheese Dressing,
Tomato, Cucumber, Crisp Bacon, Croutons, Red Onion 8.50

Vine Ripened Tomatoes, Fresh Mozzarella, Watermelon & Baby Summer Greens
Fresh Basil, evoo, and Balsamic Glaze 10.50

Chicken Salad w/ Chilled Vegetables and Fresh Fruits 11.50

Salad Nicoise – Albacore Tuna,
Haricots Verts, Tomato, Egg, Black Olives and Marinated Potatoes
Garnished w/ Red Onion, Capers and Anchovy 12.50

Chicken Giraud - Fried Breast of Chicken, Jalapeno Honey Dressing
Wild Rice Salad & Fresh Seasonal Fruits 12.50

Club Giraud Cheeseburger 6oz w/ Lettuce, Tomato, Pickle, Onion & French Fries 12.00

Charbroiled Marinated Chicken Breast Sandwich w/ Lettuce, Tomato & French Fries 11.00

Texas Tenderloin Sandwich w/ Mushrooms, Onions, Bell Pepper & Swiss Cheese 14.00

Albacore Tuna Salad Sandwich served w/ Fresh Fruit 10.50

Entrees

Fresh Fish of the Day – Market Price

Butterflied Fried Shrimp w/ House Made Tartar Sauce and Cocktail Sauce 16.00

Lemon Grass Salmon w/ Soy Mustard Beurre Blanc 16.50

Grilled or Chicken Fried Quail w/ Creamed Gravy, Mashed Potatoes & Green Beans
1 quail 14.00 / 2 quail 20.00

Fried Oysters and Eggplant, Mushrooms & Sherry Wine Sauce, Texas Spinach 15.00

Sautéed Breast of Chicken w/ Artichokes and Mushrooms Meuniere 16.00

Acini d' Pepi w/ evoo, Garlic, Tomato & Basil 8.50
Add - Shrimp 2.50 ea / 3oz Char Salmon 6.00 / 3oz Char Chicken 4.50

Sautéed Gulf Shrimp and Garlic Cheese Grits w/ Garlic Caper Beurre Blanc 16.00

“Downtown Enchiladas” 10.50

Traditional Cheese Enchiladas served w/ Charro Beans, Spanish Rice and Lupe's Hot Sauce