

Club Giraud Dinner Menu

Starters

Fried Oysters and Eggplant 10.50 French Escargots 10.50 Shrimp Cocktail 10.50

Smoked Norwegian Salmon 10.50 Sautéed Cajun Tomato Shrimp 10.50

Half Dozen Fried Gulf Oysters w/ Cocktail and Tartar Sauces 18.00

Gazpacho 6.50 Nova Scotia Clam Chowder 6.50

Creole Seafood Gumbo cup 8.00 / bowl 12.00

Salads

House Salad 4.50 Caesar Salad Tableside 7.50

Guacamole Salad 6.50

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

Spinach Salad Tableside w/ Hot Bacon Dressing, Chopped Egg and Sliced Mushrooms 8.50

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

Add 3oz Char Salmon 6.00

Entrees

Charbroiled Filet Mignon 6oz 34.00 / 8oz 38.00

New Zealand Double Rib Lamb Chops 1ea 16.00 / 2ea 28.00 / 3ea 38.00

Charbroiled Ribeye Steak 12oz 40.00

Sautéed Veal Sweetbreads w/ Mushrooms and Marsala Wine Sauce 32.00

Fresh Fish of the Day – Market Price

Charbroiled Double Rib Pork Chop w/ Ranchero Demi Glace 28.00

Fresh Salmon – Grilled, Cedar Planked or Mustard Maple Glazed 28.00

Grilled or Chicken Fried Quail w/ Cream Gravy, Mashed Potatoes, French Green Beans 28.00

Sautéed Breast of Chicken w/ Artichokes and Mushrooms Meuniere 24.00

Butterflied Fried Shrimp w/ House Made Tartar Sauce and Cocktail Sauce 26.00

Sautéed Gulf Shrimp and Garlic Cheese Grits w/ Garlic Caper Beurre Blanc 28.00

“Downtown Enchiladas” 12.50

Traditional Cheese Enchiladas served w/ Charro Beans, Spanish Rice and Lupe’s Hot Sauce
Add Chili con Carne 2.00