

Club Giraud Dinner Menu

Starters

**Fried Oysters and Eggplant
Mushroom Sherry Wine Sauce 10.50**

**French Escargots
Garlic Butter, Diced Tomato and Brie 10.50**

**Shrimp Cocktail
Cocktail Sauce and Lemon 10.50**

**Smoked Norwegian Salmon
Capers, Red Onion, Creamed Cheese and Lemon 10.50**

Sautéed Cajun Tomato Shrimp 10.50

**Half Dozen Fried Gulf Oysters
Cocktail and Tartar Sauces 18.00**

Nova Scotia Clam Chowder 6.50

Gazpacho 6.50

Creole Seafood Gumbo cup 9.00 / bowl 14.00

**Bean and Cheddar Cheese Nachos
Pickled Jalapenos 8.50**

Salads

Club Giraud House Salad 4.50

Caesar Salad Tableside 8.50

**Avocado and Grapefruit Salad
Crumbled Gorgonzola and Basil Vinaigrette 10.50**

Guacamole Salad 7.50

**Wedge Salad w/ Blue Cheese Dressing,
Tomato, Cucumber, Crisp Bacon, Croutons, Red Onion 10.50**

**Spinach Salad Tableside
Hot Bacon Dressing, Chopped Egg and Sliced Mushrooms 9.50**

**Vine Ripened Tomatoes, Fresh Mozzarella, Watermelon
Baby Organic Greens
Fresh Basil, EVOO and Balsamic Glaze 10.50**

Entrees

Charbroiled Filet Mignon
(Six Ounces) 32.00 / (Eight Ounces) 38.00

Mediterranean Filet w/ Sautéed Mushroom Demi
Madeira Wine, Green Onions, Crushed Tomato & Oregano
Served on South Texas Spinach (add 6.00)

New Zealand Double Rib Lamb Chops
one 18.00 / two 27.00 / three 39.00

USDA Prime Aged New York Strip Sixteen Ounces 48.00

Sautéed Veal Sweetbreads
Mushrooms and Marsala Wine Sauce 28.00

Charbroiled Double Rib Pork Chop w/ Ranchero Demi Glace 28.00

Fresh Fish of the Day – Market Price

Sautéed Sea Scallops
Wild Mushroom Risotto & Lemon Herb Sauce 32.00

Butterflied Fried Gulf Shrimp
House Made Tartar Sauce and Cocktail Sauce 24.00

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

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

Grilled or Chicken Fried Quail
Cream Gravy, Mashed Potatoes, French Green Beans
One 18.00 / Two 28.00

Sautéed Breast of Chicken
Artichokes and Mushrooms Meuniere 24.00

“Downtown Enchiladas”
Traditional Cheese Enchiladas
Charro Beans, Spanish Rice and Lupe’s Hot Sauce 12.50
Add Chili con Carne 2.00