

Club Giraud Dinner Menu

Starters

**Fried Oysters and Eggplant
Mushroom Sherry Wine Sauce 12.50**

**French Escargots
Garlic Butter, Diced Tomato and Brie 12.50**

**Shrimp Cocktail
Cocktail Sauce and Lemon 12.50**

**Smoked Norwegian Salmon
Capers, Red Onion, Creamed Cheese and Lemon 12.50**

Sautéed Cajun Tomato Shrimp 13.50

**Half Dozen Fried Gulf Oysters
Cocktail and Tartar Sauces 21.00**

Nova Scotia Clam Chowder 8.50

Gazpacho 8.50

Creole Seafood Gumbo cup 11.00 / bowl 16.50

**Bean and Cheddar Cheese Nachos
Pickled Jalapenos 10.50**

Salads

Club Giraud House Salad 5.50

Caesar Salad Tableside 9.50

**Avocado and Grapefruit Salad
Crumbled Gorgonzola and Basil Vinaigrette 12.50**

Guacamole Salad 8.50

**Wedge Salad with Blue Cheese Dressing,
Tomato, Cucumber, Crisp Bacon, Croutons, Red Onion 12.50**

**Spinach Salad Tableside
Hot Bacon Dressing, Chopped Egg and Sliced Mushrooms 12.50**

**Vine Ripened Tomatoes, Fresh Mozzarella, Watermelon
Baby Organic Greens
Fresh Basil, EVOO and Balsamic Glaze 14.50**

Entrees

Charbroiled Filet Mignon
(Six Ounces) 36.00 / (Eight Ounces) 42.00

Mediterranean Filet with 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 20.00 / two 38.00

USDA Prime Aged New York Strip Sixteen Ounces 55.00

Sautéed Veal Sweetbreads
Mushrooms and Marsala Wine Sauce 32.00

Charbroiled Double Rib Pork Chop with Ranchero Demi Glace 32.00

Fresh Fish of the Day – Market Price

Sautéed Sea Scallops
Wild Mushroom Risotto and Lemon Herb Sauce 34.00

Butterflied Fried Gulf Shrimp
House Made Tartar Sauce and Cocktail Sauce 28.00

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 and 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