

# **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**

**Tomato Basil Soup 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**