

Club Giraud Lunch Menu

Soups

Tomato Basil 8.50

Nova Scotia Clam Chowder 8.50

Creole Seafood Gumbo cup 11.00 / bowl 16.50

Salads

Club Giraud House Salad 5.50

**Caesar Salad Tableside 9.50
add Salmon Salad 6.00**

Guacamole Salad 8.50

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

**Avocado and Grapefruit Salad
Organic Greens, Crumbled Gorgonzola and Basil Vinaigrette 12.50**

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

**Chicken Salad w/ Celery, Red Grapes and Almonds
Avocado, Chilled Vegetables and Fresh Fruits 14.50**

**Salad Nicoise – Albacore Tuna,
Haricots Verts, Tomato, Egg, Black Olives and Marinated Potatoes
Garnished w/ Red Onion, Capers and Anchovy 14.50**

**Chicken Giraud - Fried Breast of Chicken, Jalapeno Honey Dressing
Wild Rice Salad & Fresh Seasonal Fruits 14.50**

Sandwiches

Club Giraud Cheeseburger (six ounces)
Lettuce, Tomato, Pickle, Onion served with French Fries 14.00

Charbroiled Marinated Chicken Breast Sandwich
Mayo, Lettuce & Tomato served w/ French Fries 14.00

Texas Steak Sandwich w/ Mushrooms, Onions, Bell Pepper & Swiss Cheese
served w/ French Fries 16.00

Albacore Tuna Salad Sandwich served w/ Fresh Fruit 12.50

Entrees

Fresh Fish of the Day – Market Price

Butterflied Fried Gulf Shrimp
House Made Tartar Sauce and Cocktail Sauce 18.00

Chicken Fried Steak
Creamed Gravy, Mashed Potatoes & Green Beans 22.00

Lemon Grass Salmon w/ Soy Mustard Beurre Blanc 18.50

Charbroiled Double Rib Pork Chop
Ranchero Demi Glace 24.00

Grilled or Chicken Fried Quail
Creamed Gravy, Mashed Potatoes & Green Beans
1 quail 16.00 / 2 quail 22.00

Fried Oysters and Eggplant
Mushrooms & Sherry Wine Sauce, South Texas Spinach 18.50

Sautéed Sea Scallops
Wild Mushroom Risotto & Lemon Herb Sauce 26.00

Sautéed Breast of Chicken
Artichokes and Mushrooms Meuniere 18.00

Sautéed Gulf Shrimp and Garlic Cheese Grits
Garlic Caper Beurre Blanc 18.50

Traditional Cheese Enchiladas
Charro Beans, Spanish Rice and Lupe's Hot Sauce 12.50
Add Chili con Carne 2.00