

Club Giraud Lunch Menu

Soups

Tomato Basil 8.50

Nova Scotia Clam Chowder 8.50

Chicken Tortilla with Avocado and Lime 8.50

Creole Seafood Gumbo cup 12.00 / bowl 18.50

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**