

Club Giraud Dinner Menu

Starters

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

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

**Shrimp Cocktail
Cocktail Sauce and Lemon**

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

Sautéed Cajun Tomato Shrimp

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

Nova Scotia Clam Chowder

Chicken Tortilla Soup w/ Avocado and Lime

Tomato Basil Soup

Creole Seafood Gumbo cup / bowl

**Bean and Cheddar Cheese Nachos
Pickled Jalapenos**

Salads

Club Giraud House Salad

Caesar Salad Tableside

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

Guacamole Salad

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

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

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

Entrees

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

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

New Zealand Double Rib Lamb Chops
one / two

USDA Prime Aged New York Strip Sixteen Ounces

Sautéed Veal Sweetbreads
Mushrooms and Marsala Wine Sauce

Charbroiled Double Rib Pork Chop with Ranchero Demi Glace

Fresh Fish of the Day – Market Price

Sautéed Sea Scallops
Wild Mushroom Risotto and Lemon Herb Sauce

Butterflied Fried Gulf Shrimp
House Made Tartar Sauce and Cocktail Sauce

Fresh Norwegian Salmon
Grilled, Cedar Planked or Mustard Maple Glazed

Sautéed Gulf Shrimp and Garlic Cheese Grits
Garlic Caper Beurre Blanc

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

Sautéed Breast of Chicken
Artichokes and Mushrooms Meuniere

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