

# **Club Giraud Lunch Menu**

## **Soups**

**Tomato Basil**

**Nova Scotia Clam Chowder**

**Chicken Tortilla with Avocado and Lime**

**Creole Seafood Gumbo cup / bowl**

## **Salads**

**Club Giraud House Salad**

**Caesar Salad Tableside  
add Salmon Salad**

**Guacamole Salad**

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

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

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

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

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

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

# **Sandwiches**

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

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

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

**Albacore Tuna Salad Sandwich served w/ Fresh Fruit**

# **Entrees**

**Fresh Fish of the Day – Market Price**

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

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

**Lemon Grass Salmon w/ Soy Mustard Beurre Blanc**

**Charbroiled Double Rib Pork Chop  
Ranchero Demi Glace**

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

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

**Sautéed Sea Scallops  
Wild Mushroom Risotto & Lemon Herb Sauce**

**Sautéed Breast of Chicken  
Artichokes and Mushrooms Meuniere**

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

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