

# Dinner Menu

## ***The Beginning***

Chef's Daily Soup - bowl 7, cup 5

Jumbo Shrimp Cocktail 14

8 poached shrimp with cocktail sauce and lemon.

Steamed Mussels 15.

steamed in our seasonal ipa, garlic, and crostini.

Tuna Stack 18

freshly diced tuna, avocado, mandarin oranges, seaweed salad, with an Asian vinaigrette, and wonton chips.

Lobster & Crab Cakes 20

served on a bed of roasted corn salsa and smoked pepper crema.

## ***Greens***

*Dressing: Bleu Cheese, Caesar, Creamy Balsamic, Honey Mustard, Italian, Ranch*

*Add: Chicken 5, Salmon 8, Shrimp 5*

Founders Signature Salad 10

artisan mixed greens, red grapes, diced pears, dried cherries, feta cheese, and sliced almonds with a creamy balsamic dressing.

Caesar Salad 12

fresh romaine, croutons, parmesan cheese, caesar dressing.

Roasted Beet & Caprese Salad 14

sliced golden beets, fresh mozzarella, and basil, with balsamic glaze.

## ***Noodles***

Frutti di Mare 36

mussels, shrimp, scallops, calamari, spicy arrabbiata sauce over linguine.  
toasted garlic crostini.

Short Rib Ragu 26

pappardelle pasta, cabernet reduction, fresh herbs, house-made short rib, and shaved pecorino cheese

Blackened Chicken Alfredo Pasta 24

char-grilled chicken, cajun seasoning, creamy garlic alfredo sauce, penne pasta, dusted with gremolata breadcrumbs.

## ***Seafood***

Honey Citrus Glazed Salmon 34

grilled Scottish salmon, finished with local honey citrus glaze, on a bed of wilted spinach, with lemon rice pilaf.

Sea Scallops 42

pan-seared scallops (4) on a bed of wild mushroom risotto, porcini butter, crispy leeks, and grilled asparagus.

***Poultry***

Chicken Marsala 20  
Sautéed chicken breast, mushroom, marsala sauce on sauteed spinach, over pappardelle.

Goat Cheese Stuffed Chicken Breast 22  
chicken breast, goat cheese, sundried tomatoes, and spinach finished with a sage pancetta cream sauce, over mushroom risotto, honey glazed carrots.

***Prime Chargrilled Steaks***

Braised Short Rib 36  
beef short rib braised in a cabernet reduction.

NY Strip Steak 38  
12 oz. with demi-glace.

Filet Mignon 45  
6 oz. topped with steak butter.

Ribeye 54  
14 oz. topped with steak butter.

***Sides***

- Baked Idaho Potato 5
- Roasted Garlic Red Skin Mashed Potatoes 5
- Honey-Glazed Carrots 5
- Broccoli Gratin 6
- Grilled Asparagus 7
- Sherried Mushroom Medley 7

***Children’s Menu 9***

*includes a soft drink, side, and scoop of ice cream.*  
*side options: potato chips, waffle fries, sweet potato fries, or onion rings.*

- Chicken Tenders
- Grilled Cheese
- Hot Dog
- Cheese Pizza
- Children Burger
- Pasta with Butter or Marinara