

Dinner Menu

The Beginning

Chef's Daily Soup \$5 / \$7

Lobster & Crab Cake \$20
Served with roasted corn salsa & smoked pepper crema.

Zucchini Fritti \$10
Fried zucchini straws, lemon aioli & marinara.

Prosciutto with Ricotta \$13
Grilled country bread, whipped ricotta, prosciutto, olive oil.

Fried Buffalo Artichoke Hearts \$10
Lightly battered artichoke hearts tossed with buffalo sauce.
Choice of bleu cheese or ranch.

Wings \$14
Fried or fire-roasted chicken wings (12): mild buffalo, hot buffalo, teriyaki, BBQ, or spicy BBQ. Celery sticks. Bleu cheese or ranch.

Bang Bang Shrimp \$14
Crispy fried shrimp, drizzled with bang bang sauce.

Steamed Mussels \$18
EVOO, diced prosciutto, garlic, mussels, white wine, lemon juice, chopped parsley, oregano & pepper.

Mexican Street Corn Flatbread \$12
Chili garlic crema, corn kernels, shredded mozzarella, cotija cheese, cilantro & lime wedges.

Greens

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

Add: Chicken 8, Salmon 9, Shrimp 9

The Wedge \$15
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing & bacon.

Burrata with Heirloom Tomatoes \$14
Fresh peaches, tomatoes, burrata cheese, basil & toasted pistachios. Seasoned with salt & pepper.
Served with toasted bread.

Classic Caesar Salad \$12
Romaine, traditional Caesar dressing, parmesan & croutons.

Endive Salad \$12
Crisp endive leaves with light orange vinaigrette, toasted walnuts & parmesan.

Summer Salad ~ Corn, Strawberries, Avocado \$12
Corn, cucumber, cherry tomatoes, avocado, strawberries, basil & feta.

Noodles

Add: Chicken 8, Salmon 9, Shrimp 9

Pesto Bucatini with Chicken \$20
Parsley, pinenut, tomato, parmesan, basil & mozzarella.
Bucatini pasta.

Spicy Vodka Rigatoni \$19
Calabrian pepper vodka sauce served over rigatoni pasta.

Bucatini Bolognese \$19
House-made Bolognese sauce served over bucatini pasta.

Sides

Baked Idaho Potato \$5
Roasted Garlic Red Skin Mashed Potatoes \$5
Parmesan Zucchini and Corn \$5

Roasted Root Vegetables \$5
Snow Pea and Juliennes Carrots \$5
Baked Mac & Cheese \$5



THE FOUNDERS CLUB

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Seafood

Fresh Fish of the Day

\$MP

Chilean Sea Bass

\$35

Grilled sea bass served over fresh corn salsa.

Honey Garlic Glazed Salmon

\$28

Scottish salmon grilled, glazed, served over citrus jasmine rice, & fresh vegetables.

Poultry

Caprese Chicken Saltimbocca

\$24

Chicken cutlets, sliced prosciutto, balsamic glaze, cherry tomato, fresh mozzarella & basil.

Crispy Chicken Limone \$24

Parmesan-crusting chicken, arugula & lemon butter sauce.

Prime Chargrilled Steaks

NY Strip Steak

\$38

12oz. with demi-glaze

Filet Mignon

\$48

6oz. topped with steak butter

Tomahawk Pork Chop

\$34

14oz. Pork Chop with chimichurri

Plantation Bay Burger

\$13

Chargrilled 8oz prime burger on a brioche roll, with lettuce, tomato, & onion.

Founders Burger

\$15

Chargrilled prime burger on a brioche roll, with lettuce, tomato, sautéed onions, sautéed mushrooms, bacon, & choice of cheese.

Vegan & Vegetarian

Zoodles with Mushroom Bolognese

\$18

A duxelle of shiitake, cremini mushroom, shallots, garlic, red wine & grape tomatoes over zucchini "noodles".

Florentine Pasta

\$16

Rigatoni pasta, oregano, white wine, garlic, cherry tomato, heavy cream, mozzarella, parmesan, spinach, parsley & red pepper flake.

Tofu Stir Fry Bowl

\$20

Seared tofu, teriyaki, fresh seasonal vegetables, served over citrus jasmine rice.

Children's Menu

Served with choice of drink, one side, and a scoop of ice cream.

Chicken Tenders

Children's Burger

Peanut Butter & Jelly Sandwich

Grilled Cheese

Pasta with Butter or Marinara

The End

Let us tell you about our delicious desserts...
because dessert is always a good idea!



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