

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7	Bang Bang Shrimp	\$14
Jumbo Lump Crab Cake Served with spicy remoulade.		Crispy fried shrimp, drizzled with bang bang sauce.	
Zucchini Fritti	\$10	Steamed Mussels Fra Diavolo	\$20
Fried zucchini straws, lemon aioli & marinara.		Fresh diavolo sauce, garlic, mussels, white wine, fresh herbs and grilled lemon.	
Wings	\$14	Peach & Prosciutto Flatbread	\$20
Fried or fire-roasted chicken wings (12): mild buffalo, hot buffalo, teriyaki, BBQ, or spicy BBQ. Celery sticks. Bleu cheese or ranch.		Fresh grilled peaches, evoo, tarragon, gruyere cheese, arugula, prosciutto, lemon juice, and drizzled with balsamic glaze.	
		Charcuterie Board	\$MP
		Cured meats, variety of cheese, sweet and savory accompaniments.	

Greens

Dressing: Bleu Cheese, Caesar, Balsamic, Honey Mustard, Italian, Ranch
Add: Chicken \$8, Shrimp \$9, or Salmon \$9

The Wedge	\$15	Classic Caesar Salad	\$12
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing & bacon.		Romaine, traditional Caesar dressing, parmesan & croutons.	
Burrata with Heirloom Tomatoes	\$14	Garden Salad	\$10
Fresh peaches, tomatoes, burrata cheese, basil & toasted pistachios. Seasoned with salt & pepper. Served with toasted bread.		Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.	
		Harvest Salad	\$12
		Roasted sweet potatoes, avocado, corn, crumbled feta, toasted pumpkin seeds, on a bed spring mix.	

Pasta

Add: Chicken \$8, Shrimp \$9, or Salmon \$9

Broccoli Rabe & Italian Sausage	\$20	Burrata Ravioli	\$22
Broccoli rabe, evoo, garlic, red pepper flakes, Italian sausage, served over orecchiette pasta, with pecorino cheese.		House-made basil pomodoro sauce and grated pecorino cheese.	
Lemon Fettuccine Alfredo	\$20	Spicy Vodka Rigatoni	\$19
Creamy lemon Alfredo sauce.		Calabrian pepper vodka sauce served over rigatoni pasta.	

Sides

Baked Idaho Potato or Sweet Potato	\$5	Summer Squash Gratin	\$5
Roasted Vegetable Couscous	\$5	Roasted Lemon Parmesan Asparagus	\$5
Roasted Garlic Red Skin Mashed Potatoes	\$5	Corn Souffle	\$5
Chive Scalloped Potatoes	\$5	Roasted Cauliflower & Broccoli	\$5



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Seafood

Fresh Fish of the Evening

\$MP

Served with roasted vegetable couscous and roasted lemon parmesan asparagus.

Seared Scallops & Shrimp

\$45

Served with creamy corn & bacon, and chive scalloped potatoes.

Grilled Scottish Salmon

\$30

Scottish salmon grilled, maple Dijon mustard sauce, served with roasted vegetable couscous, and roasted lemon parmesan asparagus.

Poultry

Creamy Basil Chicken

\$24

Served with roasted vegetable couscous and roasted lemon parmesan asparagus.

Chicken & Wild Mushrooms

\$24

Chicken cutlets, wild mushroom, fresh herbs, garlic white wine. Served with summer squash gratin and chive scalloped potatoes.

Crispy Chicken Limone

\$24

Parmesan-crusted chicken, arugula & lemon butter sauce. Served with roasted garlic mashed potatoes and roasted lemon parmesan asparagus.

Prime Chargrilled Steaks

NY Strip Steak

\$38

12oz. with demi-glace. Baked sweet potato and roasted lemon asparagus.

Filet Mignon

\$48

6oz. topped with steak butter. Baked potato and summer squash gratin.

Butcher's Feature

\$MP

Served with chef's special selection of sides.

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

Tofu & Vegetable Stir Fry Bowl

\$20

Crispy tofu, bell peppers, broccoli, carrots, garlic, ginger, soy sauce, sesame oil, and sesame seeds.

Vegetable Wellington

\$22

Puff Pastry filled with a savory mixture of roasted vegetables, yellow beet, couscous, brown rice, vegan mozzarella, red wine reduction, served with roasted cauliflower & broccoli, and baked sweet potato.

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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