

Dinner Menu

The Beginning

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

Pretzel with Crab Dip *GF no pretzels \$15
Cream cheese crab dip and pretzel bites.

Burrata Coppita \$14
Burrata cheese, cream cheese, red peppers, sweet onion, in a spring roll over Romesco sauce

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

Wings *GF \$15
Fried or fire-roasted chicken wings (12): mild buffalo, hot buffalo, teriyaki, BBQ, Thai chili, garlic butter parmesan, or spicy BBQ, celery sticks, and bleu cheese or ranch.

Cranberry Jalapeno Poppers *GF \$10
Fresh jalapenos, cream cheese, cranberry compote, and wrapped with bacon.

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

Parmesan Chicken Meatball Skillet *GF no bread \$12
House-made chicken meatballs, fresh mozzarella, parmesan cheese, fresh pomodoro sauce, drizzled with truffle oil, and grilled ciabatta bread.

Vegan Stuffed Mushroom *GF \$10
Fresh herbs, garlic, shallots, miso, lemon, gluten free breadcrumbs, and pine nuts.

Charcuterie Board *GF option available \$MP
Cured meats, variety of cheese, sweet and savory accompaniments.

Pear & Brie Flatbread *GF option available \$16
Sliced pears, brie cheese, shallots, prosciutto, walnuts, rosemary, and honey drizzle.

Greens

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

Add: Chicken \$6, Salmon \$7, Shrimp \$7 (protein additions are GF)*

The Wedge *GF \$12
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing & bacon.

Apple Cranberry Bacon Spinach Salad *GF \$14
Pecans, bacon, spinach, apples, avocado, dried cranberries, crumbled feta, and poppy seed dressing.

Escarole Salad *GF \$12
Romaine, spring mix, sliced citrus, fennel, radish, toasted pistachio, pickled onion, and lemon-honey vinaigrette.

Classic Caesar Salad *GF no crutons \$10
Romaine, traditional Caesar dressing, parmesan & crutons.

Garden Salad *GF \$10
Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.

Noodles

*Add: Chicken \$6, Salmon \$7, Shrimp \$7 (protein additions are *GF)*

**GF pasta available upon request*

Beef Short Rib Ragu \$24
Beef short rib slow-braised, vegetables, fresh herbs, red wine reduction, and served over pappardelle pasta.

Spaghetti Aglio e Olio \$18
Olive oil, garlic, crushed red pepper, parsley, parmesan cheese.

Creamy Tomato Pasta with Burrata \$18
Cherry tomatoes, garlic, fresh basil, crushed red pepper, parmesan, burrata, and fresh pomodoro sauce.

Seafood with Spicy Vodka \$28
Calabrian pepper vodka sauce, shrimp, mussels, scallops, clams, and served over penne pasta.

Sides

Baked Idaho Potato or Sweet Potato *GF \$5
Parmesan Roasted Green Beans *GF \$5
Roasted Garlic Red Skin Mashed Potatoes *GF \$5
Cauliflower & Broccoli Au Gratin *GF \$5

Wild Rice Pilaf *GF \$5
Honey Glazed Carrots *GF \$5
Roasted Seasoned Asparagus *GF \$5

GF: indicates gluten free option



THE FOUNDERS CLUB

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dinner Menu

Seafood

**GF: all seafood entrees available gluten free with selection of *GF sides*

Fresh Fish of the Evening

Served with roasted vegetable couscous and roasted lemon parmesan asparagus.

\$MP

Pineapple Grilled Scottish Salmon *GF

\$30

Grilled Scottish salmon, grilled pineapple, teriyaki sauce, on a cedar plank, served with wild rice pilaf and roasted asparagus.

Cioppino with Fennel & Saffron *GF no bread \$30

Clams, mussels, shrimp, crab, tilapia, fennel, tomato saffron stew, and garlic ciabatta bread.

Poultry

Creamy Chicken Marsala *GF

\$24

Seared chicken cutlets, sauteed mushroom, marsala wine, chicken broth, fresh herbs. Served with roasted garlic red skin mashed potatoes, honey glazed carrots.

Crispy Chicken Limone *GF

\$24

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

Apple Bourbon Chicken *GF

\$24

Chicken cutlets, wild mushrooms, fresh herbs, garlic white wine.

Prime Cut Features

NY Strip Steak *GF

\$38

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

Filet Mignon *GF

\$38

6oz. topped with steak butter.
Baked potato and parmesan roasted green beans.

Butcher's Feature

\$MP

Served with chef's special selection of sides.
*GF option available.

Plantation Bay Burger *GF bun available

\$13

Chargrilled 8oz prime burger on a brioche bun, lettuce, tomato, onion, choice of cheese.

Founders Burger *GF bun available

\$16

Chargrilled 8oz prime burger on a brioche bun, lettuce, tomato, sautéed onions, sautéed mushrooms, bacon, choice of cheese.

Beef Short Rib *GF

\$30

Slow-braised, vegetables, fresh herbs, red wine reduction. Roasted garlic red skin mashed potatoes.

Vegan & Vegetarian

Tofu & Vegetable Stir Fry Bowl *GF

\$20

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

Vegan Mushroom Pot Pie

\$20

Mushrooms, fresh vegetables, fresh herbs, white wine, soy, and puff pastry.

Tofu Tomato Pasta with Vegetables

\$20

Seared tofu, garlic, pepper, spinach, pomodoro sauce, and parsley.

Children's Menu \$9

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

Grilled Chicken *GF

The End

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



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