

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7	Bang Bang Shrimp	\$14
		Crispy fried shrimp, drizzled with bang bang sauce.	
Pretzel with Crab Dip *GF no pretzels	\$15	Parmesan Chicken Meatball Skillet (6) *GF no bread	\$12
Cream cheese crab dip and pretzel bites.		House-made chicken meatballs, fresh mozzarella, parmesan cheese, fresh pomodoro sauce, drizzled with truffle oil, and grilled ciabatta bread.	
Zucchini Fritti	\$10	Vegan Stuffed Mushroom *GF	\$10
Fried zucchini straws, lemon aioli, and marinara.		Fresh herbs, garlic, shallots, miso, lemon, gluten free breadcrumbs, and pine nuts.	
Wings *GF	\$15	Charcuterie Board *GF option available	\$MP
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.		Cured meats, variety of cheese, sweet and savory accompaniments.	
Cranberry Jalapeno Poppers (4) *GF	\$10	Pear & Brie Flatbread *GF option available	\$16
Fresh jalapenos, cream cheese, cranberry compote, and wrapped with bacon.		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	Classic Caesar Salad *GF no crutons	\$10
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing & bacon.		Romaine, traditional Caesar dressing, parmesan & croutons.	
Apple Cranberry Bacon Spinach Salad *GF	\$14	Garden Salad *GF	\$10
Pecans, bacon, spinach, apples, avocado, dried cranberries, crumbled feta, and poppy seed dressing.		Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.	
Escarole Salad *GF	\$12		
Romaine, spring mix, sliced citrus, fennel, radish, toasted pistachio, pickled onion, and lemon-honey vinaigrette.			

Noodles

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

**GF pasta available upon request*

Beef Short Rib Ragu	\$24	Creamy Tomato Pasta with Burrata	\$18
Beef short rib slow-braised, vegetables, fresh herbs, red wine reduction, and served over pappardelle pasta.		Cherry tomatoes, garlic, fresh basil, crushed red pepper, parmesan, burrata, and fresh pomodoro sauce.	
Spaghetti Aglio e Olio	\$18	Seafood with Spicy Vodka	\$28
Olive oil, garlic, crushed red pepper, parsley, parmesan cheese.		Calabrian pepper vodka sauce, shrimp, mussels, scallops, clams, and served over penne pasta.	

Sides

Baked Idaho Potato or Sweet Potato *GF	\$5	Wild Rice Pilaf *GF	\$5
Parmesan Roasted Green Beans *GF	\$5	Honey Glazed Carrots *GF	\$5
Roasted Garlic Red Skin Mashed Potatoes *GF	\$5	Roasted Seasoned Asparagus *GF	\$5
Cauliflower & Broccoli Au Gratin *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

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The Beginning

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

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

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 (4) *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 (6) *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 & croutons.

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



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