

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7	Pretzel with Crab Dip *GF no pretzels Cream cheese crab dip and pretzel bites.	\$15
Wings *GF 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.	\$15	Bang Bang Shrimp Crispy fried shrimp, drizzled with bang bang sauce.	\$14
Zucchini Fritti Fried zucchini straws, lemon aioli, and marinara.	\$10	Vegan Stuffed Mushroom *GF Fresh herbs, garlic, shallots, miso, lemon, gluten free breadcrumbs, and pine nuts.	\$10
Pear & Brie Flatbread *GF option available Sliced pears, brie cheese, shallots, prosciutto, walnuts, rosemary, and honey drizzle.	\$16	Charcuterie Board *GF option available Cured meats, variety of cheese, sweet and savory accompaniments.	\$MP
Parmesan Chicken Meatball Skillet (6) House-made chicken meatballs, fresh mozzarella, parmesan cheese, fresh pomodoro sauce, drizzled with truffle oil, and grilled ciabatta bread. *GF no bread	\$12	Cranberry Jalapeño Poppers (4) *GF Fresh jalapeños, cream cheese, cranberry compote, and wrapped with bacon.	\$10

Greens

Dressing: Bleu Cheese, Caesar, Balsamic, Honey Mustard, Italian, Ranch
Add: Chicken \$6, Salmon \$7, Shrimp \$7 (protein additions are GF)*

The Wedge *GF Iceberg, grape tomatoes, red onion, bacon, bleu cheese crumbles, and bleu cheese dressing.	\$12	Classic Caesar Salad *GF no croutons Romaine, Caesar dressing, parmesan & croutons.	\$10
Apple Cranberry Bacon Spinach Salad *GF Pecans, bacon, spinach, apples, dried cranberries, avocado, crumbled feta, and poppy seed dressing.	\$15	Garden Salad *GF Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.	\$10
Escarole Salad *GF Romaine, spring mix, sliced citrus, toasted pistachios, fennel, radish, pickled onion, and lemon-honey vinaigrette.	\$12		

Noodles

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

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

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

Dinner Menu

Seafood

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

Fresh Fish of the Evening **\$MP**
Served with side and roasted lemon parmesan asparagus.

Cioppino with Fennel & Saffron **\$30**
Clams, mussels, shrimp, crab, scallops, fennel, tomato saffron stew, and garlic ciabatta bread. *GF no bread

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.

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.

Apple Bourbon Chicken *GF **\$24**
Chicken cutlets, apple bourbon reduction, wild mushrooms, fresh herbs, garlic, white wine, with a choice of two sides.

Crispy Chicken Limone *GF **\$24**
Parmesan-crust chicken, arugula & lemon butter sauce. Served with roasted garlic mashed potatoes and roasted lemon parmesan asparagus.

Prime Cut Features

NY Strip Steak *GF **\$38**
12oz. with demi-glace.
Baked sweet potato and roasted asparagus.

Filet Mignon *GF **\$48**
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 **\$14**
Chargrilled 8oz prime burger on a brioche bun, choice of cheese, with lettuce, tomato, and onion.

Beef Short Rib *GF **\$30**
Slow-braised, vegetables, fresh herbs, red wine reduction. Roasted garlic red skin mashed potatoes.

Founders Burger *GF bun available **\$16**
Chargrilled 8oz prime burger on a brioche bun, bacon, sautéed onions, sautéed mushrooms, choice of cheese, with lettuce and tomato.

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.

Children's Menu (Ages 12 and under) \$9

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

Chicken Tenders
Grilled Cheese
Cheese Pizza
Grilled Chicken *GF

Hot Dog
Children's Burger
Pasta with Butter or Marinara
Peanut Butter & Jelly

The End

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



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