

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7
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 dressing.	
Bang Bang Shrimp	\$14
Crispy fried shrimp, drizzled with bang bang sauce.	
Charcuterie Board *GF option available	\$MP
Cured meats, variety of cheeses, sweet and savory accompaniments.	
Summer Corn Dip with Tortilla Chips *GF available	\$15
Creamy roasted corn, jalapeños, cotija, scallions, lime, and cilantro, served with warm tortilla chips.	
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.	

Greens

*Dressing: Balsamic, Bleu Cheese, Caesar, Honey Mustard, Italian, Ranch
Add: Chicken \$6, Salmon \$7, Shrimp \$7*

The Wedge *GF	\$12
Iceberg, grape tomatoes, red onion, bacon, bleu cheese crumbles, and bleu cheese dressing.	
Grilled Summer Berry Salad *GF	\$14
Spinach, grilled strawberries and blueberries, goat cheese, red onions, toasted almonds, and strawberry vinaigrette.	
Grilled Peach Heirloom Tomato and Burrata Salad *GF	\$14
Sliced heirloom tomatoes, creamy burrata, spring mix, arugula, basil oil, balsamic glaze, grilled crostini.	
Traditional Caesar Salad *GF no croutons	\$10
Romaine, Caesar dressing, parmesan & croutons.	
Garden Salad *GF	\$10
Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.	

Prime Cut Features

NY Strip Steak *GF	\$38	Filet Mignon *GF	\$48	Butcher's Feature	\$MP
12oz. with demi-glacé. Choice of two sides.		6oz. topped with steak butter. Choice of two sides.		Served with chef's special selection of sides. *GF option available.	

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

Plantation Bay Burger *GF bun available	\$14
Chargrilled prime burger on a brioche roll, with lettuce, tomato, onion, and choice of cheese.	

Poultry

Crispy Chicken Limone *GF	\$24
Parmesan-crusting chicken, arugula & lemon butter sauce. Served with mashed potatoes and steamed broccoli.	
Chicken and Mushroom Piccata *GF	\$23
Sautéed chicken scaloppine with cremini mushrooms in a lemon-caper white wine sauce, finished with parsley and olive oil drizzle.	

Seafood

Fresh Fish of the Evening	\$MP
Served with choice of two sides.	
Citrus-Herb Grilled Scottish Salmon *GF	\$30
Grilled Scottish salmon served with choice of two sides. Garnished with microgreens and grilled lemon.	

Noodles

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

Mushroom and Spinach Fettuccine	\$20
Fettuccine, sautéed mushrooms, wilted spinach, in a light porcini cream sauce, finished with chives and Parmesan.	
Summer Lemon Basil Pasta with Burrata	\$20
Lemon zest, garlic, confit cherry tomatoes, basil, burrata, and olive oil over fettuccine.	
Linguine Clams	\$26
Linguine tossed with fresh littleneck clams, cherry tomatoes, garlic, white wine, lemon zest, and basil, in a light clam sauce.	

Vegan & Vegetarian

Tofu and Vegetable Stir Fry *GF	\$20
Crispy tofu, bell peppers, broccoli, carrots, garlic, ginger, soy sauce, sesame oil, and sesame seeds, served with rice.	
Grilled Eggplant and Heirloom Tomato Stack *GF (Vegan)	\$18
Layered grilled eggplant, heirloom tomato slices, roasted red pepper, and topped with arugula and balsamic glaze, served with choice of side.	
Mushroom and Polenta Plate *GF (Vegetarian)	\$20
Parmesan polenta cake served with roasted mushrooms, asparagus, cherry tomatoes, and a balsamic reduction.	

Sides \$5

All sides are *GF.

Baked Idaho Potato or Sweet Potato
Grilled Summer Corn on the Cob
Mashed Potatoes
Tropical Jasmine Rice
Steamed Broccoli

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

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

Chicken Tenders	Peanut Butter & Jelly
Grilled Cheese	Children's Burger
Grilled Chicken *GF	Pasta with Butter or Marinara



THE FOUNDERS CLUB

GF: indicates gluten free option

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