

Dinner Menu

The Beginning

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| Chef's Daily Soup | \$5 / \$7 | Jumbo Lump Crab Cake | \$22 |
| Wings *GF | \$15 | Pan-seared jumbo lump crab cake with Old Bay remoulade, shaved fennel slaw, and fresh lemon. | |
| 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. | | Prosciutto-Wrapped Asparagus *GF | \$14 |
| Bang Bang Shrimp *GF available | \$14 | Roasted asparagus wrapped in prosciutto, finished with a balsamic glaze. | |
| Crispy fried shrimp, drizzled with bang bang sauce. | | Parmesan Zucchini Straws | \$12 |
| Tuna Stack *GF available | \$24 | Crispy parmesan-crusting zucchini with lemon aioli. | |
| Sushi-grade tuna layered with seaweed salad, avocado, mandarin oranges, cucumber, and wonton chips, finished with sesame seeds and a soy-ginger drizzle. | | Lemon Chicken Meatballs *GF available | \$15 |
| | | Oven-roasted chicken meatballs with fresh oregano, feta, and a cool lemon-yogurt sauce, with grilled crostinis. | |

Greens

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

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| The Wedge *GF | \$12 | Spring Harvest Salad *GF | \$14 |
| Iceberg, grape tomatoes, red onion, bacon, bleu cheese crumbles and bleu cheese dressing. | | Mixed greens with strawberries, blueberries, goat cheese, candied walnuts, and champagne vinaigrette. | |
| Strawberry Arugula Salad *GF | \$13 | Grilled Peach & Burrata Salad *GF | \$15 |
| Baby arugula, fresh strawberries, goat cheese, candied pecans, balsamic glaze. | | Spring Mix, arugula, grilled peaches, burrata, pistachio, aged balsamic. | |
| Garden Salad *GF | \$10 | Traditional Caesar Salad *GF no croutons | \$10 |
| Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, black olives. | | Romaine, Caesar dressing, parmesan, croutons. | |

Prime Cut Features

Choice of Cowboy Butter or Mushroom Bordelaise

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| NY Strip Steak *GF | \$38 | Filet Mignon *GF | \$48 | Butcher's Feature | \$MP |
| 12oz. Choice of two sides. | | 6oz. Choice of two sides. | | Served with Chef's selection. | |

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| Founders Burger *Beyond burger available. | \$16 | Grilled Pork Chop *GF | \$30 |
| Chargrilled 8oz Prime burger, sautéed onions, sautéed mushrooms, cheese, bacon, lettuce, tomato, on brioche. | | Apricot-mustard glaze with mashed potatoes. | |
| Plantation Bay Burger *Beyond burger available. | \$14 | Braised Short Rib *GF | \$34 |
| Chargrilled 8oz Prime burger with lettuce, tomato, onion, choice of cheese, on brioche. | | Red wine-braised short rib, creamy polenta, gremolata. | |

Poultry

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| Crispy Chicken Limone *GF | \$24 |
| Parmesan-crusting chicken, arugula & lemon butter sauce. Served with Yukon mashed potatoes and asparagus. | |
| Boneless Herb-Roasted Half Chicken *GF | \$28 |
| Rosemary-garlic roasted half chicken, pan jus. | |
| Chicken Saltimbocca *GF | \$27 |
| Pan-seared chicken with prosciutto, sage, white wine butter sauce. | |

Noodles

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

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| Lemon Ricotta Pasta | \$20 |
| Fresh penne pasta tossed with lemon-ricotta cream, spinach, blistered tomatoes. | |
| Bolognese | \$24 |
| Slow-simmered meat sauce, pappardelle pasta, parmesan, fresh herbs. | |
| Seafood Penne Diablo | \$34 |
| Clams, mussels, seared scallops, paired with linguini pasta tossed in a spicy tomato-garlic Diablo sauce, finished with white wine, Calabrian chili, and fresh herbs. | |

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

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

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

Seafood

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| Fresh Fish of the Evening *GF | \$MP |
| Chef's daily market selection, served with your choice of two sides. | |
| Miso-Glazed Cedar Plank Salmon *GF | \$32 |
| Cedar plank salmon with soy-miso glaze, jasmine rice, snap peas. | |
| Crab-Stuffed Sole | \$36 |
| Delicate sole stuffed with lump crab, citrus beurre blanc. | |

Vegan/Vegetarian

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| Portobello Steak with Chimichurri *GF | \$22 |
| Roasted portobello mushroom with chimichurri, seasonal accompaniments. | |
| Tofu & Vegetable Stir Fry *GF | \$20 |
| Crispy tofu, bell peppers, broccoli, carrots, garlic, ginger, soy sauce, sesame oil, and sesame seeds, served with rice. | |
| Mushroom & Asparagus Risotto *GF | \$24 |
| Creamy arborio rice with wild mushrooms, asparagus, parmesan. | |

Sides \$5

*All sides are *GF*

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| Baked Idaho Potato or Sweet Potato |
| Whipped Yukon Gold Mashed Potatoes |
| Roasted Fingerling Potatoes |
| Asparagus Almondine |
| Honey Roasted Carrots |
| Corn, Peas & Pearl Onions |
| Mushroom Risotto |
| Charred Broccolini |
| Creamy Polenta |
| Snap Peas |



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