

# Dinner Menu

## The Beginning

<b>Chef's Daily Soup</b>	<b>\$5 / \$7</b>	<b>Jumbo Lump Crab Cake</b>	<b>\$24</b>
		Jumbo lump crab cake, sweet corn succotash, citrus- lemon aioli.	
<b>Wings *GF</b>	<b>\$15</b>	<b>Grilled Peach &amp; Prosciutto Flatbread</b>	<b>\$18</b>
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.		<i>*GF available</i> Crispy flatbread, shaved prosciutto, whipped ricotta, arugula, hot honey drizzle.	
<b>Bang Bang Shrimp *GF available</b>	<b>\$14</b>	<b>Parmesan Zucchini Straws</b>	<b>\$12</b>
Crispy fried shrimp, drizzled with bang bang sauce.		Crispy parmesan-crusting zucchini with lemon aioli.	
<b>Tuna Stack *GF available</b>	<b>\$24</b>	<b>Chorizo &amp; Mussels Sauté *GF available</b>	<b>\$17</b>
Heirloom cherry tomatoes, diced peaches, thin sliced shallots, fresh basil & mint, White balsamic vinaigrette, and touch of sea salt and cracked pepper. Served with wonton chips.		Spanish chorizo, pei mussels, white wine, garlic, fresh herbs, grilled crostini.	
		<b>Crispy Calamari</b>	<b>\$19</b>
		Lightly fried calamari, lemon wedges, house marinara.	

## Greens

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

<b>The Wedge *GF</b>	<b>\$12</b>	<b>Roasted Beet Salad *GF</b>	<b>\$16</b>
Iceberg, grape tomatoes, red onion, bacon, bleu cheese crumbles and bleu cheese dressing.		Roasted beets, goat cheese, candied walnuts, arugula, grapefruit, pickled red onions, crispy shallots, citrus vinaigrette.	
<b>Summer Harvest Salad *GF</b>	<b>\$14</b>	<b>Grilled Peach &amp; Burrata Salad *GF</b>	<b>\$15</b>
Mixed greens with strawberries, blueberries, feta cheese, candied walnuts, and champagne vinaigrette.		Spring mix, arugula, heirloom tomatoes, grilled peaches, burrata, pistachio, aged balsamic.	
<b>Garden Salad *GF</b>	<b>\$10</b>	<b>Traditional Caesar Salad *GF no croutons</b>	<b>\$10</b>
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*

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

<b>Founders Burger *Beyond burger &amp; GF available.</b>	<b>\$16</b>	<b>Bourbon-Glazed Pork Tenderloin *GF</b>	<b>\$30</b>
Chargrilled 8oz Prime burger, sautéed onions, sautéed mushrooms, cheese, bacon, lettuce, tomato, on brioche.		Grilled pork tenderloin, bourbon glaze, charred asparagus, charred corn.	

<b>Plantation Bay Burger *Beyond burger &amp; GF available.</b>	<b>\$14</b>
Chargrilled 8oz Prime burger with lettuce, tomato, onion, choice of cheese, on brioche.	



THE FOUNDERS CLUB

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

\*GF: indicates gluten free option\*

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## Poultry

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

**Spinach & Goat Cheese Stuffed Chicken \*GF** \$28  
Chicken breast, spinach-goat cheese stuffing, roasted garlic jus, seasonal vegetables, starch.

**Chicken Milanese** \$28  
Crispy golden chicken cutlet, lightly breaded and pan-fried, topped with a fresh arugula salad, lemon, shaved parmesan. Choice of vegetable & starch.

## Seafood

**Fresh Fish of the Evening \*GF** \$MP  
Chef's daily market selection, served with your choice of two sides.

**Seared Sea Scallops \*GF** \$38  
Pan-seared scallops, English pea purée, crispy prosciutto, lemon butter, starch.

**Seafood Risotto \*GF** \$36  
Shrimp, scallops, and crab folded into creamy risotto, fresh herbs, parmesan.

**Cedar Plank Salmon \*GF** \$32  
Grilled Scottish salmon, roasted tomatoes, spinach, garlic parmesan cream, vegetable risotto, with your choice of side.

**Salmon Teriyaki Bowl \*GF** \$25  
Grilled salmon glazed with teriyaki sauce, served over jasmine rice with edamame, cucumber, carrots, and sesame seeds.

## Noodles

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

**Shrimp Scampi Pasta** \$26  
Sautéed shrimp with garlic, white wine, lemon, and butter, tossed with linguine pasta and finished with fresh herbs and parmesan.

**Chicken Pesto Pasta** \$22  
Grilled chicken, basil pesto, and cherry tomatoes tossed with farfalle pasta, finished with parmesan and a touch of olive oil.

**Bolognese** \$24  
Slow-simmered meat sauce, pappardelle pasta, parmesan, fresh herbs.

**Sausage & Roasted Red Pepper Pasta** \$22  
Italian sausage with roasted red peppers, onions, broccolini, and roasted red pepper Pomodoro sauce, simmered and tossed with rigatoni pasta, finished with parmesan.

## Vegan /Vegetarian

**Grilled Vegetable Risotto \*Vegan \*GF** \$26  
Seasonal grilled vegetables, creamy vegan risotto, fresh herbs, olive oil.

**Tofu & Vegetable Stir Fry \*Vegan \*GF** \$20  
Crispy tofu, bell peppers, broccoli, carrots, garlic, ginger, soy sauce, sesame oil, and sesame seeds, served with rice.

**Impossible Stuffed Peppers \*Vegan \*GF** \$25  
Roasted peppers, Impossible meat, rice, herbs, tomato sauce.

## Sides

*All sides are \*GF*

**Charred Corn**

**Vegetable Risotto**

**Crispy Fingerling Potatoes**

**Lemon Herb Rice**

**Grilled Asparagus**

**Baked Idaho Potato or Sweet Potato**

**Whipped Yukon Gold Mashed Potatoes**

**Seasonal Veg Medley (zucchini, yellow squash, peppers, and cherry tomatoes)**

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

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

**Chicken Tenders  
Grilled Cheese  
Grilled Chicken \*GF**

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



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