

Dinner Menu

The Beginning

Chef's Daily Soup	\$5 / \$7	Burrata & Heirloom Tomatoes	\$18
		Basil oil, pesto, sea salt, grilled sourdough.	
Wings *GF	\$15	Whipped Feta Dip *GF available	\$14
Fried or fire-roasted chicken wings (12): mild buffalo, Old Bay dry rub, hot buffalo, teriyaki, BBQ, Thai chili, spicy BBQ or garlic butter parmesan, . Celery sticks, choice of bleu cheese or ranch.		Creamy whipped feta cheese finished with a drizzle of hot honey, served with warm grilled naan bread for dipping.	
Jumbo Lump Crab Cake	\$24	Crispy Calamari	\$19
Jumbo lump crab cake, fried green tomato, roasted tomato jam, Cajun aioli.		Lightly fried calamari, served crisp and golden with fresh lemon wedges and marinara for dipping.	
Tuna Stack *GF available	\$24	Bang Bang Shrimp *GF available	\$14
Sushi-grade tuna layered with seaweed salad, avocado, mandarin oranges, cucumber, and wonton chips, finished with sesame seeds and a soy-ginger drizzle.		Crispy fried shrimp tossed in our signature creamy, sweet-and-spicy Bang Bang sauce.	

Greens

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

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

Prime Cut Features

Choice of Cowboy Butter or Mushroom Bordelaise

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.	

Founders Burger	\$16	Coffee Rubbed Ribeye *GF	\$48
<i>*Beyond burger & GF available.</i> Chargrilled 8oz Prime burger, sautéed onions, sautéed mushrooms, cheese, bacon, lettuce, tomato, on brioche.		Roasted garlic mashed potatoes, asparagus, bourbon demi.	
Plantation Bay Burger	\$14	Pork Osso Buco *GF	\$34
<i>*Beyond burger & GF available.</i> Chargrilled 8oz Prime burger with lettuce, tomato, onion, choice of cheese, on brioche.		Slow-braised pork osso buco served over roasted garlic mashed potatoes, finished with a rich herb jus, and fresh herbs.	



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

Dinner Menu

Poultry

Crispy Chicken Limone *GF \$24

Parmesan-crusted chicken, arugula & lemon butter sauce. Served with roasted garlic mashed potatoes and asparagus.

Chicken Piccata *GF available \$27

Lightly seasoned, pan-seared chicken breast served over linguine with capers in a bright lemon butter sauce.

Chicken Milanese *GF \$28

Crispy golden chicken cutlet, lightly breaded and pan-fried, topped with a fresh arugula salad, lemon, shaved parmesan. Choice of two sides.

Grilled Teriyaki Chicken Bowl *GF \$24

Grilled chicken glazed with teriyaki sauce, served over jasmine rice with edamame, cucumber, carrots, avocado, and sesame seeds.

Seafood

Grilled Salmon *GF \$32

Grilled Scottish salmon, roasted tomatoes, spinach, garlic parmesan cream sauce, parmesan risotto, with your choice of side.

Fresh Fish of the Evening *GF \$MP

Chef's daily market selection, served with your choice of two sides.

Salmon Teriyaki Bowl *GF \$25

Grilled salmon glazed with teriyaki sauce, served over jasmine rice with edamame, cucumber, carrots, avocado, 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.

Truffle Mushroom Pasta \$28

A medley of wild mushrooms sautéed and tossed with orecchiette pasta in a rich parmesan cream sauce, finished with truffle oil and fresh herbs.

Cajun Chicken Alfredo \$29

Blackened Cajun-seasoned chicken served over fettuccine tossed in a rich, creamy parmesan Alfredo sauce with roasted peppers.

Lobster Ravioli \$42

Lobster-filled ravioli served in a silky basil cream sauce with blistered tomatoes, finished with fresh herbs.

Vegan/Vegetarian

Mediterranean Grain Bowl *Vegan *GF \$22

Hummus, olives, cucumber, tomato, quinoa.

Eggplant Parmesan *Vegan *GF \$25

Crispy, house-breaded eggplant layered with rich basil marinara and served over gluten-free linguine.

Tofu & Vegetable Stir Fry *Vegan *GF \$20

Crispy tofu, bell peppers, broccoli, carrots, garlic, ginger, soy sauce, sesame oil, and sesame seeds, avocado, served with rice.

Sides

*All sides are *GF*

Saffron Jasmine Rice

Parmesan Risotto

Crispy Fingerling Potatoes

Baked Idaho Potato or Sweet Potato

Roasted Garlic Mashed Potatoes

Crispy Brussels Sprouts

Asparagus

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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