Seasonal Menu

OCTOBER - DECEMBER 2026

APPETIZERS

Chef's Daily Soup $5/$7

Wings $15 • GF
Fried or fire-roasted chicken wings (12): mild buffalo, hot buffalo, Old Bay dry rub, teriyaki, BBQ, Thai chili, spicy BBQ, or garlic butter parmesan. Celery sticks. Bleu cheese or ranch.

Crab Rangoon Dip $17 • GFM
Creamy lump crab and cream cheese dip with scallions and Asian seasonings, baked until warm and finished with a sweet chili drizzle. Served with crispy wonton chips.

Bang Bang Shrimp $14 • GFM
Crispy fried shrimp tossed in our signature creamy, sweet-and-spicy Bang Bang sauce.

Mac & Cheese Bites $14
Crispy breaded macaroni and cheese bites with a creamy cheese center, served with smoked tomato aioli and parmesan.

Maple Bourbon Pork Belly $16 • GF
Crispy pork belly, maple bourbon glaze, apple slaw, and pickled mustard seeds.

Butternut Squash Arancini $13
Roasted butternut squash risotto, crispy breadcrumbs, sage, and roasted tomato sauce.

Crispy Artichoke Hearts $12 • GFM
Crispy artichoke hearts, lemon, fresh herbs, and roasted garlic aioli.

POULTRY

Crispy Chicken Limone $24 • GF
Parmesan-crusted chicken, arugula, and lemon butter sauce. Served with brown butter and herb whipped potatoes and maple roasted brussels sprouts.

Chicken Cordon Bleu $29 • GF
Crispy breaded chicken breast filled with ham and Swiss cheese, served with brown butter and herb whipped potatoes and roasted root vegetables, finished with Dijon cream.

Chicken Milanese $28 • GF
Crispy golden chicken cutlet, lightly breaded and pan-fried, topped with fresh arugula, lemon, and shaved parmesan. Served with crispy fingerling potatoes and brown butter carrots.

GREENS

Dressing: Creamy Balsamic, Bleu Cheese, Caesar, Ranch, Honey Mustard, Italian
Add: Chicken $7, Shrimp $8, Salmon $12

The Wedge $12 • GF
Iceberg, grape tomatoes, red onion, bacon, bleu cheese crumbles and bleu cheese dressing.

Garden Salad $10 • GF
Romaine, spring mix, tomatoes, red onion, cucumber, shredded carrots, and black olives.

Winter Citrus Salad $16 • GF
Seasonal greens with blood orange, mandarin oranges, grapefruit, pomegranate, whipped feta, and toasted pistachios, finished with citrus vinaigrette.

Roasted Beet & Burrata $17 • GF
Roasted red and golden beets, creamy burrata, seasonal greens, orange segments, and toasted pistachios, finished with citrus vinaigrette.

Pear & Gorgonzola Salad $16 • GF
Mixed greens, sliced seasonal pear, Gorgonzola, candied walnuts, red onion, tossed with champagne vinaigrette.

Traditional Caesar Salad $10 • GFM
Romaine, Caesar dressing, parmesan, croutons.

VEGAN | VEGETARIAN

Chickpea Curry $24 • GF | Vegan
Chickpeas and seasonal vegetables simmered in aromatic coconut curry, served with wild rice pilaf and fresh herbs.

Eggplant Parmesan $25 • GF | Vegan
Crispy, house-breaded eggplant layered with rich basil marinara and served over gluten-free linguine.

SIDES

All sides are gluten free

Wild Rice Pilaf
Maple Roasted Brussels Sprouts
Crispy Fingerling Potatoes
Baked & Sweet Potato
Brown Butter Carrots
Roasted Root Vegetables
Mushrooms & Spinach
Brown Butter & Herb Whipped Potatoes

THE FOUNDERS CLUB

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF: Gluten-Free, GFM: Gluten-Free with modification

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BUTCHER

Founders Burger $16 • GFM
Beyond Burger Available
Chargrilled 8 oz Prime burger, sautéed onions, sautéed mushrooms, bacon, lettuce, tomato, and choice of cheese on brioche.

Plantation Bay Burger $14 • GFM
Beyond Burger Aavailable
Chargrilled 8 oz Prime burger with lettuce, tomato, onion, and choice of cheese on brioche.

Red Wine Braised Short Ribs $38 • GF
Slow-braised beef short ribs served over brown butter and herb whipped potatoes with roasted root vegetables and rich natural braising jus.

Cider-Brined Pork Chop $33 • GF
Thick-cut cider-brined pork chop served with crispy fingerling potatoes and brown butter carrots, finished with apple-cider pan jus.

NOODLES | BOWLS

Add: Chicken $7, Tofu $7, Shrimp $8,
Salmon $12 GF pasta available upon request

Braised Short Rib Gnocchi $32
Potato gnocchi tossed with slow-braised short rib ragù, roasted tomatoes, parmesan, and fresh herbs.

Chicken Carbonara $28
Bucatini tossed with roasted chicken, bacon, peas and parmesan cream, finished with cracked black pepper.

Shrimp alla Vodka Pasta $31
Sautéed shrimp and linguine tossed in creamy tomato-vodka sauce with parmesan and fresh basil.

Teriyaki Bowl $20 • GF
Teriyaki sauce, served over jasmine rice with edamame, cucumber, carrots, avocado, and sesame seeds. *Choice of protein available for an additional charge.*

PRIME CUT FEATURES

Choice of Cowboy Butter or Mushroom Bordelaise

NY Strip Steak $38 • GF
12 oz steak expertly seasoned and grilled to perfection. Served with your choice of two sides.

Filet Mignon $48 • GF
6 oz exceptionally tender steak.
Served with your choice of two sides.

Chef's Feature $MP • GFM
Served with the Chef's selection of complementary seasonal accompaniments.

SEAFOOD

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

Maple-Bourbon Glazed Salmon $35 • GF
Cedar-plank salmon glazed with a maple-bourbon reduction, served with wild rice pilaf and maple-roasted Brussels sprouts.

Crab-Stuffed Flounder $38 • GFM
Flounder filled with seasoned lump crab stuffing, baked and served over brown butter & herb whipped potatoes with roasted root vegetables and lemon beurre blanc.

CHILDREN'S MENU

(Ages 12 and under) $9
Served with soft drink, choice of side, and a scoop of ice cream.

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

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