



FOUNDERS'

Dinner Menu

SALADS AND SOUP

Lobster Bisque 12.

Gazpacho 7.

Caesar

reggiano parmesan, garlic croutons, anchovy 14.

Roasted Baby Vegetable Salad

goat cheese 10.

DAILY FEATURES

Catch

Game

Feature

Pasta

MAINS

Boulibasse

shellfish, crab, fennel, saffron, wine 36.

Grilled Lamb Chops 35.

Grilled 10 OZ. Bone-in Filet of Beef, Foie Gras 55.

Salmon Poached in Lobster Broth

crab claws, lobster sauce 30.

Grilled Hanging Tenderloin

grilled bone marrow 36.

"If you prefer the traditional 3 course culinary experience, we have created an impressive menu including our Club specialty soups & salads, the traditional main entrees along with impressive daily features of fresh seafood, wild game, specialized pastas, and unequaled entrees developed by our culinary team. I'm positive that the 'traditional' experience' will be savored by all"

Chef

Executive Chef Ron Garrido

Sous Chef Jason French

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

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