

Menu

PRICING
COST+ | SOCIAL

APPETIZERS

Crab Cakes (2) 9.9 | 17.3

Vegetable Slaw, Creamy Green Goddess Sauce

Artichoke Dip 7.9 | 13.5

Mediterranean Flatbread Boat, Bubbly Artichoke Dip, Parmesan

Steak Nachos 10.9 | 14.6 GF

Fresh Fried Chips, Cheddar Cheese, Green Onion, Tomato, Avocado, Cilantro, Jalapeño Salsa & Chipotle Sour Cream

Pretzel Platter 9.9 | 14.5

Baked Bavarian Pretzels, Queso & Andouille Sausage

Reuben Eggrolls 8.5 | 12.5

Pastrami, Corned Beef, Cabbage, Matchstick Vegetables, Swiss Cheese, Fried Wonton, Green Onion, Russian Sauce

"Shotgun Shells" 9.5 | 12.9

Bacon Wrapped, Habanero Cream Cheese Filled Jalapeño, Batter Fried, Ranch, Warbird Sauce, Bourbon BBQ

Chicken Wings (10) 11.9 | 16.2 GF

Choice of 1 Sauce, Celery, Choice of Creamy Bleu Cheese or Ranch

SAUCES: Buffalo | BBQ | Jerk | Thai | Naked

12" HAND TOSSED PIZZA

Our pizza crusts are created and hand tossed in house. Served with roasted garlic aioli.

Pepperoni 10.4 | 18.9

Red Sauce, Pepperoni, Banana Peppers, Scallion

Margherita 11.3 | 19.1

Fresh Mozzarella, Tomatoes, Basil

Meat Eater 12.9 | 24.7

Red Sauce, Pepperoni, Bacon, Italian Sausage, Canadian Bacon

Cheese 8.9 | 13.8

Red Sauce, Romano, Asiago, Mozzarella

Roasted Vegetable 12.8 | 19.9

Red Sauce, Bell Pepper, Scallion, Portobello, Basil

Chicken 11.8 | 21.9

White Sauce, Spinach, Red Onion, Garlic, Tomatoes, Artichoke Hearts

Reservations are required for parties of 8 or more. 20% gratuity will be applied.

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Handhelds & Sides

H A N D H E L D S

All handhelds are served with choice of side.

Founders Club Burger

Colby Jack Cheese, Lettuce, Tomato, Onion, Pickle, Secret Sauce

80/20 Choice 8.9 | 14.9 Impossible 11.8 | 18 Wagyu 13.9 | 22.8

Bleu Line Burger

Bleu Cheese, Portobello Mushrooms, Crispy Onions, Black Pepper Aioli

80/20 Choice 10.9 | 18 Impossible 12.2 | 20 Wagyu 14.9 | 23.2

Omaha

Smoked Gouda Cheese, Bacon Jam, Fried Onions, Fried Egg, Jalapeño Pickle Relish

80/20 Choice 11.1 | 19.5 Impossible 12.6 | 21.4 Wagyu 14.4 | 24.8

Classic Chicken Sandwich (Crispy or Grilled Chicken Breast) 11.2 | 16.8

Lettuce, Pickle, Tomato, Mayonnaise

Warbird Sandwich (Crispy or Grilled Chicken Breast) 13.9 | 18.6

Jalapeños, Pork Belly, Pickle Relish, Pepper Jack Cheese, Drizzled with Warbird Sauce

Cod Sandwich (Crispy or Grilled) 12.8 | 16.5

Cole Slaw, Tomato, Pickle, Tartar, Fresh Lemon

Club 8.6 | 13.9

Turkey, Ham, Bacon, Lettuce, Tomato, Onion & Mayo, Served on Croissant

B.L.T. 8.5 | 12.8

Thick Cut Bacon, Bacon Jam, Marinated Tomatoes, Romaine, Served on Toasted Sourdough

Sicilian 10.4 | 16.9

Salami, Pepperoni, Prosciutto, Capicola, Smoked Provolone, Lettuce, Marinated Tomato, Red Onion, Herb Mayo, Italian Dressing, Garlic Butter Toasted Hoagie Bun

Philly 13.4 | 19.9

Marinated Steak, Bell Pepper, Red Onion, Poblano Pepper, Portobello Mushroom, Pepper Jack Cheese, Roasted Tomato, Garlic Butter Toasted Hoagie Bun, Green Onion

Veggie Sandwich 8.5 | 14.9

Grilled Portobello Mushroom, Roasted Red Pepper, Grilled Zucchini, Marinated Tomato, Cucumber, Avocado, Provolone, Herb Mayo, Whole Grain Mustard, Toasted Ciabatta

S I D E S 2.9 | 5

Loaded Potato Salad ^{GF} Seasonal Vegetables ^{GF} Cole Slaw ^{GF} French Fries ^{GF} Fried Onion Petals Bacon Fried Cream Corn ^{GF}

^{GF} Gluten-free designation

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Salads

SIDE SALADS

Make any side salad entrée sized, add \$3.9 | \$4.9

Garden 4 | 7.8

Romaine, Tomato, Red Onion, Cucumber, Romano, Croutons, Choice of Caesar, Citrus Herb, Warbird, Chipotle, Bleu Cheese, Ranch, Athenian, Sesame, or Balsamic Dressing

Caesar 4.9 | 7.9

Romaine, Bacon, Hard Boiled Egg, Tomato, Parmesan, Caesar Dressing & Croutons

Founders Club House 4.9 | 7.9 GF

Mixed Greens, Tomato, Cucumber, Green Onion, Yellow Pepper, Radish, Sunflower Seeds & Romano, Tossed with Citrus Herb Vinaigrette

Add Salmon 5.1 | 9.1 Add Steak 5.5 | 10.8 Add Chicken 4.1 | 8.3 Add (3) Shrimp 3.7 | 6.2

CHOPHOUSE ENTREE SALADS

All dressings and croutons are house made.

Romaine Wedge 15.1 | 23.1

Romaine Lettuce, Tomato, Bacon, Cucumber, Red Onion, Croutons, Bleu Cheese Crumbles, Hard Boiled Egg, Choice of Italian or Cream Bleu Cheese Dressing with Grilled Steak

Sparta 13.9 | 20.5 GF

Mixed Greens, Bell Pepper, Red Onion, Tomato, Feta, Pine Nuts, Cucumber & Olives, Tossed with Athenian Vinaigrette, Served with Toasted Pita & Shaved Lamb Gyro Meat

Warbird 12.9 | 16.6

Romaine, Bacon, Bell Peppers, Green Onion, Hardboiled Egg & Croutons, Tossed in Warbird Dressing, Topped with Fried Chicken Breast

Baja 14.6 | 21.8 GF

Romaine, Avocado, Sweet Corn, Cilantro, Radish, Poblano, Toasted Pumpkin Seeds, Tomato & Cotija Cheese, Tossed with Creamy Chipotle Dressing, Topped with Blackened Chicken & Shrimp

Thai 15.9 | 22.9

Mixed Greens, Matchstick Vegetables, Radish, Curried Peanuts, Green Beans, Red Cabbage, Cherry Tomato, Crisp Wontons, Chili Vinaigrette, Arbol Aioli, Sesame Seeds Grilled Shrimp

SEASONAL SOUPS

Poblano & Corn Chowder 3.9 | 5.3

Topped with Bacon, Cheddar & Sour Cream

Soup & Salad 7.5 | 13.1

Choice of Soup & Side Salad

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Entrees

FOUNDERS CLUB ENTREES

Steak & Frites 17.5 | 27.7 GF

Grilled 10oz Beef Sirloin, Herb Butter, Crispy Truffled French Fries, Served with Roasted Garlic Aioli

Fish & Chips 16.6 | 21.8

Fresh Battered Cod, Crispy French Fries, Cole Slaw, Tartar Sauce, Fresh Lemon

Chicken Enchilada 13.8 | 18.9

Flour Tortilla, Grilled Chicken, Poblano, Sweet Corn, Mixed Cheese, Red Enchilada Sauce, Spanish Rice, Bacon Refried Black Beans, Red Cabbage, Romaine, Jalapeno Salsa, Avocado, Chipotle Sour Cream, Cilantro

Orange Glaze Salmon 17.9 | 31.6 GF

Atlantic Salmon Filet, Sundried Tomato, Orange Glaze, Rice Pilaf, Sautéed Seasonal Vegetables, Cucumber, Avocado, Toasted Sesame Seeds, Green Onion

Shrimp Piccata 19.9 | 28.4 GF

Shrimp Simmered with Artichoke Hearts, Red Onion, Capers, Lemon, White Wine & Garlic Butter, Served Over Rice Pilaf

Pistachio Chicken 14.6 | 21.3 GF

Pistachio Crusted Chicken, Served Over Rice Pilaf, Topped with Fresh Cherry, Goat Cheese & Rosemary Relish, Drizzled with Honey Mustard, Served with Seasonal Vegetables

Pasta Cavatappi 11.7 | 20.1

Butternut Squash, Spinach, Mushrooms & Oven Roasted Tomatoes, Simmered with Cavatappi Pasta in Fresh Herb Romano Cream Sauce

Add Salmon 5.1 | 9.1 Add Steak 5.5 | 10.8 Add Chicken 4.1 | 8.3 Add (3) Shrimp 3.7 | 6.2

Bone In Pork Chop 18.9 | 25.4 GF

Seasoned & Grilled Bone in Pork Chop, Red Skin Mash, Bacon Fried Creamed Corn, Bourbon BBQ Sauce, Bacon Jam, Cilantro

USDA Choice Ribeye 34.2 | 49.5 GF

Baby Red Mashed Potatoes, Red Wine Portobello Mushroom Ragout, Served with Seasonal Vegetables

*Steak Temperatures Rare (Cool Red Center), Medium Rare (Warm Red Center), Medium (Pink Center),
Medium Well (Slightly Pink), Well Done (No Pink)*

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