



FOUNDER dinner

Served Fridays 5-8pm

APPETIZERS

Sweet & Spicy Edamame

14

Fried Calamari

sweet chili sauce, roasted red peppers 16

SOUPS & SALADS

Friday Chowder

New England or Manhattan CUP 7.50 BOWL 10.50

House

romaine, mixed greens, shredded carrots, radish, tomatoes, choice of dressing 13 SMALL 7

Caesar

romaine, parmesan, croutons, house-made caesar dressing 16 SMALL 9

Antipasto Salad

mortadella, salami, mozzarella, cheddar, peppercini, artichoke hearts, housemade Italian viniagrette 16

MAINS

with vegetable of the day.
choice of mashed potato, baked potato, or rice

Airline Chicken Breast

lemon butter sauce, sauteed mushrooms 28

8oz Herb Crusted Filet

red wine demi 34

Coco Seabass

pineapple/sweet potato hash, coco butter 36

Short Ribs

36

Friday-Night Prime Rib

8oz certified angus beef 32
increasing in 4 oz increments for \$3 per oz

PASTA

Ratatouille

tomato sauce, basil oil 26

Sun-Dried

Tomato Pasta

angel hair, garlic 28
with chicken 30 | with shrimp 32

DESSERT

Chocolate Lava Cake

Vanilla Ice Cream, Caramel 12

sorbet or ice cream

8

love your meal?

Send a photo of your meal to Kristine at kroberson@woodbridgegcc.com and let us know how we did! Your photo and review could be featured in the monthly Woodbridge News.

