

MENU



SMALL BITES



THE UMASS CUP OF CLAM CHOWDER

Old Bay Seasoned Croutons

MIXED GREEN SALAD

Cucumber • Tomato • Red Onion • Carrot • Red Pepper • Italian Dressing

HARISSA GRILLED NEFF LAMB LOLLIPOPS*

Fattoush Relish • Fresh Picked Herbs • Sumac Vinaigrette-Cucumber Labneh



BARBECUE PORK BELLY STEAMED BUNS

Pickled Vegetables • Char Siu

FRIED POINT JUDITH CALAMARI

Artichoke Hearts • Lemon • Fra Diavolo Sauce

CHAR GRILLED OCTOPUS

Kalamata Olives • Fingerling Potatoes • Parsley • Sicilian Oregano



LARGER BITES



THE GOVERNOR'S GRILLED CHEESE & ROASTED TOMATO SOUP

Grafton Aged Cheddar Cheese • Local Apple • Sourdough • Side Salad



TURKEY CLUB

Sourdough • Crispy Bacon • American Cheese • Avocado • Tomato • Lettuce • Lemon Aioli

MARINATED BEET SALAD

Goat Cheese • Sunflower Seeds • Aged Sherry Vinaigrette



FREE RANGE GRILLED AMICK FARMS CHICKEN CAESAR SALAD*

Romaine Hearts • Shaved Parmesan • White Anchovies

LOBSTER COBB

Avocado • Pickled Onion • Diced Cucumber • Bacon • Tomato • Blue Cheese • Ranch

TUNA NICOISE SALAD*

Potato • Hard Boiled Egg • Haricot Verts • Cherry Tomato • Olive • Caper • White Balsamic Vinaigrette

Club Traditions



Now offered all day!

Monday

WRAP IT UP MONDAY

Chef's Specialty Wrap

Tuesday

TACO TUESDAY

Tacos-Chef's Creation

Wednesday

FRIED CHICKEN WEDNESDAY

Buttermilk Fried Chicken Sandwich

Thursday

BURGERS & BREW

Chef's Specialty Burger + Mystery Brew*

Friday

LOBSTER LOVE FRIDAY

Lobster Roll

Shredded Lettuce, Lemon Aioli, Toasted Buttered Bun, side of coleslaw

THE UMASS CHICKEN PARMESAN DIP 15

Toasted Ciabatta Bread • Mozzarella Cheese • Whipped Vermont Ricotta •
San Marzano Pomodoro Dipping Sauce
Choice of French Fries or Side Salad

UMASS BURGER*

Aged Cheddar • Thick Bacon • Kewpie Remoulade
Choice of French Fries or Side Salad
Chef Recommends adding Fried Egg* \$1

UMASS TUNA POKE BOWL*

Crab Stick • Crispy Onions • Seaweed Salad • Pickled Ginger • Ponzu • Spicy Aioli

SPRING RISOTTO

Peas • Fava • Mushrooms • Parmigiano-Reggiano



RIGATONI BOLOGNESE

Beef Short Rib • Veal • Pork • Whipped Ricotta • Parmigiano-Reggiano

SEARED DUCK BREAST*

Farro Salad • Fried Herbs • Pomegranate • Broccolini • Cherry Vinaigrette

SEARED SEA SCALLOPS

Wellfleet Clams • Miso • Corn • Bacon



ROASTED FAROE ISLAND SALMON*

Ratatouille • Asparagus • Citrus Vinaigrette



GRILLED ANGUS SIRLOIN*

asparagus • King Trumpet Mushroom • Potato Puree • Demi Glace

PANKO CRUSTED COD

Curried Lobster Bisque • Shrimp Fried Rice • Peas

PETIT STEAK FRITES*

Crispy Fries • Demi Glace



VEGETARIAN



VEGAN



GLUTEN FREE

Club Hours



CLUB LOUNGE

Monday	9:00AM-3:00PM
Tuesday	9:00AM-9:00PM
Wednesday	9:00AM-9:00PM
Thursday	9:00AM-9:00PM
Friday	9:00AM-9:00PM
Saturday/Sunday	CLOSED

GRILLE ROOM

Monday
11:30AM-2:30PM
No dinner service available

Tuesday
Lunch 11:30AM-2:30PM
Dinner 3PM-9:00PM
Last reservation 8:45PM

Wednesday
Lunch 11:30AM-2:30PM
Dinner 3PM-9:00PM
Last reservation 8:45PM

Thursday
Lunch 11:30AM-2:30PM
Dinner 3PM-9:00PM
Last reservation 8:45PM

Friday
Lunch 11:30AM-2:30PM
Dinner 3PM-9:00PM
Last reservation 8:45PM

Please inform your server if you or anyone in your party has food allergies or special dietary requirements. We are happy to make substitutions to items or create specialty items to

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

Your food and beverage charges are subject to 7% meals tax and a 20% Club Charge. The Club Charge is an administrative fee that is retained by the Club and used for the Club's general expenses, including regular maintenance and restoration of the Club and other costs that are incurred. The Club Charge, and any other fee or charge added to your statement, is not a tip, gratuity or service charge and is not remitted to the Club's wait staff employees or service bartenders. No additional gratuity is required, expected, or permitted. The Club has a no tipping policy to which the staff must adhere.