

MENU



SMALL BITES



THE UMASS CUP OF CLAM CHOWDER 9

Old Bay Seasoned Croutons

CHAR GRILLED ASPARAGUS 14

Garlic Bruschetta • Wild Mushrooms • Crème Fraiche

HARISSA GRILLED NEFF LAMB LOLLIPOPS 21

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



BARBECUE PORK BELLY STEAMED BUNS 12

Pickled Vegetables • Char Siu

SALMON BELLY TARTARE 15

Celery • Capers • Green Apple • Fresh Horseradish

FRIED POINT JUDITH CALAMARI 17

Artichoke Hearts • Lemon • Fra Diavolo Sauce

CHAR GRILLED OCTOPUS 12

Fregola Sarda • Chorizo • Castelvetro Olive



LARGER BITES



THE GOVERNOR'S GRILLED CHEESE & ROASTED TOMATO SOUP 12

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



MARINATED BEET SALAD 13

Vermont Chevre • Hazelnuts • Aged Sherry Vinaigrette



FREE RANGE GRILLED AMICK FARMS CHICKEN CAESAR SALAD 15

Romaine Hearts • Shaved Parmesan • White Anchovies

Club Traditions



Now offered all day!

Monday

FLATBREAD MONDAY

\$10 Chef's Specialty Flatbread

Tuesday

TACO TUESDAY

\$3 Tacos-Chef's Creation

Wednesday

FRIED CHICKEN WEDNESDAY

\$10 Buttermilk Fried Chicken Sandwich

Thursday

BURGERS & BREW

\$12 Chef's Specialty Burger + Mystery Brew

Friday

LOBSTER LOVE FRIDAY

\$20 Chilled Maine Lobster Roll

YELLOWFIN TUNA POKE BOWL 26

Cucumber • Avocado • Wakame Vinaigrette

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

NEW ENGLAND RAISED BEEF BURGER 16

Goopy Vermont Raclette Cheese • Red Onion-Bacon Marmalade • Cornichon Aioli •
Choice of French Fries or Side Salad
Chef Recommends adding Fried Egg \$1

130 DEGREE PEKING DUCK BREAST 29

Puy Lentils • Snap Peas • Spicy Honey Crisp-Peach Gastrique

SEARED SEA SCALLOPS 29

Wellfleet Clams • Miso • Corn • Bacon



ROASTED FAROE ISLAND SALMON 27

Ratatouille and Heirloom Tomato Meuniere



TAGLIATELLE BOLOGNESE 21

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

PAN SEARED RIBEYE STEAK 43

Confit Potatoes • Roasted Carrots • Bordelaise Sauce

PANKO CRUSTED COD 31

Curried Lobster with Coconut Milk • Basmati Rice • Kaffir Lime



VEGETARIAN



VEGAN



GLUTEN FREE

EXECUTIVE CHEF: SCOTT HEBERT

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 accommodate.

*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.

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