

MENU



SMALL BITES



THE UMASS CUP OF CLAM CHOWDER

Old Bay Seasoned Croutons

FRISÉE SALAD*

Duck Confit • Smoked Bacon • Poached Egg • Mushroom Vinaigrette

HARISSA GRILLED NEFF LAMB LOLLIPOPS*

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



BARBECUE PORK BELLY STEAMED BUNS

Pickled Vegetables • Char Siu

SALMON BELLY TARTARE*

Celery • Capers • Green Apple • Fresh Horseradish

FRIED POINT JUDITH CALAMARI

Artichoke Hearts • Lemon • Fra Diavolo Sauce

CHAR GRILLED OCTOPUS

Fregola Sarda • Chorizo • Castelvetro Olive



LARGER BITES



THE GOVERNOR'S GRILLED CHEESE & ROASTED TOMATO SOUP

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



MARINATED BEET SALAD

Vermont Chevre • Hazelnuts • Aged Sherry Vinaigrette



FREE RANGE GRILLED AMICK FARMS CHICKEN CAESAR SALAD

Romaine Hearts • Shaved Parmesan • White Anchovies

YELLOWFIN TUNA POKE BOWL*

Cucumber • Avocado • Wakame Vinaigrette

Club Traditions



Now offered all day!

Monday

WING-IT MONDAY

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

FISH FRY-DAY

Fresh Fried Fish Sandwich

served with french fries

WILD MUSHROOM & WINTER SQUASH
RISOTTO



Roasted Brussels Sprouts • Parmigiano-Reggiano

THE UMASS CHICKEN PARMESAN DIP

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*

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

130 DEGREE DUCK BREAST*

Puy Lentils • Macomber Turnips • Granny Smith Apple Glaze

SEARED SEA SCALLOPS



Wellfleet Clams • Miso • Corn • Bacon

ROASTED FAROE ISLAND SALMON*



Crispy Polenta • Grilled Artichoke • Tomato Meuniere

RIGATONI BOLOGNESE

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

GRILLED ANGUS SIRLOIN*

Potato Puree • Short Rib Marmalade • Roasted Root Vegetables

PANKO CRUSTED COD

Curried Lobster with Coconut Milk • Basmati Rice • Kaffir Lime

PETIT STEAK FRITES*

Roasted Root Vegetables • Bordelaise Sauce



VEGETARIAN



VEGAN



GLUTEN FREE

EXECUTIVE CHEF: SCOTT HEBERT

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.