

# MENU



## STARTERS



### SOUP DU JOUR

*Chef's created small batch soup (GF - please ask)*

### ROASTED TOMATO BISQUE

*Chives, Olive Oil (V, GF)*

### ATLANTIC SALMON CAKE

*House Slaw, Lemon Aioli*

### CRISPY FRIED CALAMARI

*Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Lemon Aioli*

### HONEY & GARLIC BRUSSELS SPROUTS

*Roasted Garlic Aioli (V, VG - No aioli, GF)*

### BAKED STUFFED ARTICHOKE

*Cream Cheese, Spinach, Roasted Peppers, Panko Crumb, Lemon (V)*

### YELLOWFIN TUNA TARTARE

*Everything Flatbread Cracker, Avocado, House Teriyaki*

### TRADITIONAL CAESAR SALAD

*Romaine Hearts, Croutons, Parmigiano Crisps, White Anchovy, House Caesar (GF - No Crouton)*

### PANZANELLA SALAD

*Mixed Greens, Capers, Shaved Red Onion, Focaccia Crouton, Goat Cheese, Tomatoes, Red Wine Vinaigrette (V, VG - No cheese, GF - No Crouton)*

### THAI CRUNCH SALAD

*Mixed Greens, Shaved Brussels Sprouts, Carrot, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (V, VG, GF - No Wonton)*

### CLASSIC ICEBERG WEDGE SALAD

*Bacon, Red onion, Tomatoes, Blue Cheese Crumbles & Dressing*

### CHOPPED SALAD

*Chopped Bacon, Blue Cheese, Red Onion, Tomato, Cucumber, Haricot Vert, Honey Dijon Dressing*

## ENTRÉES



### RIGATONI BOLOGNESE

*Braised Beef, Pork & Veal, Marinara, Shaved Parmigiano (GF Pasta Available)*

### SEARED ATLANTIC SALMON

*Petite Chervil, Cucumber & Dill, Sweet Pea Puree (GF)*

### BROWN BUTTER CAJUN ROASTED SWORDFISH

*Broccolini, Tomato & Olive Tapenade (GF)*

### PRIME 8 OZ. FILET MIGNON

*Buttermilk & Chive Mashed Potato, Asparagus, Red Wine Demi (GF)*

### LONG BONE NIMAN RANCH PORK CHOP

*Creamy Polenta, Broccolini, Tomato & Pickled Pepper Relish*

### 14 OZ. PRIME RIBEYE

*Roasted Fingerling Potatoes, Haricot Vert, Brandy Cream Sauce*

### GEORGE'S BANK SEA SCALLOPS

*Roasted Vegetable Succotash, Crispy Leeks, Roasted Pepper Beurre Blanc*

### LOBSTER MAC N CHEESE

*Cavatelli, Gruyere & Cheddar, Parmigiano (GF Pasta Available)*

### CLASSIC PARMIGIANO

Choose Chicken or Eggplant

*Cavatelli, Marinara, Provolone, Parmigiano*

### YELLOWFIN TUNA POKE BOWL

*Steamed Sushi Rice, Pickled Vegetables, Radish, Avocado, Sambal Lime Aioli (GF)*

### ROASTED CAULIFLOWER STEAK

*Creamy Polenta & Wild Mushroom Gravy (GF, V, VG - No Polenta)*

## Member Traditions

Offered Daily

### Monday

#### TASTE OF THE MONDAYS

*Chef's created lunch feature of the day*

*\$ - Ask your server for price*

### Tuesday

#### TACO TUESDAY

*3 for \$12 - Chef's Taco creation*

### Wednesday

#### WINGIN' IT WEDNESDAY

*Jumbo Crispy Chicken Wings with*

*Chef's created sauce*

*\$1 per wing*

### Thursday

#### BURGERS & BREW THURSDAY

*\$16 8oz. Burger with Fries + Mystery Brew*

### Friday

#### FISH "FRYDAY"

*\$19 Fish and Chips*

*House Tartar, Lemon*

*V = Vegetarian, VG = Vegan, GF = Gluten Free*

# LIBATIONS



## COCKTAILS



### SNOZZBERRIES & BUBBLES

*The snozzberries taste like snozzberries*

Tito's Vodka, Prosecco, Berry Simple, Lemon

### RAMBLER

*A guy walks into a blackberry bush and says*

High West Rye, Crème de Mure, Lemon, Blackberries, Cherry Bark Bitters

### IRISH CURE

*As delicious as the name is problematic*

Jameson Whiskey, Honey & Ginger Simple, Lemon

### MARGARITA PICANTE

*Spice it up*

Jalapeño-infused Tequila, Mezcal, Orange Curacao, Lime

### POLAR ESPRESSO

*Baby it's cold outside*

Tito's Vodka, Kahlua, Bailey's, Espresso, Caramel, Sea Salt

### FIG VERMOUTH MANHATTAN

*Get figgy with it*

Maker's Mark Bourbon, House-made Fig Vermouth, Bitters

### EMPRESS' NEW CLOTHES

*The finest silks imaginable*

Empress Gin, Elderflower, Tonic, Lime



## NON ALCOHOLIC

### THE FRIEND ZONE

Ginger Beer • Mint Simple • Honey Ginger Syrup

### SNOZZBERRY-LIME RICKEY

Berry Simple • Lime • Soda

## BEER



### DRAFT

ROTATING LOCAL CRAFT SELECTIONS

PLEASE ASK YOUR SERVER

### BOTTLES & CANS

BUDWEISER

BUD LIGHT

SAMUEL ADAMS BOSTON

MICHELOB ULTRA

AMSTEL LIGHT

HEINEKEN

STELLA ARTOIS

CORONA

GUINNESS

HARPOON REC LEAGUE IPA

JACK'S ABBY HOUSE LAGER

JACK'S ABBY POST SHIFT PILS

LAGUNITAS LIL' SUMPIN' SUMPIN'

SPENCER VIENNA LAGER

ALLAGASH BREWING WHITE ALE

LAMPLIGHTER BUNNIES

SHIPYARD PUMPKINHEAD

BERKSHIRE BREWING COFFEE PORTER

TURTLE SWAMP JP PORTER

SUN LAB SOUR

### CIDER & SELTZER

ARTIFACT CIDER LONG WAY BACK

ANXO DRY CIDER

ARCTIC CHILL SELTZER

### NON ALCOHOLIC

ATHLETIC FREE WAVE

HEINEKEN ZERO

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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.

We accept Visa, Mastercard and American Express

