

MENU



STARTERS



JUMBO CRAB CAKE
celery-apple slaw, lemon dressing

SIMPLE SALAD
seasonal greens, carrot, tomato, onion, croutons, house dressing



DUCK CONFIT & FOIE GRAS TERRINE
grilled toast, fig jam

GARLIC SHRIMP
sautéed okra, curry, chili flake, grilled bread

TRADITIONAL CAESAR SALAD
romaine hearts, shaved pecorino, croutons, white anchovies, fried egg

STEAMED PORK DUMPLINGS
crisp shiitake mushrooms, chili sauce

TUNA TARTARE FALL CHOPPED SALAD
roasted butternut squash & carrots, kale, radish, crispy lotus roots, sweet soy vinaigrette

CLAM CHOWDER
classic preparation with local clams, bacon, potatoes

ENTRÉES



GRILLED FAROE ISLAND SALMON
crab rangoon, eggplant, creamy soy sauce

SEARED GEORGES BANKS SCALLOPS
potato-cucumber mash, oyster mushrooms, crispy leeks, lemon sauce



NO PASTA GRILLED VEGETABLE LASAGNA
seasonal vegetables, San Marzano tomato sauce, pecorino



SHORT RIB & PORCINI BOLOGNESE
rigatoni, roasted vine ripe tomato

GRILLED PRIME RIBEYE
sweet potato mash, roasted kale leaves, house steak sauce



PRESSED CHICKEN
parmesan-mascarpone, polenta, sautéed spinach, chicken jus

ROASTED VENISON CHOP
butternut squash ravioli, toasted pistachio, dried cherry sauce

POTATO GNOCCHI
fall mushrooms, bacon, brussels sprouts, white wine sauce

SIDES



MASHED POTATO



SAUTÉED SPINACH



ROASTED FALL MUSHROOMS



CRAB RANGOON

Member Traditions



Offered evenings at the bar only
between 5:00 pm — 9:00 pm

Monday

MONDAY NIGHT
FOOTBALL FEST

\$9 game favorites (changes weekly)

Tuesday

TACO TUESDAYS

\$3 tacos

\$3 coronas

Wednesday

WINE DOWN WEDNESDAY

\$12 mystery glass & cheese plate

Thursday

BURGERS & BEER

\$10 mystery brew & burger

Friday

FLATBREAD FRIDAY

\$12

Upcoming Events



VALENTINE'S DINNER

Celebrate Valentine's Day with your special someone overlooking our incredible city skyline. Enjoy a romantic 3 course dinner specifically crafted for you and your sweetheart.

Thursday, February 14th

5:00 pm — 9:00 pm

\$69++

WINE AROUND THE WORLD: SERIES KICKOFF

Enjoy hors d'oeuvres and sample wines from various regions of the world. Attendees will vote on their favorite choice of the evening, and one lucky attendee will leave with the winning bottle!

Thursday, February 21st

6:00 pm — 8:00 pm

\$29++ / \$34++

LIBATIONS



COCKTAILS 13



BACON BOURBON OLD FASHIONED

Bacon-Infused Bourbon, Demerara Sugar, Bitters

STRAWBERRY BASIL GIMLET

Bombay Gin, Lime, Strawberry, Basil

BLACKBERRIES & BUBBLES

Stolichnaya Vodka, Blackberry, Lemon, Prosecco

IRISH CURE

Glendalough Double Barrel Irish Whisky, Ginger, Honey, Lemon

TAMARIND JALAPEÑO MARGARITA

House Tamarind-Jalapeño Tequila, Lime, Cointreau, Agave

FIG VERMOUTH MANHATTAN

Maker's Mark Bourbon, House Fig Vermouth, Carpano Antica, Bitters

FALL DAIQUIRI

Privateer Amber Rum, Cinnamon, Maple, Lime

CRANBERRY VODKA COLLINS

House Cranberry Infused Vodka, Lemon, Simple, Soda

PECAN SCORPION

Diplomatico Planas, Diplomatico Riserva, Orange Juice, Pecan Orgeat, Allspice

WHISKEY BLANKET

Sazerac Rye, Benedictine, Yellow Chartreuse, Punt e Mes

ZERO PROOF 5



ARNOLD PALMER

Lemonade, Iced Tea

STRAWBERRY LIME RICKEY

Lime, Soda, Strawberry Syrup

BEER



DRAFT

NIGHT SHIFT—WHIRLPOOL PALE ALE

IDLE HANDS—ROTATING

AERONAUT—ROTATING

NOTCH—SESSION PILS

BOTTLES & CANS

BUDWEISER

BUD LIGHT

SAMUEL ADAMS BOSTON

SAMUEL ADAMS LIGHT

SAMUEL ADAMS SEASONAL

MICHELOB ULTRA

AMSTEL LIGHT

HEINEKEN

STELLA ARTOIS

CORONA

GUINNESS

LAGUNITAS—LIL SUMPIN' SUMPIN'

AYINGER—BRAU WEISSE

SPENCER—TRAPPIST ALE

ALLAGASH BREWING CO—WHITE ALE

MYSTIC—SAISON RENAUD

MAINE BEER CO—ROTATING

DOGFISH HEAD—60 MINUTE IPA

CHIMAY—GRAND RESERVE

SAMUEL SMITH—TADDY PORTER

CIDER

ARTIFACT CIDER

SHACKSBURY CIDER

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

*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 a 14% Service Charge that is distributed to the Club's hourly wait staff, service bartenders and service employees, and a 6% Administrative Fee that is not a service charge, tip, or gratuity, and is used to subsidize the Club's general expenses. The Club does not charge any other service charge, tip or gratuity for food and beverage service, or use of the Club's facilities.

We accept Visa, Mastercard and American Express



VEGETARIAN



GLUTEN FREE