

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

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

MAC-N-CHEESE MONDAY
\$11 chef's choice specialty

Tuesday

TACO TUESDAY
\$12 tacos & corona

Wednesday

WING WEDNESDAY
50¢ wings

Thursday

BURGERS & BEER
\$10 mystery brew & burger

Friday

FLIP-FOR-IT FRIDAY
flip for a chance to win half off
a bar app of choice

Upcoming Events



SPRING OPEN HOUSE

The UMass Club would like to invite all potential new members to our annual Autumn Open House! Extend the invitation to prospective members to discuss membership opportunities over complementary beer, wine and hors d'oeuvres in the Amherst room.

Wednesday, April 24th
6:00 pm — 8:00 pm

MOTHER'S DAY BRUNCH:

Save the Date! Join us this year to honor your mother's for our delightful brunch - featuring an extensive menu crafted by our head chef. Please refer to the club's website for the full menu description.

Sunday, May 12th
10:00 am — 2:00 pm
Adults: \$49++
Children: \$19++

LIBATIONS



COCKTAILS



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



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