

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



TRIVIA NIGHT

Gather other members, friends or colleagues and create teams of up to 5 people. If you don't have a team, no worries we can place you on a team. We will be offering the Mystery Brew and Burger for \$10 along with the full Bar Menu. There will be prizes for the 1st place team!

Thursday, June 13th
6:00 pm — 8:00 pm

WINE AROUND THE WORLD: ITALY

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

Thursday, June 20th
6:00 pm — 8:00 pm
\$29 / \$37++

LIBATIONS



COCKTAILS 13



BACON BOURBON OLD FASHIONED

Bacon-Infused Bourbon, Demerara Sugar, Bitters

GIVE PEAS A CHANCE

Bombay Gin, Chamomile, Bianco Vermouth, Spring Peas

SNOZZBERRIES & BUBBLES

Tito's Vodka, Cranberry, Lemon, Simple, Prosecco

IRISH CURE

Glendalough Double Barrel Irish Whisky, Ginger, Honey, Lemon

MARGARITA PICANTE

Espolon Tequila, Tamarind, Jalapeno, Cointreau, Lime, Agave

FIG VERMOUTH MANHATTAN

Maker's Mark Bourbon, House Fig Vermouth, Bitters

ROYAL BERMUDA YACHT CLUB

Privateer Silver Rum, Almond, Lime, Orange, Falernum

SUMMER SHRUBBIN'

Hendrick's Gin, Strawberry, Mint, Basil, Vinegar

ALWAYS MONEY IN THE BANANA STAND

Privateer Amber Rum, Brown Butter, Banana, Lime

BREAKFAST OF CHAMPIONS

Sazerac Rye, Salted Caramel, Cream, Green Chartreuse, Iced Coffee

ZERO PROOF 6



STRAWBERRY SODA

Strawberry, Basil, Mint

CRANBERRY LIME RICKEY

Cranberry, Soda, Lime

BEER



DRAFT

NIGHT SHIFT—WHIRLPOOL PALE ALE

IDLE HANDS—ROTATING

AERONAUT—ROTATING IPA

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

JACK'S ABBY—HOPONIUS UNION

LAGUNITAS—LIL SUMPIN' SUMPIN'

AYINGER—BRAU WEISSE

SPENCER—TRAPPIST ALE

ALLAGASH BREWING CO—WHITE ALE

MYSTIC—SAISON RENAUD

MAINE BEER CO—MO PALE ALE

DOGFISH HEAD—60 MINUTE IPA

CHIMAY—GRAND RESERVE

SAMUEL SMITH—TADDY PORTER

LA FIN DU MONDE

21ST AMENDMENT—HELL OR HIGH

WATERMELON

CIDER

ARTIFACT CIDER—WILD THING

PROSPECT CIDER—EL TIGRE

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