

# MENU



## STARTERS



### BUTTERNUT SQUASH BISQUE

*Maple Marscapone*



### JUMBO LUMP CRAB CAKE

*Avocado Citrus Puree • Shaved Apple Slaw • Radish • Petit Greens*



### SLOW SMOKED PORK BELLY

*Butternut Puree • Petit Greens • Maple*

### CHOPPED SALAD

*Chopped bacon • Bleu Cheese • Red Onion • Tomato • Cucumber • Haricot Vert • Honey Dijon*

### YELLOWFIN TUNA TARTARE

*Avocado Citrus Puree • Diced Apple • Petit Greens • Sambal Lime Aioli*

### TRADITIONAL CAESAR SALAD

*Romaine Hearts • Croutons • Parmigiano • White Anchovy • House Caesar*

### RED QUINOA & APPLE SALAD

*Butternut Squash • Harissa Almonds • Cranberries • Goat Cheese • Petite Greens • Balsamic*



## ENTRÉES



### BRAISED PRIME SHORT RIBS

*Yukon Gold Whipped Potatoes • Baby Carrots • Crispy Shallots*

### SEARED ATLANTIC SALMON & QUINOA BOWL

*Butternut Squash • Shaved Brussel Sprouts • Cranberries • Chopped Vegetables • Balsamic*



### RIGATONI BOLOGNESE

*Braised Beef • Pork • Veal • Marinara • Shaved Parmigiano*

### ATLANTIC COD ARRABIATA

*Roasted Fingerling Potatoes • Asparagus • Calabrian Chili Tomato Sauce*



### GRILLED PRIME STRIP STEAK

*Yukon Gold Whipped Potatoes • Broccolini • Gorgonzola Sauce*

### ROASTED DOUBLE CUT PORK CHOP

*Butternut Puree • Brussel Sprouts • Apple Bacon Jam*

### YELLOWFIN TUNA POKE BOWL

*Steamed Sushi Rice • Pickled Vegetables • Radish • Avocado • Sambal Lime Aioli*



### PRIME 8OZ FILET

*Mushroom Risotto • Asparagus • Bordelaise*



### SHRIMP CAVATELLI

*Calabrian Chili • Artichokes • Parmigiano • Brown Butter Herb Sauce*

### RISOTTO STUFFED ACORN SQUASH

*Shaved Mushroom • Crispy Shallot*



## Member Traditions



*Offered Daily*

### Monday

WRAP IT UP MONDAY

*\$10 Chef's Specialty Wrap*

### Tuesday

TACO TUESDAY

*\$3 Tacos - Chef's Taco Creation*

### Wednesday

FRIED CHICKEN WEDNESDAY

*\$10 Buttermilk Fried Chicken Sandwich*

### Thursday

BURGERS & BREW THURSDAY

*\$12 Chef's Specialty Burger & Mystery Brew*

### Friday

LOBSTER LOVE FRIDAY

*\$25 Lobster Roll Sandwich*

## Upcoming Events



### OKTOBERFEST

*Featuring a variety of Classic Imported and Local Craft beer, traditional food pairings, and a Stein Hoisting Competition.*

*Thursday, October 22nd*

*6:00 pm — 8:00 pm*

*\$45++*

### CELTICS DINNER

*Don't miss out on tickets for select games this season!*

*This exclusive member package includes: 3 course dinner & parking at the club, and a Celtics vs 76ers game ticket.*

*Tuesday, October 18th*

*Game Start: 7:30 pm*

*\$150++*



# LIBATIONS



## COCKTAILS



### SKYLINE

*You can see Havana from here*

Privateer Rum, Cointreau, Orgeat, Lime

### DOWNEASTER LEMONADE

*Maine was once Massachusetts' hat*

Tito's Vodka, Maine Blueberry & Apple Cider Simple, Lemonade

### RAMBLER

*A guy walks into a blackberry bush and says*

Bulleit Rye, Crème de Mure, Lemon, Blackberries, Cherry Bark Vanilla Bitters

### MARGARITA PICANTE

*Spice it up*

Jalapeño-infused Tequila, Mezcal, Cointreau, Agave, Lime

### EMERALD NECKLACE

*Featuring the Flora of Japan*

Tenjaku Gin, Midori, Lemon, Fee Foam

### HOT MESS

*At least she owns it*

Tito's Vodka, Hot Sauce, Olive & Pickle Juice

### EMPRESS' NEW CLOTHES

*The most magnificent fabrics imaginable*

Empress Gin, Elderflower, Tonic, Lime

### SNOZZBERRIES & BUBBLES

*The snozzberries taste like snozzberries*

Tito's Vodka, Prosecco, Berry Simple, Lemon



### THE FRIEND ZONE

*Ginger Beer • Mint Simple • Honey Ginger Syrup*

### SNOZZBERRY-LIME RICKEY

*raspberry • Strawberry • Lime • Soda*

## BEER



### DRAFT

EAST ROCK- LAGER

LAMPLIGHTER- BIRDS OF A FEATHER IPA

AERONAUT- ROTATING IPA

SCHILLING- ALEXANDER PILSNER

### BOTTLES & CANS

BUDWEISER

BUD LIGHT

SAMUEL ADAMS BOSTON

SAMUEL ADAMS JACK-O

SAMUEL ADAMS SEASONAL

MICHELOB ULTRA

AMSTEL LIGHT

HEINEKEN

STELLA ARTOIS

CORONA

GUINNESS

HARPOON REC LEAGUE IPA

HARPOON BIG LEAGUE IPA

JACK'S ABBY HOUSE LAGER

JACK'S ABBY POST SHIFT PILS

LAGUNITAS LIL' SUMPIN' SUMPIN'

SPENCER VIENNA LAGER

SPENCER TRAPPIST ALE

ALLAGASH BREWING WHITE ALE

LAMPLIGHTER BUNNIES

SHIPYARD PUMPKINHEAD

BERKSHIRE BREWING COFFEE PORTER

### CIDER & SELTZER

ARTIFACT CIDER LONG WAY BACK

ARTIFACT CIDER LAST LIGHT

ARCTIC CHILL SELTZER

### EXECUTIVE CHEF: STEVEN LAZDOWSKY

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 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 charged added to your statement, is not a tip, gratuity or service charge and is not remitted to the Club's waitstaff 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.

We accept Visa, Mastercard and American Express

