

# MENU

## STARTERS

## ENTRÉES

SOUP DU JOUR 9/11

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

ROASTED TOMATO BISQUE 9/11

*Chives, Olive Oil (V, GF)*

GRILLED LAMB LOLLIPOPS 19

*Baby Arugula, Harissa Aioli*

CRISPY FRIED CALAMARI 18

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

PUMPKIN ARANCINI 14

*Risotto, Parmigiano, Hot Honey Glaze*

FENNEL & HERB POACHED OCTOPUS 21

*Chickpea Ragu, Olive & Caper Sauce*

PAN SEARED HALLOUMI CHEESE 16

*Apple & Quince, Crushed Almonds, Ouzo*

PROSCIUTTO WRAPPED DATES 12

*Blue Cheese Stuffed, Balsamic Glaze*

YELLOWFIN TUNA TARTARE 18

*Everything Flatbread Cracker, Avocado, House Teriyaki (GF No Cracker)*

TRADITIONAL CAESAR SALAD 12

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

BUTTERNUT SQUASH & QUINOA SALAD 14

*Feta, Arugula, Shaved Cauliflower, Red Onion, Pomegranate, Citrus Vinaigrette (V)*

THAI CRUNCH SALAD 14

*Mixed Greens, Red Onion, Carrot, Radish, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (V, GF - No Wonton)*

RED BEETROOT & CRANBERRY 14

*Petite Greens, Goat Cheese, Marinated Cucumber, Pickled Red Onion, Balsamic Vinaigrette (V, GF)*

Add to Any Salad: 7oz Roasted Salmon \$11, Grilled Chicken \$8, Steak

Tips \$14 or Grilled Shrimp \$12

RIGATONI BOLOGNESE 24

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

PAN ROASTED SWORDFISH 36

*White Bean Ragu, Spinach*

PRIME 8 OZ. FILET MIGNON 46

*Grilled Asparagus, Black Truffle Whipped Potatoes, Red Wine Reduction (GF)*

BRAISED BEEF SHORT RIBS 38

*Butternut Squash Puree, Cippolini, Crispy Sage (GF)*

LONG ISLAND DUCK BREAST 35

*Wild Mushrooms, Baby Carrot, Cippolini, Blackberry Au Jus (GF)*

SEARED ATLANTIC SALMON 32

*Eggplant Caponata, Sauteed Spinach, Balsamic Glaze (GF)*

GEORGES BANK SEA SCALLOPS 38

*White Corn Polenta, Candied Pork Belly, Asparagus, Brown Butter*

CLASSIC PARMIGIANO 26

*Choose Chicken or Eggplant*

*Cavatelli, Marinara, Provolone, Parmigiano*

YELLOWFIN TUNA POKE BOWL 28

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

QUINOA STUFFED DELICATA SQUASH 24

*Quinoa & Chickpea Ragu, Pomegranate Molasses*

PUMPKIN TORTELLINI 23

*Cranberries, Sage, Toasted Pepitas, Brown Butter Cream*

SHRIMP SCAMPI 28

*Linguini, Cherry Tomatoes, Lemon, White Wine Garlic Sauce*

## 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

SEAFOOD FRIDAY

*Rotating Selection of Featured Dishes*

\$ - Ask your server for price

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

# LIBATIONS



## COCKTAILS

14

## BEER



### 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

### THE HEAT MISER

*Some like it hot, but he likes it REALLY hot*

Jalapeño— infused Tequila, Pomegranate & Siracha Syrup, Orange Curacao, Lime, Tajin

### HIBISCUS SPRITZ

*May we soon forget the garden gincident*

Bombay Gin, Campari, Hibiscus Tea Syrup, Lemon, Soda Water

### IRISH CURE

*As delicious as the name is problematic*

Jameson Whiskey, Honey & Ginger Simple, Lemon

### OPEN SESAME

*And behold a stolen treasure*

Bacardi Ocho, Amontillado, Pina Milk, Sesame Oil, Lime

### CONCORDE

*Fly faster*

Hennessey Cognac, Amaro Nonino, Aperol, Lemon

### POLAR ESPRESSO

*Polar bear populations have declined by 50 percent since 2002.*

*Enjoy your drink!*

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

### THE FRIEND ZONE (NA)

*Ginger Beer • Mint Simple • Honey Ginger Syrup*

### SNOZZBERRY-LIME RICKEY (NA)

*Berry Simple • Lime • Soda*



ROTATING LOCAL CRAFT SELECTIONS  
ON DRAFT

PLEASE ASK YOUR SERVER

### BOTTLES & CANS

BUD LIGHT

MICHELOB ULTRA

AMSTEL LIGHT

HEINEKEN

STELLA ARTOIS

CORONA

GUINNESS

AERONAUT A YEAR WITH NANDU

AERONAUT BOREAL KINGDOM

AERONAUT ROBOT CRUSH PILS

ALLAGASH BREWING WHITE ALE

AMHERST BREWING UMASS LAGER

HARPOON JUCIER HAZY

FOUR QUARTERS PHAZE IPA

JACK'S ABBY BANNER CITY

JACK'S ABBY HOUSE LAGER

JACK'S ABBY POST SHIFT PILS

LAMPLIGHTER SPEEDWAGON

LAGUNITAS LIL' SUMPIN' SUMPIN'

LONG LIVE BREWING BLACK CAT

NOTCH PILS

REMNANT HANG TIME

SAM ADAMS BOSTON

SAM ADAMS WICKED HAZY

TWO ROADS ESSPRESSWAY PORTER

PEAK SWEET TARTS SOUR

### CIDER & SELTZER

ANGRY ORCHARD DRY CIDER

GRAFT HONEY HORCHATA

MAGNERS IRISH CIDER

WHITE CLAW HARD SELTZER

### NON ALCOHOLIC

ATHLETIC FREE WAVE

SAM ADAMS GOLDEN LAGER

SAM ADAMS JUST THE HAZE

**EXECUTIVE CHEF:** STEPHEN LAZDOWSKY

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.

The Club Charge, and any other fee or charge 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

