

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



BASICALLY GOURDGEIOUS

Fall AF

Tito's Vodka, Apple Cider, Maple Pumpkin Butter

RAMBLER

A guy walks into a blackberry bush and says

High West Rye, Crème de Mure, Lemon, Blackberries, Cherry Bark Bitters

IRISH CURE

As delicious as the name is problematic

Jameson Whiskey, Honey & Ginger Simple, Lemon

MARGARITA PICANTE

Spice it up

Jalapeño-infused Tequila, Mezcal, Orange Curacao, Lime

CONCORDE

Fly faster

Hennessey Cognac, Amaro Nonino, Aperol, Lemon

AUTUMN APPLE

The apples, Bill, the apples

Spiced Rum, Caramel Apple Butter, Cinnamon Simple

SNOZZBERRIES & BUBBLES

The snozzberries taste like snozzberries

Tito's Vodka, Prosecco, Berry Simple, Lemon

HIBISCUS SPRITZ

May we soon forget the garden gincident

Empress Gin, Campari, Hibiscus Tea Syrup, Lemon, Soda

DAVID S. PUMPKINS

Any questions?

Tito's Vodka, Kahlua, Espresso, Cream, Pumpkin Spice

POLAR-LOMA

We only bearly changed it

Espolon Tequila, Polar Orange Dry, Splash of Grapefruit

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 BOREAL KINGDOM

ALLAGASH BREWING WHITE ALE

AMHERST BREWING UMASS LAGER

HARPOON JUCIER HAZY

JACK'S ABBY BANNER CITY

JACK'S ABBY HOUSE LAGER

JACK'S ABBY POST SHIFT PILS

LAMPLIGHTER SPEEDWAGON

LAMPLIGHTER RABBIT RABBIT

LAGUNITAS LIL' SUMPIN' SUMPIN'

LONG LIVE BREWING BLACK CAT

NOTCH PILS

REMNANT HANG TIME

SAM ADAMS BOSTON

SAM ADAMS SEASONAL

SAM ADAMS WICKED HAZY

BERKSHIRE BREWING COFFEE PORTER

TURTLE SWAMP JP PORTER

PEAK SWEET TARTS SOUR

CIDER & SELTZER

GRAFT HONEY HORCHATA

MAGNERS IRISH CIDER

WHITE CLAW HARD SELTZER

NON ALCOHOLIC

SAM ADAMS GOLDEN LAGER

SAM ADAMS JUST THE HAZE

SIERRA NEVADA HOP SPLASH

HEINEKEN ZERO

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

