

# MENU

## STARTERS

SOUP DU JOUR 9/11

*Chef's created small batch soup*

ROASTED TOMATO BISQUE 9/11

*Chives, Olive Oil*

CHORIZO CROQUETTES 13

*Roasted Tomato Aioli, Manchego*

PROSCIUTTO WRAPPED DATES 12

*Blue Cheese Stuffed, Balsamic Glaze*

SWEET & SPICY HUMMUS 14

*Crispy Chickpeas, Pita, Baby Carrots (GF— No Pita)*

ROASTED STUFFED PORTABELLA 12

*Goat Cheese, Quinoa, Mushroom Duxelle, Balsamic Glaze*

CRISPY PARMESAN POLENTA FRIES 12

*Tomato & Bell Pepper Relish*

CRISPY FRIED CALAMARI 18

*Sauteed Chorizo, Peppadew Peppers, Roasted Tomatoes, Marinara*

GRILLED SHRIMP AMERICAINE 19

*Lobster Cream Sauce, Garlic Chips, Petite Greens*

HOUSE MADE LAMB MEATBALLS 14

*Roasted Tomato Aioli*

YELLOWFIN TUNA TARTARE 18

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

TRADITIONAL CAESAR SALAD 12

*Romaine Hearts, Croutons, Parmigiano Crisps, Anchovy, House Caesar (GF No Cracker)*

ANCIENT GRAIN FARRO SALAD 15

*Baby Arugula, Peppadew Peppers, Feta, Shaved Cauliflower, Red Onion, Avocado, Red Wine Vinaigrette (VG— No Cheese)*

THAI CRUNCH SALAD 14

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

CHOPPED SALAD 14

*Romaine, Radish, Sugar Snap Pease, Roasted Chickpeas, Carrot, Goat Cheese, Cider Dijon Vinaigrette*

## ENTRÉES

RIGATONI BOLOGNESE 24

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

PRIME 8 OZ. FILET MIGNON 54

*Garlic Whipped Potatoes, Broccolini, Roasted Shallot & Herb Butter*

PEPPER CRUSTED TERES MAJOR STEAK 44

*Roasted Mushroom Risotto, Baby Carrots, Marsala Cream Sauce*

GRILLED LAMB LOLLIPOPS 39

*Crispy fingerling Potatoes, Asparagus, Roasted Tomato Aioli*

ROASTED FREE RANGE HALF CHICKEN 29

*Garlic Whipped Potatoes, Baby Carrots, Meyer Lemon Pan Sauce*

GEORGES BANK SEA SCALLOPS 39

*Carrot & Ginger Puree, Roasted Fennel, Lemongrass Consommé*

SEARED ATLANTIC SALMON 32

*Sugar Snap Pea Risotto, Asparagus, Shaved Celery Slaw*

PAN ROASTED HALIBUT PUTTANESCA 39

*Crispy Fingerling Potatoes, Roasted Broccolini, Puttanesca Sauce*

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*

ROASTED CAULIFLOWER STEAK 26

*Za'atar Marinade, Roasted Mushroom & Tomato Farro, Balsamic Glaze*

CACIO E PEPE STUFFED GNOCCHI 23

*Pan Seared, Shaved Asparagus, Roasted Tomatoes, Parmigiano, Meyer Lemon Butter*

*Add to Any Salad: 7oz Roasted Salmon \$11, Grilled Chicken \$8, Steak Tips \$14, or Grilled Shrimp \$12*

## Member Traditions

Offered Daily

### Monday

IMPRESSIVE MONDAY

*Chef's Pressed Sandwich or Melt of the Day*

*\$ - Ask your server for price*

### Tuesday

TACO TUESDAY

*3 for \$14 - Chef's Taco Creation*

### Wednesday

PASTA BOWL WEDNESDAY

*Chef's Pasta Feature*

*\$ - Ask your server for price*

### Thursday

BURGERS & BREW THURSDAY

*\$16 8oz. Burger with Fries + Mystery Brew*

### Friday

IT'S A WRAP

*Chef's Wrap Feature*

*\$ - 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

### HIBISCUS SPRITZ

*May we soon forget the garden gincident*

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

### MAGIC HOUR

*A picture is worth at least three drinks*

Empress Gin, Yellow Chartreuse, Grapefruit, Prosecco

### 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, Tajin

### EMERALD NECKLACE

*Featuring the Flora of Japan*

Tenjaku Gin, Matcha Syrup, Midori, Lemon, Fee Foam

### CONCORDE

*Fly faster*

Hennessey Cognac, Amaro Nonino, Aperol, Lemon

### BANANA STAND

*There's always money in the banana stand*

Ron Zacapa 23 Rum, Combier de Banane Liqueur, Demerara, Lime

### JALISCO EXPRESS

*All aboard!*

Grand Mayan Tequila, Kahlua, Orange Curacao, Bailey's, Espresso

### 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 CITRA GALAXY

AERONAUT HIDDEN MECHANISM

AERONAUT ROBOT CRUSH PILS

ALLAGASH BREWING WHITE ALE

AMHERST BREWING UMASS LAGER

FOUR QUARTERS PHAZE IPA

JACK'S ABBY BANNER CITY

JACK'S ABBY HOUSE LAGER

LAGUNITAS LIL' SUMPIN' SUMPIN'

LONG LIVE MOUNTAINS MOUNTAINS

LONG LIVE ROX PILS

NOTCH PILS

REMNANT HANG TIME

SAM ADAMS BOSTON

SAM ADAMS SEASONAL

SAM ADAMS WICKED HAZY

BERKSHIRE COFFEEHOUSE PORTER

BERKSHIRE SNOW DAY STOUT

PEAK SWEET TARTS SOUR

AERONAUT SOUR PLANET

### CIDER & SELTZER

ANGRY ORCHARD DRY CIDER

GRAFT HONEY HORCHATA

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

