

MENU



STARTERS



- SOUP DU JOUR 9/11
Chef's created small batch soup (GF - please ask)
- ROASTED TOMATO BISQUE 9/11
Chives, Olive Oil (V, GF)
- ATLANTIC SALMON CAKE 16
House Slaw, Lemon Aioli
- CRISPY FRIED CALAMARI 18
Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Lemon Aioli
- HONEY & GARLIC BRUSSELS SPROUTS 12
Roasted Garlic Aioli (V, VG - No aioli, GF)
- BAKED STUFFED ARTICHOKEs 14
Cream Cheese, Spinach, Roasted Peppers, Panko Crumb, Lemon (V)
- YELLOWFIN TUNA TARTARE 18
Everything Flatbread Cracker, Avocado, House Teriyaki
- TRADITIONAL CAESAR SALAD 12
Romaine Hearts, Croutons, Parmigiano Crisps, White Anchovy, House Caesar (GF - No Crouton)
- PANZANELLA SALAD 14
Mixed Greens, Capers, Shaved Red Onion, Focaccia Crouton, Goat Cheese, Tomatoes, Red Wine Vinaigrette (V, VG - No cheese, GF - No Crouton)
- THAI CRUNCH SALAD 14
Mixed Greens, Shaved Brussels Sprouts, Carrot, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (V, VG, GF - No Wonton)
- CLASSIC ICEBERG WEDGE SALAD 14
Bacon, Red onion, Tomatoes, Blue Cheese Crumbles & Dressing
- CHOPPED SALAD 14
Chopped Bacon, Blue Cheese, Red Onion, Tomato, Cucumber, Haricot Vert, Honey Dijon Dressing

ENTRÉES



- RIGATONI BOLOGNESE 24
Braised Beef, Pork & Veal, Marinara, Shaved Parmigiano (GF Pasta Available)
- SEARED ATLANTIC SALMON 28
Petite Chervil, Cucumber & Dill, Sweet Pea Puree (GF)
- BROWN BUTTER CAJUN ROASTED SWORDFISH 32
Broccolini, Tomato & Olive Tapenade (GF)
- PRIME 8 OZ. FILET MIGNON 46
Buttermilk & Chive Mashed Potato, Asparagus, Red Wine Demi (GF)
- LONG BONE NIMAN RANCH PORK CHOP 31
Creamy Polenta, Broccolini, Tomato & Pickled Pepper Relish
- 14 OZ. PRIME RIBEYE 44
Roasted Fingerling Potatoes, Haricot Vert, Brandy Cream Sauce
- GEORGE'S BANK SEA SCALLOPS 38
Roasted Vegetable Succotash, Crispy Leeks, Roasted Pepper Beurre Blanc
- LOBSTER MAC N CHEESE 30
Cavatelli, Gruyere & Cheddar, Parmigiano (GF Pasta Available)
- 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)
- ROASTED CAULIFLOWER STEAK 22
Creamy Polenta & Wild Mushroom Gravy (GF, V, VG - No Polenta)

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

FISH "FRYDAY"

\$19 Fish and Chips

House Tartar, Lemon

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

LIBATIONS



COCKTAILS \$13



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

RESTED RABBIT

Ready to spring into action

Casa Nobles Reposado, Canton Ginger, Carrot, Passion Fruit, Chilis, Lime

BLACK BARREL MANHATTAN

I too have seen the lights go out on Broadway

Mad River Bourbon aged in Rum barrels, Brovo Jammy Sweet Vermouth

EMERALD NECKLACE

Featuring the Flora of Japan

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

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

HOT MESS

At least she owns it

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

CONCORDE

Fly faster

Hennessey Cognac, Amaro Nonino, Aperol, Lemon



NON ALCOHOLIC

THE FRIEND ZONE

Ginger Beer • Mint Simple • Honey Ginger Syrup

SNOZZBERRY-LIME RICKEY

Berry Simple • Lime • Soda

BEER \$8



ROTATING LOCAL CRAFT SELECTIONS ON DRAFT

PLEASE ASK YOUR SERVER

BOTTLES & CANS

BUD LIGHT

SAM ADAMS BOSTON

SAM ADAMS SEASONAL

SAM ADAMS WICKED HAZY

MICHELOB ULTRA

AMSTEL LIGHT

HEINEKEN

STELLA ARTOIS

CORONA

GUINNESS

AMHERST BREWING UMASS LAGER

HARPOON REC LEAGUE IPA

JACK'S ABBY HOUSE LAGER

LAGUNITAS LIL' SUMPIN' SUMPIN'

ALLAGASH BREWING WHITE ALE

AERONAUT BOREAL KINGDOM

LAMPLIGHTER BUNNIES

IDLE HANDS FOUR SEAM

REMNANT DREAM POP

BERKSHIRE BREWING COFFEE PORTER

TURTLE SWAMP JP PORTER

PEAK SWEET TARTS SOUR

CIDER & SELTZER

ARTIFACT CIDER LONG WAY BACK

MAGNERS IRISH CIDER

ARCTIC CHILL SELTZER

NON ALCOHOLIC

SAM ADAMS GOLDEN LAGER

SAM ADAMS JUST THE HAZE

SIERRA NEVADA HOP SPLASH

HEINEKEN ZERO

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.

We accept Visa, Mastercard and American Express

