

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)
- POACHED GULF SHRIMP COCKTAIL 19
House Cocktail, Lemon
- CRISPY FRIED CALAMARI 18
Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Lemon Aioli
- MAITAKE MUSHROOMS 19
Cured Egg Yolk, Truffle Vinaigrette, Ricotta Salata
- FENNEL & HERB POACHED OCTOPUS 21
Lime, Garlic Butter, Petite Greens
- 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)
- HEIRLOOM TOMATO 14
Stracciatella Mozzarella, Petite Greens, Pickled Red Onion, Crouton Crumble, Pesto, Balsamic
- THAI CRUNCH SALAD 14
Mixed Greens, Corn, Radish, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (V, GF - No Wonton)
- BOSTON BIBB SALAD 14
Bacon, Red Onion, Tomatoes, Crispy Shallots, Cucumber, Buttermilk Ranch
- GREEK FETA & ARTICHOKE 14
Arugula, Greek Olives, Marinated Cucumber, Pickled Red Onion, Chili Flake, Oregano Vinaigrette
- Add to Any Salad: 7oz Roasted Salmon \$11, Grilled Chicken \$8, Steak Tips \$14 or Grilled Shrimp \$12*

ENTRÉES



- RIGATONI BOLOGNESE 24
Braised Beef, Pork & Veal, Marinara, Shaved Parmigiano (GF Pasta Available)
- PAN ROASTED SEA BASS 38
Baby Bok Choy, Crispy Rice Cake, Peach Miso Sauce
- PRIME 8 OZ. FILET MIGNON 46
Scallion Whipped Mashed Potato, Roasted Corn Cake, Brandy Peppercorn Sauce (GF)
- LONG BONE PORK CHOP 31
Niman Ranch Pork Chop, Chorizo Fingerling Potato Hash, Grilled Balsamic Peaches, Goat Cheese Brulee (GF)
- GRILLED PORTERHOUSE STEAK 54
*Creamy Mashed Potatoes, Baby Carrots, Red Wine Demi (GF)
Add Grilled Shrimp \$12, or Buttered Lobster \$22*
- SEARED ATLANTIC SALMON 32
Celery Root Puree, Asparagus, Pickled Leeks, Chervil Salad, Seafood Nage (GF)
- GEORGES BANK SEA SCALLOPS 38
Sweet Corn Risotto, Broccolini, Aged Balsamic
- 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 SUMMER SQUASH 23
Shaved Asparagus, Oven Roasted Tomatoes, Balsamic Glaze
- GNOCCHI PESTO 24
Oven Roasted Tomatoes, Melted Mozzarella, Pesto Cream Sauce (No Nuts)

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



DOWNEASTER LEMONADE

Maine was once Massachusetts' hat

Tito's Vodka, Maine Blueberry Jam, Lemonade

RAMBLER

A guy walks into a blackberry bush and says

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

EMERALD NECKLACE

Featuring the Flora of Japan

Roku Gin, Matcha Syrup, Midori, Lemon, Foam

HERE BE DRAGONS

Hot. Pink.

Jalapeño—infused Tequila, Orange Curacao, Dragon Fruit Puree, Lime, Tajin

SKYLINE

She sang beyond the genius of the sea

Privateer Rum, Orgeat, Spirulina, Lime

CONCORDE

Fly faster

Hennessey Cognac, Amaro Nonino, Aperol, Lemon

PEACH SWEET-TEA

Peaches, Peaches, Peaches, Peaches, Peaches

Nelson Bros Whiskey, Peach & Orange Syrup, Black Tea

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



NON ALCOHOLIC

THE FRIEND ZONE

Ginger Beer • Mint Simple • Honey Ginger Syrup

SNOZZBERRY-LIME RICKEY

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 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

ARTIFACT CIDER

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

