

# MENU



## SMALL BITES...

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MADE-TO-ORDER UMASS CLAM CHOWDER Old Bay Seasoned Croutons	10
LOCAL CELERY ROOT APPLE SALAD V/GF Baby Arugula • Crushed Candy Walnuts • Great Hill Blue Cheese Vinaigrette	11
CHILI DUSTED CANDY NEFF PORK BELLY Crushed Salted Peanuts • Pickled Red Onions • Roasted Native Corn Relish • Lemon Aioli	12
BRANDY SPIKED AMICK FARMS CHICKEN LIVER MOUSSE Pickled Cranberry • Caramelized Onions • Toasted Brioche	10
NEW ENGLAND CRAB CAKE Grilled Local Cabbage- Carrot Slaw • Pomegranate • Curry Aioli	16

## LARGER BITES...

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THE GOVERNORS GRILLED CHEESE V Roasted Tomato Soup • Mixed Green • Grafton Aged Cheddar Cheese Local Apple • Sourdough	12
FREE RANGE GRILLED AMICK FARMS CHICKEN & FRIED EGG CAESAR SALAD Romaine Hearts • Shaved Pecorino • Croutons • White Anchovies • Cherry Tomatoes	15
ROASTED BUTTERNUT SQUASH BABY ARUGULA SALAD V/GF Lemon Thyme Whipped Vermont Ricotta Cheese • Pistachios • Local Honey EVOO Drizzle	13
CHILLED MAINE LOBSTER ROLL Shredded Lettuce • Lemon Aioli • Toasted Bun with Butter <i>[served with a side of french fries or side salad]</i>	28
CHEF'S BLEND 8OZ BEEF BURGER Vermont raclette cheese • red onion-bacon marmalade • cornichon aioli <i>[served with a side of french fries or side salad]</i>	16
	*ADD fried egg 1

[GF] Gluten Free

[V] Vegetarian

UMASS CHICKEN PARMESAN ITALIAN DIP	15
Toasted Ciabatta Bread • Whipped Vermont Ricotta • Mozzarella Cheese • San Marzano Pomodoro Dipping Sauce <i>[served with a side of french fries or side salad]</i>	
ZINFANDEL BRAISED SHORT RIB	24
Roasted Root Vegetable • Whipped Yukon Potatoes • Pickled Red Onion	
FORAGED MUSHROOM RISOTTO	15
Roasted Red Peppers • Grated Pecorino Cheese • Lemon Crème Fraiche	
SKILLET SEARED GEORGES BANK SCALLOPS	26
Grilled Native Corn Relish • Local Radish • Charred Fennel • Romesco Sauce	
CRISPY SKIN ATLANTIC SALMON	21
Kabocha Squash Puree • Pomegranate • Local Apple Salad Frisse	
GRILLED 14OZ RIB EYE STEAK FRITES	42
French Fries • Chermoula Sauce	
CRESCENT FARMS 130 DUCK BREAST	25
Forbidden Black Rice • A L' orange Sauce • Roasted Beets	

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*Please inform your server if you or anyone in your party has food allergies or special dietary requirements.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*All food and beverage purchases 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 clubs 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 Clubs wait staff employees, service employees or service bartenders.*

*No additional gratuity is required, expected or permitted.*

#### CLUB HOURS OF OPERATION

GRILLE ROOM	LUNCH	DINNER
Monday	11:30-2:30	No dinner service available
Tuesday	11:30-2:30	No dinner service available
Wednesday	11:30-2:30	3:00-8:00 (last reservation 7:45)
Thursday	11:30-2:30	3:00-8:00 (last reservation 7:45)
Friday	11:30-2:30	3:00-8:00 (last reservation 7:45)
CLUB LOUNGE/FRONT DESK		
Monday	9:00-3:00	*CLUB CLOSED ON SATURDAYS UNTIL FURTHER NOTICE
Tuesday	9:00-3:00	
Wednesday	9:00-8:00	
Thursday	9:00-8:00	
Friday	9:00-8:00	