

MENU



SMALL BITES...

| | | |
|---|------|----|
| MADE-TO-ORDER NEW ENGLAND OYSTER STEW | GF | 14 |
| scallions • celery root • parsley • lemon grass cream broth | | |
| CINNAMON SMOKED FARMSTAND HEIRLOOM CARROTS | V | 11 |
| lemon-thyme whipped Vermont ricotta cheese • grilled naan • honey-EVOO drizzle | | |
| CHILI DUSTED CANDY HARTFIELD PORK BELLY BITES | GF | 12 |
| crushed salted peanuts • pickled watermelon rind • roasted native corn relish • lemon aioli | | |
| GRILLED BBQ AMICK CHICKEN WINGS | | 14 |
| cabbage-celery slaw • Greenhill blue cheese dressing | | |
| FRIED POINT JUDITH RI SALT & PEPPER CALAMARI | | 16 |
| malt vinegar tartar sauce • Local Leeks | | |
| NATIVE GRILLED MEXICAN STREET CORN ON THE COB | GF/V | 3 |
| lime crema • crumbled cotija cheese • smoked paprika | | |

LARGER BITES...

| | | |
|---|------|------------------|
| BACKYARD TOMATO + BUFFALO MOZZARELLA SALAD | GF/V | 12 |
| baby arugula • mixed olives • radish • cracked black pepper • fresh basil • aged balsamic-EVOO drizzle | | |
| GRILLED CHICKEN CAESAR SALAD | | 15 |
| romaine hearts • shaved pecorino • croutons • white anchovies • fried egg • caesar dressing | | |
| CAST IRON SEARED NEW ENGLAND TUNA LOIN + AVOCADO SALAD | | 23 |
| Frisee lettuce • green beans • sweet red peppers • garlic-chili-ginger soy sauce | | |
| NEW ENGLAND LOBSTER ROLL | | 28 |
| shredded lettuce • lemon aioli • toasted bun with butter <i>[served with a side of french fries or side salad]</i> | | |
| CHEF'S BLEND 8OZ BEEF BURGER | | 16 |
| Vermont raclette cheese • red onion-bacon marmalade • cornichon aioli | | |
| <i>[served with a side of french fries or side salad]</i> | | *ADD fried egg 1 |

[GF] Gluten Free

[V] Vegetarian

| | | |
|--|----|----|
| UMASS CHICKEN PARMESAN ITALIAN DIP | | 15 |
| toasted ciabatta bread • San Marzano pomodoro dipping sauce <i>[served with a side of french fries or side salad]</i> | | |
| GRILLED 14OZ CREEKSTONE FARM RIB EYE STEAK | GF | 42 |
| Cilantro rice • cucumber-watermelon relish • crumbled cotija cheese | | |
| SWEET PEA TAGLIATELLE | V | 15 |
| whipped ricotta cheese • roasted cherry tomatoes • fresh mint • EVOO | | |
| PAN SEARED GEORGES BANK SCALLOPS | GF | 27 |
| sweet native corn silk • handcrafted chorizo • charred fennel • lemon crème fraiche | | |
| CRISPY SKIN KVAROY SALMON | GF | 20 |
| summer vegetable ratatouille • baby spinach • golden tomato coulis | | |
| 8OZ CREEKSTONE FARMS STEAK FRITES | | 26 |
| french fries • chimichurri sauce | | |

[GF] Gluten Free [V] Vegetarian

*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 | |