

MENU



STARTERS



NEW ENGLAND CLAM CHOWDER

local clams, bacon, red bliss potatoes, house made crackers

CRAB-STUFFED GRILLED AVOCADO

lemon-lavender sauce

BANG-BANG SHRIMP

tempura crusted shrimp, spicy mayo, sesame seeds

STEAMED PORK DUMPLINGS

crispy shiitake mushrooms, chili sauce

POLENTA CRUSTED CALAMARI

peppadews, zesty tomato sauce

LARGE SALADS



GRILLED CHICKEN CAESAR*

romaine hearts, shaved pecorino, croutons, white anchovies, fried egg

SEARED SCALLOP & APPLE SALAD

chopped romaine, burrata, creamy balsamic dressing



ARUGULA & STEAK SALAD*

grilled corn, radish, shaved parmesan, lemon dressing



LOBSTER COBB

chopped romaine, avocado, pickled onions, cucumber, bacon, cherry tomatoes, crumbled blue cheese, ranch dressing

ENTREES



CHICKEN SCHNITZEL

roasted root vegetables, herb pan sauce

BBQ LAMB RIBS

french fries, slaw, sweet chipotle BBQ sauce

FALL MUSHROOM RISOTTO

acorn squash, crispy leeks



Chef's Addition



OFFERED AT LUNCH DAILY

Please inquire with your server

Member Traditions



Offered evenings at the bar only

between 5:00 pm — 9:00 pm

Monday

MONDAY NIGHT

FOOTBALL FEST

\$9 game favorites (changes weekly)

Tuesday

TACO TUESDAYS

\$3 tacos

\$3 coronas

Wednesday

WINE DOWN WEDNESDAY

\$12 mystery glass & cheese plate

Thursday

BURGERS & BEER

\$10 mystery brew & burger

Friday

FLATBREAD FRIDAY

\$12

 VEGETARIAN

 GLUTEN FREE

Executive Chef - Mark Allen

SANDWICHES & BURGERS



*all sandwiches are served with house made French fries.
gluten free bread is available upon request.*

GRILLED CHEESE & ROASTED TOMATO SOUP 
aged cheddar, sour dough, side salad

CRISPY CHICKEN BKT
shaved kale, bacon, tomato, parmesan, Caesar dressing, brioche bun

OPEN-FACED TURKEY GOBBLER
stuffing, cranberry sauce, cheddar, gravy

THE UMASS CLUB
roasted turkey, bacon, avocado, tomato, bibb lettuce, grilled sour dough, lemon aioli


CRISPY FISH BURGER
fall slaw, lemon-caper dressing

BISTRO BURGER*
*cheddar, bacon, caramelized onions, avocado, bistro sauce, brioche bun
add a fried egg


BOWLS



SEARED SALMON
*brown rice, roasted broccoli & cauliflower, shredded cabbage,
acorn squash chips, ginger-soy vinaigrette, sesame seeds*

GRILLED SHRIMP 
*roasted brussels sprouts & mushrooms, butternut squash puree,
pecorino*

SPICY TUNA POKE*
steamed rice, cucumber, pickled ginger, avocado, crab stick, nori

THAI CHICKEN 
*basmati rice, English peas, roasted carrots & shiitake mushrooms,
fried egg, peanut dressing, toasted coconut*

Upcoming Events



HOLIDAY BRUNCH

Save the Date!
*Celebrate the holiday season in the
comfort of the Club - featuring a special visit
from Santa Claus. Please refer to
umassclub.com for the full menu
description.*

Sunday, December 9th

11:00 am — 2:00 pm

Adults: \$49++

Children \$19++

NUTCRACKER DINNER

Package Includes:
*3 Course dinner at the Club, parking at One
Beacon and a show ticket!*
Center Mezzanine: \$140++
Orchestra Left: \$100++

Wednesday, December 19th

NEW YEAR'S EVE GALA

DINNER & DANCING
*Featuring a 4 course dinner, live
entertainment & champagne toast*
\$105++

DESSERT & DANCING
*Featuring the dessert buffet, live
entertainment & champagne toast*
\$55++

Monday, December 31st

6:30 pm — 12:30 am

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.

Your food and beverage charges are subject to a 14% Service Charge that is distributed to the Club's hourly wait staff, service bartenders and service employees, and a 6% Administrative Fee that is not a service charge, tip, or gratuity, and is used to subsidize the Club's general expenses. The Club does not charge any other service charge, tip or gratuity for food and beverage service, or use of the Club's facilities.