

MENU



STARTERS



SOUP DU JOUR

Chef's created small batch soup (GF - please ask)

NEW ENGLAND CLAM CHOWDER

Local clams, bacon, potato, old bay oyster crackers

CRISPY FRIED CALAMARI

Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Lemon Aioli

AVOCADO RANGOONS

House Guacamole, Chipotle Aioli (V)

FIVE SPICE CHICKEN LOLLIPOPS

House Slaw, Lemon Aioli (GF)

HONEY & GARLIC BRUSSELS SPROUTS

Roasted Garlic Aioli (V, VG - No aioli, GF)

SALADS



CLASSIC MIXED GREENS

Carrots, Tomatoes, Cucumber, Shaved Red Onion, Radish, Balsamic (V, VG)

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Parmigiano Crisps, White Anchovy, House Caesar (GF - No Crouton)

PANZANELLA SALAD

Mixed Greens, Capers, Shaved Red Onion, Focaccia Crouton, Goat Cheese, Tomatoes, Red Wine Vinaigrette (V, VG - No cheese, GF - No Crouton)

THAI CRUNCH SALAD

Mixed Greens, Shaved Brussels Sprouts, Carrot, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (V, VG, GF - No Wonton)

CHOPPED SALAD

Chopped Bacon, Blue Cheese, Red Onion, Tomato, Cucumber, Haricot Vert, Honey Dijon Dressing

Add: 7oz Roasted Salmon, Grilled Chicken, Petite Flat Iron, Grilled Shrimp

Chef's Addition



OFFERED DAILY

Please inquire with your server

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

Please inform your server if you or anyone in your party has food allergies or special dietary requirements. We are happy to make substitutions to items or create specialty items.

SANDWICHES



*Served with French Fries, Mixed Greens Salad,
or Caesar Salad (+\$4)
Gluten Free Buns/Bread available upon request*

GRILLED CHEESE & TOMATO BISQUE

Muenster, Mozzarella, Sourdough, Mixed Greens (V)

THE UMASS CLUB

Crispy Bacon, Avocado, Tomato, Lettuce, Lemon Aioli, Sourdough

AMERICAN WAGYU BURGER

*Applewood Bacon, Aged Cheddar, House Pickles, Comeback Sauce,
Bibb, Brioche*

HOUSE SMOKED BBQ BRISKET MELT

Cheddar, House Pickles, BBQ, Crispy Shallot, Ciabatta

GRILLED CHICKEN CORDON BLEU

Boar's Head Ham, Gruyere, Dijon Aioli, Bibb, Brioche

HOUSE MADE TURKEY BURGER

Cilantro, Pickled Slaw, Sambal Lime Aioli, Ciabatta

MEDITERRANEAN WRAP

*Mixed Greens, Hummus, Marinated Tomato & Cucumber,
Red Onion, Red Pepper, Dill Whipped Feta, Wheat Wrap
(V, VG - No Feta)*

MUFFULETTA

Mortadella, Salami, Ham, Olive Salad, Swiss, Provolone, Focaccia

CAPRESE

Avocado, Basil, Balsamic Onions, Tomato, Mozzarella, Focaccia (V)

ENTRÈES & BOWLS



FREE RANGE CHICKEN MILANESE

*Pan Seared Crispy Chicken, Mixed Greens & Tomato,
Shaved Parmigiano, Balsamic & Lemon*

GRILLED FLAT IRON STEAK

*Chimichurri, "Smashed" Fingerling Potatoes,
Roasted Garlic Aioli (GF)*

BROWN BUTTER CAJUN ROASTED SWORDFISH

Broccolini, Tomato & Olive Tapenade (GF)

YELLOWFIN TUNA POKE BOWL

*Steamed Sushi Rice, Pickled Vegetables, Radish, Avocado,
Sambal Lime Aioli (GF)*

SEARED ATLANTIC SALMON

Petite Chervil, Cucumber & Dill, Sweet Pea Puree (GF)

RIGATONI BOLOGNESE

*Braised Beef, Pork & Veal, Marinara, Shaved Parmigiano
(GF Pasta Available)*

CHILLED PAD THAI NOODLE BOWL

*Rice Noodles, Shaved Cabbage & Radish, Carrots, Cilantro,
Crushed Peanuts, Chili Lime Dressing (V, VG, GF)*

Add: Grilled Chicken or 7 oz. Salmon

EXECUTIVE CHEF: STEPHEN LAZDOWSKY

*These foods may be raw or undercooked. 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 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.