

MENU



STARTERS



NEW ENGLAND CLAM CHOWDER

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

CRISPY CRAB CAKES

mix cabbage slaw, caper-lime remoulade

BANG-BANG SHRIMP

tempura crusted shrimp, spicy mayo, sesame seeds

STEAMED PORK DUMPLINGS

crispy shiitake mushrooms, chili sauce

SALT & PEPPER CHICKEN WINGS

celery sticks, ranch dipping sauce



LARGE SALADS



GRILLED CHICKEN CAESAR*

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

CHOPPED SEAFOOD SALAD

shrimp, scallops, tuna, lobster, avocado, tomato, red onion, cucumber, iceberg, mustard 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



SUPER FLATBREAD

red pepper hummus, roasted corn, pear tomatoes, feta, petite greens, grilled naan bread, lemon vinaigrette



CRISPY FISH TACOS

pickled cabbage, pico de gallo, avocado, spicy mayo

CURRIED CHICKEN

chopped tomato, Greek yogurt, jasmine rice, lime

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

MAC-N-CHEESE MONDAY

\$11 chef's choice specialty

Tuesday

TACO TUESDAY

\$12 tacos & corona

Wednesday

WING WEDNESDAY

50¢ wings

Thursday

BURGERS & BEER

\$10 mystery brew & burger

Friday

FLIP-FOR-IT FRIDAY

*flip for a chance to win half off
a bar app of choice*



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

HOUSE ROAST BEEF
crispy onion rings, Swiss cheese, horseradish cream, onion roll

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

SHRIMP PO BOY
shredded lettuce, zesty tomato relish, pickles, lemon dressing, baguette

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*

BLACKENED SHRIMP
*little leaf greens, toasted pearl couscous, pickled red onions, marinated
tomatoes, cottage cheese, tzatziki, grilled naan bread*

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



WINE AROUND THE WORLD: SPAIN

Enjoy hors d'oeuvres and sample wines from various regions of Spain. Attendees will vote on their favorite choice of the evening, and one lucky attendee will leave with the winning bottle!

Thursday, April 11th
6:00 pm — 8:00 pm
\$29 / \$37++

SPRING OPEN HOUSE

The UMass Club would like to invite all potential new members to our annual Autumn Open House! Extend the invitation to prospective members to discuss membership opportunities over complementary beer, wine and hors d'oeuvres in the Amherst room.

Wednesday, April 24th
6:00 pm — 8:00 pm

MOTHER'S DAY BRUNCH:

Save the Date! Join us this year to honor your mother's for our delightful brunch - featuring an extensive menu crafted by our head chef. Please refer to the club's website for the full menu description.

Sunday, May 12th
10:00 am — 2:00 pm
Adults: \$49++
Children: \$19++

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.