

MENU



STARTERS



SOUP DU JOUR 9/11

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

NEW ENGLAND CLAM CHOWDER 9/11

Local clams, Bacon, Potato, Old Bay Oyster Crackers

CRISPY FRIED CALAMARI 18

Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Lemon Aioli

PUMPKIIN ARANCINI 14

Risotto, Parmigiano, Hot Honey Glaze (V)

PROSCIUTTO WRAPPED DATES 12

Blue Cheese Stuffed, Balsamic Glaze (GF)



SALADS

CLASSIC MIXED GREENS 12

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

BUTTERNUT SQUASH & QUINOA SALAD 14

Feta, Arugula, Shaved Cauliflower, Red Onion, Pomegranate, Citrus Vinaigrette (V)

TRADITIONAL CAESAR SALAD 12

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

THAI CRUNCH SALAD 14

Mixed Greens, Red Onion, Carrot, Cilantro, Crispy Wonton, Crushed Peanuts, Chili Lime Dressing (VG, GF - No Wonton)

RED BEETROOT & CRANBERRY 14

Petite Greens, Goat Cheese, Marinated Cucumber, Pickled Red Onion, Balsamic Vinaigrette (V, GF)

Add to Any Salad: 7oz Roasted Salmon, Grilled Chicken, Steak Tips, or 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

SEAFOOD FRIDAY

Rotating Selection of Featured Dishes

\$ - Ask your server for price

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 15
Muenster, Mozzarella, Sourdough, Mixed Greens (V)

THE UMASS CLUB 15
Crispy Bacon, Avocado, Tomato, Lettuce, Lemon Aioli, Sourdough

AMERICAN WAGYU BURGER 18
*Applewood Bacon, Aged Cheddar, House Pickles, Garlic & Herb Aioli,
Bibb Lettuce, Brioche*

BRAISED SHORT RIB MELT 18
Maple Smoked Cheddar, House Pickles, Sourdough

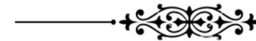
PARM SANDWICH 16
Choice of Chicken or Eggplant, Marinara, Melted Mozzarella

CLASSIC TUNA MELT 16
Cheddar, House Pickles, Lettuce, Tomato, Sourdough

HERB GRILLED TURKEY BURGER 18
Cranberry Aioli, Crispy Shallot, Baby Arugula, Ciabatta (V)

BEYOND BURGER 19
*Served on a Gluten Free bun, Bibb Lettuce, Tomato, House Pickles,
Zesty Burger Sauce (V)*

ENTRÈES & BOWLS



FREE RANGE CHICKEN MILANESE 24
*Pan Seared Crispy Chicken, Cherry Tomato, Pickled Onion,
Petite Greens, Balsamic Glaze*

GRILLED STEAK TIPS 28
House Marinated Steak Tips, Chopped Salad, Blue Cheese Dressing

RIGATONI BOLOGNESE 24
*Braised Beef, Pork & Veal, Marinara, Shaved Parmigiano
(GF Pasta Available)*

GEORGES BANK SEA SCALLOPS 38
White Corn Polenta, Candied Pork Belly, Asparagus, Brown Butter

SEARED ATLANTIC SALMON 32
Eggplant Caponata, Sauteed Spinach, Balsamic Glaze (GF)

PUMPKIN TORTELLINI 23
Cranberries, Sage, Toasted Pepitas, Brown Butter Cream

PAN ROASTED SWORDFISH 36
White Bean Ragu, Spinach

YELLOWFIN TUNA POKE BOWL 28
*Steamed Sushi Rice, Pickled Vegetables, Radish, Avocado,
Sambal Lime Aioli (GF)*

CRISPY SALMON BOWL 24
Gochujang Teriyaki, Sushi Rice, Bok Choy, Pickled Vegetables

QUINOA STUFFED DELICATA SQUASH 24
Quinoa & Chickpea Ragu, Pomegranate Molasses

*Add: Beyond Burger Patty \$9, Grilled Chicken \$8,
or 7 oz. Salmon \$11*

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 charged 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.