

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

HONEY BUFFALO CAULIFLOWER 10

Crispy Fried, House Bleu Cheese (V)

"STREET CORN" FRITTERS 12

Chipotle lime Aioli (V)

POACHED GULF SHRIMP COCKTAIL 19

House Cocktail, Lemon

SAUTEED SHISHITO PEPPERS 11

Popcorn Lime Sauce (VG)

SALADS



CLASSIC MIXED GREENS 12

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

HEIRLOOM TOMATO 14

Stracciatella Mozzarella, Petite Greens, Pickled Red Onion, Crouton Crumble, Pesto, Balsamic (V, GF - No Crouton)

TRADITIONAL CAESAR SALAD 12

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

THAI CRUNCH SALAD 14

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

GREEK FETA & ARTICHOKE 14

Arugula, Greek Olives, Marinated Cucumber, Pickled Red Onion, Chili Flake, Oregano Vinaigrette (V, GF)

Add to Any Salad: 7oz Roasted Salmon \$11, Grilled Chicken \$8, Steak Tips \$14 or Grilled Shrimp \$12

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, Zesty Burger Sauce,
Bibb Lettuce, Brioche*

OPEN FACED BBQ BRISKET 18
House Smoked Brisket, Coleslaw, Pickles, BBQ, Cheddar, Cornbread

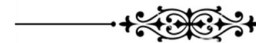
GRILLED CHICKEN & PROSCIUTTO 16
Prosciutto, Balsamic Onions, Arugula, Mozzarella, Pesto, Ciabatta

NEW ENGLAND LOBSTER ROLL 34
Chilled with Mayo, Brioche Roll

GREEK STYLE TURKEY BURGER 18
*Feta & Herb Turkey Burger, Pickled Onion, Tomato, Tzatziki Sauce,
Grilled Gyro Pita*

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, Heirloom Tomato & Mozzarella, Petite
Greens, Balsamic Glaze*

GRILLED CARNE ASADA 28
Marinated Sirloin Steak, House Cut Steak Fries, Chipotle Aioli

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

GEORGES BANK SEA SCALLOPS 34
Sweet Corn Risotto, Broccolini, Aged Balsamic

SEARED ATLANTIC SALMON 32
*Celery Root Puree, Asparagus, Pickled Leeks, Chervil Salad,
Seafood Nage (GF)*

GNOCCHI PESTO 24
*Oven Roasted Tomatoes, Melted Mozzarella, Pesto Cream Sauce
(No Nuts)*

PAN ROASTED SEA BASS 38
Baby Bok Choy, Crispy Rice Cake, Peach Miso

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

CRISPY SALMON BOWL 24
*Crispy Fried Salmon, Gochujang Teriyaki, Sushi Rice, Bok Choy,
Pickled Vegetables*

QUINOA STUFFED SUMMER SQUASH 23
Shaved Asparagus, Feta, Oven Roasted Tomatoes, Balsamic Glaze

*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.