

MENU



STARTERS



SOUP DU JOUR

Chef's created small batch soup



NEW ENGLAND CLAM CHOWDER

Local clams, Bacon, Potato, Old Bay Oyster Crackers

CRISPY FRIED CALAMARI

Sauteed Chorizo, Oven Roasted Tomatoes, Parsley, Marinara

PAN ROASTED STUFFED PORTABELLA

Goat Cheese, Quinoa, Mushroom Duxelle, Balsamic Glaze



CRISPY PARMESAN POLENTA FRIES

Tomato & Bell Pepper Relish

PROSCIUTTO WRAPPED DATES

Blue Cheese Stuffed, Balsamic Glaze



SALADS

CLASSIC MIXED GREENS

Carrots, Tomatoes, Cucumber, Shaved Red Onion, Radish, Balsamic



ANCIENT GRAIN FARRO SALAD

Baby Arugula, Peppadew Peppers, Feta, Shaved Cauliflower, Red Onion, Avocado, Red Wine Vinaigrette (VG— No Cheese)



TRADITIONAL CAESAR SALAD

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



THAI CRUNCH SALAD

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



CHOPPED SALAD

Romaine, Radish, Sugar Snap Peas, Roasted Chickpeas, Carrot, Goat Cheese, Cider Dijon Vinaigrette (VG— No Cheese)



Add to Any Salad- Roasted Salmon, Grilled Chicken, Steak Tips, or Grilled Shrimp

Chef's Addition



OFFERED DAILY

Please inquire with your server

Member Traditions



Offered Daily

Monday

IMPRESSIVE MONDAY

Chef's Pressed Sandwich or Melt

\$ - Ask your server for price

Tuesday

TACO TUESDAY

3 for \$14 - Chef's Taco creation

Wednesday

PASTA BOWL WEDNESDAYS

Chef's Created Pasta of the Day

Thursday

BURGERS & BREW THURSDAY

\$16 8oz. Burger with Fries + Mystery Brew

Friday

THAT'S A WRAP

Chef's Wrap of the Day

\$ - 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
Gluten Free Buns/Bread available upon request

GRILLED CHEESE & TOMATO BISQUE 
Muenster, Mozzarella, Sourdough, Mixed Greens

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

AMERICAN WAGYU BURGER
Caramelized Onions, Gouda Cheese, House Pickles, Secret Sauce,
Bibb Lettuce, Brioche

MUSHROOM & SWISS BURGER
Roasted Mushrooms, Dijon Mayo, Tomato, Bibb Lettuce, Brioche

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

GRILLED CHICKEN CAESAR WRAP
Wheat Wrap, Chopped Romaine, Parm Crisps, Caesar Dressing



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

GRILLED TURKEY BURGER
Citrus Avocado Puree, Pico De Gallo, Arugula, Pepper Jack, Ciabatta

CRISPY COD SANDWICH
House Coleslaw, Spicy Remoulade, Bibb Lettuce, Bulkie Roll

ROASTED MUSHROOM BANH MI 
Citrus Avocado Puree, Kimchi, Cilantro, Pickled Veggies, Sub Roll


CAPRESE PANINI 
Fresh Mozzarella, Tomato & Bell Pepper Relish, Crispy Shal-
lots, Basil Pesto, Ciabatta

IMPOSSIBLE BURGER  
Bibb Lettuce, Tomato, Balsamic Onion, Citrus Avocado Puree, Gluten
Free Bun

ENTRÈES & BOWLS




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

GRILLED STEAK TIPS 
Marinated Steak Tips, Crispy Parmesan Polenta Fries, Baby Arugula,
Garlic Herb Aioli

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

GEORGES BANK SEA SCALLOPS 
Carrot & Ginger Puree, Roasted Fennel, Lemongrass Consommé

SEARED ATLANTIC SALMON 
Sugar Snap Pea Risotto, Asparagus, Shaved Celery Slaw

CACIO E PEPE STUFFED GNOCCHI 
Pan Seared, Shaved Asparagus, Roasted Tomatoes, Parmigiano,
Meyer Lemon Butter

PAN ROASTED HALIBUT PUTTANESCA
Crispy Fingerling Potatoes, Roasted Broccolini, Puttanesca Sauce

YELLOWFIN TUNA POKE BOWL 
Steamed Sushi Rice, Pickled Vegetables, Radish, Avocado,
Sambal Lime Aioli

CRISPY SALMON BOWL
Sushi Rice, Roasted Broccolini, Pickled Vegetables, Gochujang Teri-
yaki

CRISPY TOFU LO MEIN BOWL 
Sauteed Vegetables, Kimchi, Gochujang Teriyaki

ROASTED CAULIFLOWER STEAK 
Za'atar Marinade, Roasted Mushroom & Tomato Farro, Balsamic
Glaze

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.