



## CUMBERLAND CLUB

### APPETIZERS

#### Lobster Stew

#### French Onion Soup

*Crostini, Gruyere Cheese*

#### Flash Fried Brussels Sprouts

*Bacon Tarragon Vinaigrette, Saffron Aioli, Pickled Local Cranberries*

#### 3 Jumbo Poached Shrimp

*Cocktail Sauce*

#### Oysters on the ½ Shell ea

*Cocktail Sauce + Mignonette*

#### Charcuterie

*Assortment of Artisanal Cured Meats, Crostini & Accoutrements*

#### Artisanal, Imported and Local Cheese

*Assortment of Cheeses, Fruit Preserves, Crostini & Accoutrements*

### SALADS

#### Winter Greens, Cabbage and Carrot Slaw

*Hibiscus Vinaigrette, Pineapple, Citrus Supremes, Almonds, Herbs, Crispy Ginger, Charred Allium Aioli*

#### Grilled Romaine + Radicchio

*Chopped Salad, Roasted Tomatoes, Sliced Egg, Pickled Red Onions, House Croutons,  
Tossed in C.C. Caesar Dressing*

#### Baby Spinach Salad

*Pear, Pecorino Cheese, Candied Pecans, Pickled Fennel, Radish, Balsamic Vinaigrette*

**ADD any of the following proteins to any salad: Grilled Chicken \$, Grilled Atlantic Salmon \$,  
House Smoked Cod Brandade Cake \$, Crispy Jonah Crab Cake \$, Korean BBQ Grilled Shrimp \$,  
Charbroiled Beef Tenderloin Tips \$**

### ENTREES

#### Grilled Atlantic Salmon

*Tangerine + Coriander Spiced, Chili-Lime Coconut Broth, Julienned Vegetables + Greens, Black Forbidden Rice*

#### Steak Frites Kabob\*

*Beef Tenderloin Tips Grilled with Red Onion, Sweet Peppers, Chef's Steak Sauce, Hand Cut Fries*

#### Grilled Australian Lamb Loin Chops \*

*Herb Rubbed, Root Vegetable + Potato Hash, Sauteed Seasonal Vegetables, Rosemary-Roasted Tomato Demi-Glace*

#### C.C. Classic Pan-Seared Atlantic Cod \*

*Jonah Crab Newburg Sauce, Sauteed Seasonal Vegetables, Crispy Smashed Fingerling Potatoes*

#### Charbroiled Center Cut Filet Mignon\*

*Port Wine Demi-Glace, Caramelized Shallots + Bleu Cheese, Mashed Potatoes, Sauteed Seasonal Vegetables*

#### Chef Joe's Roast, Braise or Bake \* Market Price

*Changing Menu of Chef Joe's Hearty Winter Classics*

#### Hand Rolled Porcini Mushroom Gnocchi

*Sundried, Roasted & Heirloom Tomatoes, Olives, Grilled Artichoke, Seasonal Vegetables,  
Chardonnay-Butter Reduction, Fresh Basil, Barrell Aged Feta*

Revised 3/8/2022

*\*Consumption of raw or undercooked foods may increase risk foodborne illness.  
Please inform your server if you have any dietary restrictions, allergies or preparation preferences.*



## CUMBERLAND CLUB

### CHAMBERLAIN BAR

#### **CC Truffled Potato Chips**

*Caramelized Onion Dip*

#### **Truffled Hand Cut Fries**

*Rosemary-Parmesan Aioli*

#### **CC Local Beef Burger (Gluten-free preparation on request)**

*Middle Intervale Farm Beef, Sautéed Mushrooms, Miso Whole Grain Dijonnaise  
House Brioche Bun, Hand Cut Fries*

#### **House Made Black Bean Burger (Gluten-free preparation on request)**

*Sautéed Onions, Mushrooms, Sweet Peppers, Hand Cut Fries*

#### **Club Chicken Wings**

*Caribbean Jerk BBQ Sauce, House Bleu Cheese Sauce, Fresh Carrots + Celery*

#### **Grilled Flatbread Pizza**

*Choice of Pepperoni or Cheese*

**ADD Gluten Free Crust \$**

#### **Maine Lobster BLT**

*Smokehouse Bacon, Avocado, House Made Sourdough, C.C. Potato Chips*

#### **CC Turkey BLT**

*House Sourdough, Chef's Aioli, Hickory Smoked Bacon, Smoked Turkey, Lettuce, Tomato, C.C. Potato Chips*

### DESSERTS

#### **Dark Chocolate-Hazelnut Mousse**

*In White Chocolate Cup, Fresh Berry Coulis*

#### **Layered Citrus Panna Cotta**

*Lemon, Lime, Blood Orange, Grapefruit & Tangerine Layers, Fresh Berries*

#### **Classic Carrot Cake**

*Cream Cheese Icing*

#### **Dark Chocolate Truffle ea.**

*Coulis du Jour*

#### **Fresh Berries**

*Local Seasonal Berries*

#### **Seasonal Sorbet**

*Ask your server about Espressos, Lattes or Cappuccinos*