

LUNCH



CUMBERLAND CLUB

Appetizers

Lobster Stew

Shrimp Cocktail

Fresh Fruit Cup

French Onion Soup

House Crostini & Melted Gruyere Cheese

Oysters on the ½ Shell

Cocktail Sauce + Mignonette

Salads

Cumberland Club Cobb Salad

Grilled Chicken, Baby Greens, Bacon, Hard Boiled Egg, Tomatoes, Avocado, Cheddar & Gorgonzola Cheeses, Red Wine Vinaigrette

Winter Greens, Cabbage, and Carrot Slaw

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

Classic Caesar Salad

House Brioche Croutons, Anchovies, Parmesan Cheese, Heirloom Grape Tomatoes

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

CC Signature Sandwiches

Maine Lobster Roll

House Made Toasted Buttered Roll, Shaved Lettuce, House Fries

Fried Chicken Sandwich

Bacon Jam, Saffron Aioli, Lettuce, Tomato, House Brioche Bun, Pickle, House Fries

Smoked Turkey Sandwich

Lettuce, Tomato, Bacon, Avocado, Mayonnaise on Multigrain Bread, Fresh Chips

Black Bean Veggie Burger (Gluten free preparation on request)

Sautéed Onions, Peppers, Mushrooms, Local Cheddar, Lettuce, Tomato, House Fries

Middle Intervale Farms Beef Burger (Gluten free preparation on request)

Pineland Farms Cheddar, House Pickle, Brioche Bun, House Fries

Shaved Ribeye French Dip

Sour Dough Ciabatta, Au Jus, Boursin Cheese, Caramelized Onions, Mushrooms, Horseradish Cream, Hand Cuts & Pickle

LUNCH



CUMBERLAND CLUB

Club Favorites

Steak Frites

Skewered Beef Tenderloin Tips with Red Onion, Sweet Peppers, Chef's House Steak Sauce, House Fries

Crispy Jonah Crab Cakes

Sauteed Seasonal Vegetables, Lemon Vinaigrette Tossed Baby Greens, House Remoulade

Mediterranean Grilled Atlantic Salmon

Artichokes, Greek Olives, Roasted Tomatoes, Sauteed Seasonal Vegetable, Crispy Fingerlings, Balsamic Reduction

Club Chicken Wings

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

CC Truffled Potato Chips

Caramelized Onion Dip

Truffled Hand Cut Fries

Rosemary-Parmesan Aioli

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

Coulis du Jour

Fresh Berries

Local Seasonal Berries

Seasonal Sorbet

All Club desserts are prepared on premise by Club Pastry Chef Darrel Denison

Ask your server about Espressos, Lattes or Cappuccinos