



GUMBERLAND CLUB

APPETIZERS

Lobster Stew 🌿

French Onion Soup
Crostiti, Gruyere Cheese

CC Truffled Potato Chips
Caramelized Onion Dip

Shawarma Spiced Fries
Truffled Ketchup

Wild Mushroom Arancini
Fontina, Pesto Red Sauce,
Grated Parmesan, Basil

3 Jumbo Poached Shrimp 🌿
Cocktail Sauce

Oysters on the 1/2 Shell 🌿
Cocktail Sauce, Mignonette

SALADS

Orchardman 🌿
Sweet Potato Hummus, Young Greens, Apples,
Dried Cranberries, Warm Spiced Pepitas,
Shaved Asiago, Apple Cider Vinaigrette

Grilled Romaine + Radicchio 🌿
Chopped Salad, Roasted Tomatoes, Sliced Egg,
Pickled Red Onions, House Croutons,
Tossed in C.C. Caesar Dressing

Burrata Salad 🌿
Heirloom & Cherry Tomatoes, Peaches, Toasted Pepitas,
Basil, White Balsamic Tossed Baby Greens

ADD any of the following proteins to any salad:
Grilled Chicken \$9, Grilled Atlantic Salmon \$13,
Crispy Jonah Crab Cake \$13, Korean BBQ Grilled Shrimp \$14,
Charbroiled Beef Tenderloin Tips \$26

SMALL PLATES

CC Chicken Wings
General Tso Sauce, Miso Dressing, Carrots, Celery

Charcuterie 🌿
Assortment of Artisanal Cured Meats, Crostiti, Accoutrements

Artisanal, Imported, and Local Cheese 🌿
Assortment of Cheeses, Fruit Preserves, Crostiti, Accoutrements

Mexican Spiced Pork Belly Bao 🌿
Mole Sauce, Southwestern Slaw, Pickled Red Onions, Cilantro

Grilled Flatbread Pizza 🌿
Choice of Pepperoni or Cheese
Gluten Free Crust

🌿 = Gluten Free Options Available

*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

ENTREES

Pan Seared Atlantic Salmon*

Lemon Dill Bechamel Sauce, Crispy Capers, House Made Tater Tots, Seasonal Vegetables

Steak Frites Kabob*

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

Cider Brined Heritage Pork Chop

Dried Plum Agrodolce Demi, Pickled Mustard Seeds, Garlic Sautéed Kale, Mashed Potatoes

Charbroiled Center Cut Filet Mignon*

Marsala Sauce, Mushroom, Mashed Potatoes, Seasonal Vegetable Sauté

Porcini Gnocchi

Roasted Squash, Tuscan Kale, Sage Brown Butter, Pine Nut & Cranberry Crumble, Pecorino Romano

Tempura Ahi Tuna Fish & Chips*

Nori Wrapped Rare Ahi Tuna, Ponzu Sauce, Asian Slaw, Togarashi Aioli, Hand Cut Fries, Hoisin Ketchup

CHAMBERLAIN BAR

Middle Intervale Farms Beef Burger*

Candied Jalapeno Aioli, Bacon, Cheddar, House Brioche Bun, Hand-Cut Fries

House Made Black Bean Burger

Sautéed Onions, Mushrooms, Sweet Peppers, House Brioche Bun, Hand-Cut Fries

Bucatini Bolognese

Braised Short Rib, House Ground Beef Tenderloin, Ribeye, Local Pork, Barolo Red Sauce, Basil, Aged Parmesan, Three Cheese Garlic Bread

Open Face Crab Melt

House English Muffin, Bacon, Tomato, Pineland Farms Sharp Cheddar, Fresh Chips, Pickle

Maine Lobster BLT

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

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DESSERTS

B.B. Lemon Cream Cake

Lemon Cake, Lemon Curd, Lemon Icing

Dark Chocolate Pots de Creme

Grand Marnier Berries, Fresh Whipped Cream

Wild Maine Blueberry Sundae

White Chocolate Pearl Waffle,
House Vanilla Bean Gelato, Macerated Blueberries

Warm Bread Pudding

Liquor 43, Fresh Whipped Cream

CC Classic Pecan Ball

Vanilla Bean Gelato, Rolled Pecan Crumble,
Hot Fudge, Caramel, Fresh Whipped Cream

Dark Chocolate Truffle

Coulis du Jour

Seasonal Sorbet

CHAMBERLAIN BAR COCKTAILS

Cucumber Lime Rickey

Ketel One Cucumber & Mint Vodka,
Fresh Lime Juice, Simple Syrup, Soda Water
Served Tall on the Rocks

Dark & Stormy

Goslings Dark Rum, Ginger Beer,
Fresh Lime Juice
Served on the Rocks

Strawberry Lemonade

Ketel One Vodka, Strawberry Puree,
Basil & Mint Simple Syrup,
Fresh Lemon Juice, Soda Water
Served Tall on the Rocks

Blueberries for Sal

Hardshore Gin, Grand Marnier,
Ginger Blueberry Shrub, Ginger Ale
Served in a Chilled Martini Glass

The Timmy

Bacardi Silver Rum, Goslings Dark Rum,
Pineapple, Orange, Lemon, Lime
Served Tall on the Rocks

AFTER DINNER DRINKS

Fortified Wines

R.L. Buller & Sons Victoria

Fine Muscat

Bodegas Rey Fernando de Castilla

Fino Sherry

Dow's 10yr Port

Brandy

Drambuie

Benedictine Brandy VS

Saint-Vivant Armagnac

Digestifs

Pernod Absinthe

Montenegro Amaro

Fernet-Branca Liqueur

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