



CUMBERLAND CLUB

Appetizers

Lobster Stew 🌿

Shrimp Cocktail 🌿

Fresh Fruit Cup 🌿

French Onion Soup 🌿

House Crostini, Melted Gruyere Cheese

Oysters on the 1/2 Shell 🌿

Cocktail Sauce, Mignonette

Salads

Cumberland Club Cobb 🌿

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

Orchardman 🌿

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

Classic Caesar 🌿

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

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,

House Smoked Cod Brandade Cake \$11,

Crispy Jonah Crab Cake \$13, Korean BBQ Grilled Shrimp \$14,

Charbroiled Beef Tenderloin Tips \$26



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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,
Multigrain Bread, Fresh Chips

Black Bean Veggie Burger 🌿

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

Middle Intervale Farms Beef Burger* 🌿

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

Club Favorites

Steak Frites* 🌿

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

Crispy Jonah Crab Cakes

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

Mediterranean Grilled Atlantic Salmon* 🌿

Artichokes, Greek Olives, Roasted Tomatoes,
Sautéed Seasonal Vegetable, Crispy Fingerlings,
Lemon Herb Butter

CC Chicken Wings

General Tso Sauce, Miso Dressing, Carrots, Celery

CC Truffled Potato Chips

Caramelized Onion Dip

Shawarma Spiced Fries

Truffle Ketchup

🌿 = Gluten Free Options Available

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

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Wine By The Glass

La Luca Prosecco
Italy

Asnella Arinto & Loureiro Vinho Verde DOC
Portugal

Maryhill Pinot Gris
Columbia Valley, Washington

Kiona Estate Sauvignon Blanc
Red Mountain District, Washington

Cave de Lugny "Les Charmes"
Macon-Lugny, Burgundy

Rombauer Chardonnay
Carneros, California

Commanderie dl la Bargemone
Coteaux d'Aix-en-Provence Rosé, 2021

Fita Vinho Regional
Alentejano, Portugal

Librandi Val Di Neto Gravello Rosso
Calabria, Italy

Valle Reale Montipulciano d'Abruzzo
Vigneto di Popoli, Italy

Schug Winery Pinot Noir
Sonoma Coast, California

Austin Hope Cabernet Sauvignon
Paso Robles, California




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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 

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