



GUMBERLAND CLUB

APPETIZERS

Lobster Stew 🌿

French Onion Soup
Crostiti, Gruyere Cheese

CC Truffled Potato Chips
Caramelized Onion Dip

Herbed Hand-Cut Fries
Parmesan Aioli

3 Jumbo Poached Shrimp 🌿
Cocktail Sauce

Oysters on the ½ Shell 🌿
Blueberry Mignonette
Astor Style
Fried With Remoulade

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

Spinach & Sprout Salad 🌿
Shaved Brussels Sprouts, Baby Spinach, Tart Cherries,
Pickled Red Onion & Carrots, Pecans, Bleu Cheese Crumbles,
Turmeric Wontons, Warm Bacon Dressing

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
Korean BBQ Glaze, Miso & Mirin Ranch, Carrots, Celery

Charcuterie 🌿
Assortment of Artisanal Cured Meats, Crostiti, Accoutrements

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

Sauteed Brussels & Sticky Bourbon Chicken
Sauteed Brussels Sprouts, Fried Chicken with Maple Bourbon & Tamari Glaze, Turmeric Wontons
Substitute Tofu

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.



GUMBERLAND CLUB

ENTREES

Grilled Halibut*

Guajillo Molé Sauce, Crispy Corn Polenta, Escabeche Vegetables

Catalonia Style Seared Salmon*

Local Fingerling Potatoes, Manchego Stuffed Piquillo Peppers, Caper Berries, Grilled Zucchini, Olives, Onion, Spinach, Almonds, Saffron Aioli

Steak Frites Kabob*

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

Charbroiled Center Cut Filet Mignon*

Bordelaise Sauce, Mashed Potato, Tempura Onion Rings, Seasonal Vegetables

Mushroom Bucatini

Mushroom Madeira Cream Sauce, Broccoli, Roasted Tomato, Tarragon, Parmesan, Pine Nuts

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

Crispy Chicken Paillard

Butter Whipped Potatoes, Mustard Chicken Glaze, Spinach, Dilly Beans, Radish, Bacon Vinaigrette

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

 = 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.



GUMBERLAND CLUB


DESSERTS

Pumpkin Butterscotch Crème Brulé 
Fresh Berries

Chocolate “Truffled” Mousse
Dark Chocolate Mousse, Chocolate Ganache,
Cookie Crumbs & Pecans, Blood Orange Sauce

Lemon Mascarpone Tarte
Toasted Almonds, Raspberry Coulis, Fresh Berries

Birthday Cake
Vanilla Confetti Cake,
Vanilla Buttercream Frosting,
Rainbow Sprinkles

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

Dark Chocolate Truffle 
Berry Coulis

Seasonal Sorbet

CHAMBERLAIN BAR COCKTAILS

1877 Manhattan
Bulliet Rye Whiskey, Carpano Antica Sweet
Vermouth, Black Walnut Bitters, Luxardo
Cherry, Orange Twist
Twist and Shout

Blueberries for Sal
Hardshore Gin. House-made Blueberry Shrub,
Grand Mariner, Ginger Ale
Take a walk on the Wild Side

Cherry Cordial
Ketel 1 Vodka, Godiva Dark Chocolate Liqueur,
Cherry Liqueur, Bailey’s Irish cream,
Luxardo Cherry
Yes Please

Stormy Weather
Stowe’s Dry Cider, Maine Root Ginger Beer,
Gosling’s Black Rum, Fresh Lime
Blow me away

Negroni Bianco
Plymouth Gin, St. Germain Elderberry Liqueur,
Extra Dry Vermouth
Slip into something more comfortable

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

 = 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.