



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

CC Truffled Potato Chips

Caramelized Onion Dip

Herbed Hand-Cut Fries

Parmesan Aioli

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

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, Grilled Atlantic Salmon,

House Smoked Cod Brandade Cake,

Crispy Jonah Crab Cake, Korean BBQ Grilled Shrimp,

Charbroiled Beef Tenderloin Tips



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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 BLT

Avocado, Mayonnaise, House Multigrain Sourdough,
Pickle, 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

Shaved Pastrami Reuben*

Gruyere Cheese, Local Sauerkraut, House Sourdough Rye,
1000 Island Dressing, Pickle, Fresh Chips

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

Pan Seared Salmon*

Brussels Sprouts, Smashed Fingerling Potatoes,
Lemon & Garlic Herb Butter, Grilled Lemon

CC Chicken Wings

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

= 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.

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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

Artesis,
Ogier Cotes du Rhones, France

Librandi Val Di Neto Gravello Rosso,
Calabria, Italy

J Lohr Pure Paso,
Paso Robles, California

Schug Winery Pinot Noir,
Sonoma Coast, California

Austin Hope Cabernet Sauvignon,
Paso Robles, California



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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 🍂
Coulis du Jour

Seasonal Sorbet 🍂

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