



GUMBERLAND CLUB

## SALADS

### APPETIZERS

- Lobster Stew** 
- French Onion Soup**  
Crostoni, 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**   
Mango Lime Mignonette  
**Astor Style**  
**Fried With Remoulade**

### Grilled Caesar Wedge

Romaine Lettuce, Fire Roasted Tomatoes, Caesar Dressing, Parmesan Cheese, Sourdough Croutons

### Asian Slaw Salad

Local Greens, Cabbage, Carrots, Crispy Wontons, Peanuts, Candied Jalapeno, Asian Vinaigrette

**ADD any of the following proteins to your salad:**  
Grilled Chicken, Grilled Atlantic Salmon, Crispy Jonah Crab Cake, Korean BBQ Grilled Shrimp, Charbroiled Beef Tenderloin Tips

## FOR THE TABLE

### Chef Selected Charcuterie

Assortment of Artisanal Cured Meats, Crostoni, Accoutrements. Serves 2-3

### Artisanal, Imported, and Local Cheese

Assortment of Cheeses, Fruit Preserves, Crostoni, Accoutrements. Serves 2-3

### Cheese & Charcuterie

Assortment of Meats and Cheeses, Fruit Preserves, Crostoni, Accoutrements. Serves 3-4

## SMALL PLATES

### CC Crispy Chicken Wings

Carolina Mustard Sauce, Black Pepper Parmesan Dressing, Carrots & Celery

### 3 Crispy Crab Cakes

Orange & Mango Marmalade, Remoulade, Citrus Vinaigrette Tossed Greens

### Sweet Potato Flat Bread

Goat Cheese, Garlic & Butter Sautéed Mushrooms, Pickled Dried Fig, Balsamic Red Wine Reduction

### Fried Artichoke Hearts

Crumbled Feta Cheese, Fra Diavolo Sauce, Frizzled Herbs

### Beef Carpaccio

Korean Barbecue Vinaigrette, Wasabi Aioli, Radish, Apple, Pickled Carrot & Fennel, Sesame Seed, Extra Virgin Olive Oil

 = 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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## ENTREES

### **Lobster & Mascarpone Three Pea Risotto**

*Spiced Carrot Broth, Crispy Prosciutto, Frizzled Herbs*

### **Fried Atlantic Salmon and Chips\***

*Polenta Fries, Nuoc Cham, Vietnamese Slaw, Lemon 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\***

*Cabernet Demi-Glace, Mashed Potatoes, Seasonal Vegetables*

### **Porcini Gnocchi**

*Shaved Ribeye, Mushrooms, Sweet Peppers, Caramelized Onion Demi Broth, Parmesan*

### **Vegetarian Cacciatore Tortellini**

*Jack Fruit, Onion, Bell Pepper, Mushroom, Broccoli, Tomato Broth, Herb Whipped Ricotta*

## CHAMBERLAIN BAR

### **Middle Intervale Farms Beef Burger\***

*Bacon, Cheddar Franks Sauce, Pickled Red Onion, Lettuce, Tomato, Pickle, House Brioche Bun, Hand-Cut Fries*

### **House Made Black Bean Burger**

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

### **Grilled Flatbread Pizza**

*Choice of Pepperoni or Cheese*

**Gluten Free Crust**

### **Smoked Turkey Sandwich BLT**

*Avocado, Mayonnaise, House Multigrain Sourdough, Pickle, Fresh Chips*

### **Maine Lobster BLT**

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

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## DESSERTS

**Lemon & Grand Marnier Panacotta**   
*Black Berry Coulis, Fresh Berries*

**Mexicano Neapolitan Cake**  
*Mexican Spiced Chocolate, Strawberry, and  
Vanilla Bean Cake,  
Swiss Butter Cream, Macerated Strawberries*

**Canadian Butter Tart**  
*Rum Raisins, Vanilla Bean Gelato*

**Cheesecake a la Maison**  
*Chef's Selection*

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

**Chocolate Truffle**   
*Berry Coulis*

**Seasonal Sorbet**

## CHAMBERLAIN BAR COCKTAILS

**Cocktail a la Louisiane**  
*Willet Rye, Sweet Vermouth, Benedictine,  
Herbsaint, Peychaud's Bitters  
Chilled, Luxardo Cherries*

**20<sup>th</sup> Century**  
*Plymouth Gin, Lillet,  
White Crème de Cacao, Lemon Juice  
Straight Up, Orange Twist*

**Le Traitement**  
*Black Tea-Infused Tito's Vodka,  
St. Germain Elderflower Liqueur,  
Craggy Range Sauvignon Blanc  
On the Rocks, Lemon Twist*

**1877 Manhattan**  
*Bulliet Rye Whiskey, Carpano Antica Sweet  
Vermouth, Black Walnut Bitters  
Straight Up, Orange Twist, Luxardo Cherry*

**Blueberries for Sal**  
*Hardshore Gin, House-made Blueberry Shrub,  
Grand Marnier Orange Liqueur, Ginger Ale  
Straight Up, Blueberry*

## 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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