



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

Classic Caesar

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

Asian Slaw Salad

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

ADD any of the following proteins to any salad:

Grilled Chicken, Grilled Atlantic Salmon,

**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 Ribeye Wrap*

Shaved Ribeye, Caramelized Onions, Mushrooms,
Bell Peppers, Cheddar Cheese, Horseradish Cream,
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

Pan Seared Salmon*

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

CC Chicken Wings

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

= 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 Gioiosa Prosecco di Treviso Brut,
Veneto, Italy

Columna Albarino, Rias Baixas,
Spain

Kruger Rumpf Dry Riesling,
Nahe VDP, Germany

Craggy Range "Te Muna" Sauvignon Blanc,
Martinborough, New Zealand

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

Paul Hobbs "Crossbarn"
Sonoma Coast, California

Commanderie DL La Bargemone,
Coteaux d'Aix-en-Provence Rosé, 2021

Botromagno Primitivo,
Puglia, Italy

Giovanni Rosso,
Nebbiolo, Langhe DOC, Italy

Domaine Grand Veneur "Les Champavins",
Cotes Du Rhone, France

Carmel Road Pinot Noir,
Monterey, California

Domaine de La Luolle Bourgogne, "la Coulee Douce",
Cote Chalonnaise, France

Austin Hope Cabernet Sauvignon,
Paso Robles, California

Aquinas Cabernet Sauvignon,
California



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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

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