



CUMBERLAND CLUB

Appetizers

Lobster Stew 17/34

Shrimp Cocktail 13

Fresh Fruit Cup 5

French Onion Soup 9

House Crostini, Melted Gruyere Cheese

Oysters on the 1/2 Shell 4

Cocktail Sauce, Mignonette

CC Truffled Potato Chips 9

Caramelized Onion Dip

Herbed Hand-Cut Fries 9

Parmesan Aioli

Salads

Cumberland Club Cobb 21

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

Classic Caesar 15

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

Asian Slaw Salad 15

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

ADD any of the following proteins to any salad:

Korean BBQ Fried Cauliflower \$11, Grilled Atlantic Salmon \$13,

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

Charbroiled Beef Tenderloin Tips \$26



CUMBERLAND CLUB

CC Signature Sandwiches

Gluten Free Bread Options Available +3

Maine Lobster Roll 32

House Made Toasted Buttered Roll, Shaved Lettuce,
House Fries

Crispy Chicken Sandwich 17

Bacon Jam, House Slaw,
Brioche Bun, Pickle, House Fries

Smoked Turkey Sandwich BLT 22

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

Black Bean Veggie Burger 17

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

Middle Intervale Farms Beef Burger* 20

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

Crispy Fried Falafel Wrap 21

Shawarma, Spiced Hand Cuts, Tzatziki Sauce, Hummus,
Escabeche Vegetables, Candied Jalapeño, Tomato,
Baby Greens, Fresh Fruit Cup

Club Favorites

Steak Frites* 33

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

Moules Frites 18

Mussels, Hand Cut Fries, Parmesan Aioli

Crispy Jonah Crab Cakes 25

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

Grilled Atlantic Salmon* 25

Asparagus, Roasted Fingerling Potatoes, Citrus-Ginger Glaze

CC Chicken Wings 18

Korean Barbecue Sauce, Carrots, Celery, Miso-Mirin Ranch

Tempura Haddock Fish & Chips 23

Cole Slaw, Remoulade

= Gluten Free

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.

Prices listed reflect cash payments. Non-cash payments may include a convenience fee from the credit card processor at the point of sale.

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Wine By The Glass

La Gioiosa Prosecco di Treviso Brut, 13
Veneto, Italy

Columna Albarino, Rias Baixas, 12
Spain

Kruger Rumpf Dry Riesling, 14
Nahe VDP, Germany

Craggy Range "Te Muna" Sauvignon Blanc, 14
Martinborough, New Zealand

Chateau de La Greffiere Blanc Sous Le Bois, 14
Macon La Roche-Vineuse, Burgundy

Flowers Vineyard Chardonnay 19
Sonoma Coast, California

Commanderie DL La Bargemone Rosé, 13
Coteaux d'Aix-en-Provence, 2021

Lungarotti Rubesco, 13
Rosso di Torgiano DOC, Italy

Giovanni Rosso, 16
Nebbiolo, Langhe DOC, Italy

Domaine De L'Harmas, 14
Cotes Du Rhone, France

Angeline Pinot Noir, 12
California

Domaine de La Luolle Bourgogne, "les Oiseauxraes", 17
Cote Chalonnaise, France

Faust Cabernet Sauvignon, 22
Napa, California

Aquinas Cabernet Sauvignon, 12
California

Desserts

Strawberry Rhubarb Pie 12
Brown Butter Gelato

Peach & Sour Cherry Torte 12
Chocolate Crepes, Chocolate Ganache, Orange Bavarian Cream

Lemoncello Granita 12 🌿
Amaretto Syrup, Toasted Almonds,
Lemon Curd

Flourless Chocolate Torte 12 🌿
Fresh Berries, Black Berry Coulis

CC Classic Pecan Ball 12 🌿
Vanilla Bean Gelato, Rolled Pecan Crumble,
Hot Fudge, Caramel, Fresh Whipped Cream

Chocolate Truffle 4 ea. 🌿
Berry Coulis

Seasonal Sorbet 12 🌿

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Price