



GUMBERLAND CLUB

### RAW BAR

**3 Jumbo Poached Shrimp 13** 🌿  
Cocktail Sauce

**Oysters on the ½ Shell 4** 🌿  
Blackberry Champagne Mignonette

**Mrs. Astor's Oysters 21** 🌿  
5 Local Shucked Broiled Oysters, Pernod

**Fried Oysters 21**  
5 Local Shucked Oysters, Remoulade

**Thai Curry Mussels 17**  
Torn Herbs, Grilled Baguette

### SOUPS & SALADS

**Lobster Stew 17/34** 🌿

**French Onion Soup 9**  
Crostitini, Gruyere Cheese

**Blueberry Salad 10**  
Baby Greens, Port Poached Fig, Goat Cheese,  
Pickled Fennel & Red Onion, Turmeric Wontons,  
Lemon Vinaigrette

**Grilled Romaine Wedge 10**  
Cherry Tomatoes, Parmesan Cheese, House Sourdough  
Croutons, Anchovies, Caesar Dressing

**Fall Slaw Salad 10** 🌿  
Baby Kale, Cabbage, Carrots, Apple, Dried Cranberries,  
Candied Smoked Almonds, Creamy Bacon Dijon Dressing

### SHARE PLATES & STARTERS

**Chef Selected Charcuterie 20**

**Artisanal, Imported, and Local Cheese 20**

**Cheese & Charcuterie 35**

**3 Petite Crispy Crab Cakes 17**  
Apple Butter, Creamy Bacon Dijon Dressed Greens

**Flatbread DuJour 15**  
Chef's Selection of Seasonal Ingredients  
**Gluten Free Crust +3**

**Polenta Fries 14**  
Parmesan Aioli, Red Sauce

**Beef Carpaccio 19**  
Lemon Vinaigrette Tossed Greens, Radish, Capers,  
Aged Parmesan, Maldon Salt, Butcher's Pepper, Aria Olive Oil

**Tempura Fried Maitake Mushrooms 19**  
Hoisin Syrah Drizzle

🌿 = Gluten Free

\*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.



CUMBERLAND CLUB

## ENTREES

### **Cacio e Pepe 43**

Grilled ½ Maine Lobster, Scallop, Shrimp, Local Zucchini, Aged Parmesan

### **Cornbread Crusted Salmon 34**

Piccalilli Remoulade, Vegetarian Dirty Rice, Seasonal Vegetables

### **Haddock Provençal 35**

Saffron Tomato Broth, Mussels, Olives, Tomato Concasse, Piquillo Peppers, Leeks, Capers, Roasted Garlic Butter, Polenta Fries

### **Seared Duck Breast 43**

Leg Confit, Fingerling Potato Hash, Seasonal Vegetables, Cumberland Sauce

### **Jonah Crab Louis Salad 32**

Crispy Jonah Crab Cake, Jonah Crab, Local Leaf Lettuce, Avocado, Green Beans, Cherry Tomatoes, Hard Boiled Egg, Pickled Red Onion, Cucumber, Louis Dressing

### **Prosciutto Wrapped Chicken Marsala 33**

Porcini Mushroom Ravioli, Forest Mushrooms, Broccoli, Aged Parmesan

### **5 Spice & Cocoa Seared Scallops 43**

Guajillo Mole, Vegetarian Dirty Rice, Seasonal Vegetables

### **Steak Frites Kabob\* 33**

Red Onion, Sweet Peppers, Hand-Cut Fries, Chef's Steak Sauce

### **Charbroiled Center Cut Filet Mignon\* 49**

Mashed Potatoes, Seasonal Vegetables, Bordelaise Sauce

### **Ratatouille Risotto 28**

Parmesan Risotto, Trio Tomato Ratatouille, Eggplant, Mushrooms, Bell Peppers, Zucchini, Summer Squash, Micro Basil

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## DESSERTS

### Classic Carrot Cake 12

*Cream Cheese Frosting, Malden Caramel*

### Summer Berry Tiramisu 12

*Blueberries, Blackberries, Raspberries,  
Lemon Mascarpone Mousse, Lady Fingers*

### Lemoncello Granita 12

*Amaretto Syrup, Toasted Almonds,  
Lemon Curd*

### Dark Chocolate & Hazelnut Pâté 12

*Fresh Raspberries, Cherry-Cabernet Reduction*

### 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

## CHAMBERLAIN BAR COCKTAILS

### Cuban Breakfast 18

*Goslings Black Rum, Kahlua, Espresso, Orange,  
Lemon, Cranberry  
Tall on Ice*

### Tequila Mockingbird 18

*Jalapeño-infused 1800 Tequila Blanco, Fresh  
Watermelon, Lime Juice, Agave Syrup  
On the Rocks*

### Cucumber Lime Rickey 18

*Ketel One Cucumber Mint Vodka, Fresh Lime  
Juice, Simple Syrup, Club Soda  
Tall on Ice*

### 20th Century 18

*Plymouth Gin, Lillet, White Creme de Cacao,  
Lemon Juice  
Martini-style*

### 1877 Manhattan 18

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

### Blueberries for Sal 18

*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 9

*Fine Muscat*

#### Bodegas Rey Fernando de Castilla 7

*Fino Sherry*

#### Dow's 10yr Port 10

### Brandy

#### Drambuie 8.75

#### Benedictine Brandy VS 8.50

#### Saint-Vivant Armagnac 10

### Digestifs

#### Pernod Absinthe 12

#### Montenegro Amaro 9

#### Fernet-Branca Liqueur 9

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