

**Appetizers** 

**Lobster Stew** 

Shrimp Cocktail

Fresh Fruit Cup

**French Onion Soup** 

House Crostini, Melted Gruyere Cheese

Oysters on the 1/2 Shell

Cocktail Sauce, Mignonette

**CC Truffled Potato Chips** 

Caramelized Onion Dip

**Herbed Hand-Cut Fries** Parmesan Aioli



# **CC Signature Sandwiches**

Gluten Free Bread Options Available

#### **Maine Lobster Roll**

House Made Toasted Buttered Roll. Shaved Lettuce, House Fries

### **Crispy Chicken Sandwich**

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

#### Middle Intervale Farms Beef Burger\*

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

### **Crispy Fried Falafel Wrap**

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

### Salads

**Cumberland Club Cobb** 



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

### Classic Caesar

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

# CC Asian Slaw

Shaved Cabbage and Carrot, Baby Greens, Candied Jalapeno, Scallions, Mint, Basil, Crispy Wontons, 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** 

# **Club Favorites**

### Steak Frites\*

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

### **Crispy Jonah Crab Cakes**

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

**Grilled Atlantic Salmon\*** 



Green Beans, Roasted Fingerling Potatoes, Citrus-Ginger Glaze

# **CC Chicken Wings**

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

#### **Tempura Haddock Fish & Chips**

Cole Slaw, Remoulade



# Wine by the Glass

La Gioiosa Prosecco di Treviso Brut,

Veneto, Italy

Columna Albarino, Rias Baixas,

Spain

Kruger Rumpf Dry Riesling,

Nahe VDP, Germany

Dashwood, Sauvignon Blanc,

Marlbourough, New Zealand

Cave de Lugny "Les Charmes",

Macon-Lugny, Burgundy

Flowers Vineyard Chardonnay

Sonoma Coast, California

Commanderie DL La Bargemone Rosé,

Coteaux d'Aix-en-Provence,

Valle Reale Montepulciano d'Abruzzo,

D'Abruzzo, Italy

Giovanni Rosso,

Nebbiolo, Langhe DOC, Italy

JL Chave Mon Coeur,

Côtes Du Rhone, France

Angeline Pinot Noir,

California

Domaine de La Luolle Bourgogne, "les Oiseauxrares",

Côte Chalonnaise, France

Faust Cabernet Sauvignon,

Napa, California

Tilia Cabernet Sauvignon,

Mendoza, Argentina

# **Desserts**

#### **Bourbon-Brioche Bread Pudding**

Toasted Walnuts, Bourbon Crème Anglaise

#### Winter Citrus Semifreddo

Mandarin, Grapefruit, Blood Orange, Candy Almonds, Coconut-Amaretto 'Cream'

### **Warmed Swedish Chocolate Cake**

Toffee Bits, Espresso Gelato

### **Lemon Blueberry Crepe Torte**

Honey, Candy Ginger

CC Classic Pecan Ball 🥬

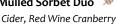
Vanilla Bean Gelato, Rolled Pecan Crumble, Hot Fudge, Caramel, Fresh Whipped Cream

Chocolate Truffle 🥬



Berry Coulis





# = 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 listed reflect cash payments Non-cash payments may include a convenience fee from the credit card processor at the point of





CUMBERLAND CLUB

