



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 

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

 = 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

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



CUMBERLAND CLUB

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

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,
Sautéed 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

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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

Dashwood, Sauvignon Blanc,
Marlborough, 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,
Côte 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



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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

Mulled Sorbet Duo 🌿
Cider, Red Wine Cranberry

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