



CUMBERLAND CLUB

## RAW BAR

**3 Jumbo Poached Shrimp** 🌿  
Cocktail Sauce

**Shrimp Ceviche**  
Mango, Pineapple, Avocado, Tomato  
Fresh Corn Tortillas

**Oysters on the ½ Shell** 🌿  
Blood Orange Mignonette

**Oysters Astor Style** 🌿  
5 Local Shucked Broiled Oysters,  
Pernod, Lemon Herbed Butter

## SOUPS & SALADS

**Lobster Stew** 🌿

**French Onion Soup**  
Crostoni, Gruyere Cheese

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

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

**Persian Salad** 🌿  
Hummus Smear, Pistachio Dukkah, Greens, Cucumber, Tomato,  
Olives, Peppers, Radish, Pomegranate Vinaigrette

## SHARE PLATES & STARTERS

**Chef Selected Charcuterie**

**Artisanal, Imported, and Local Cheese**

**Cheese & Charcuterie**

**Petite Jonah Crab Cakes**  
Roasted Red Pepper Remoulade, Citrus Baby Greens

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

**Meatball Sliders**  
House Garlic Bread Sticks, Mozzarella & Parmesan,  
Giardiniera Vegetables, Sunday Sauce

**Beef Tenderloin Carpaccio**  
Blood Orange Vinaigrette Tossed Greens, Candied Jalapeno,  
Pickled Red Onion, Maldon Salt, Butcher's Pepper, Cave Aged Gouda, Extra Virgin Olive Oil

**Crispy Polenta Fries**  
Giardiniera Vegetables, House Red Sauce

🌿 = 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.



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## ENTREES

### Lobster Thermidor

Cognac Cream, Crispy Mushroom Arancini,  
Seasonal Vegetables, Gruyere Gratin

### Teriyaki Glazed Atlantic Salmon



Wild Rice Pilaf, Grilled Vegetable Kabob,  
Mango and Pineapple Salsa

### Prosciutto Haddock Oscar



Local Crab, Grilled Asparagus, Wild Rice Pilaf, Hollandaise Sauce

### Crispy Jonah Crab Cake

Baby Green Salad, Cherry Tomato, Pea Humus, Pickled Fennel,  
Candied Jalapeno, Carrots, Lemon Vinaigrette

### Smoked Pork Scotch Medallions\*

House Made Mac & Cheese, Braised Orange and Bacon Collard Greens,  
Local Honey Spice Glaze

### Steak Frites Kabob\*

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

### Pan Seared Duck Breast\*



Fingerling Confit, Brussels Sprouts & Vegetable Hash,  
Raspberry Demi-Glace

### Charbroiled Center Cut Filet Mignon\*



Mashed Potatoes, Black Garlic Butter, Seasonal Vegetables,  
Bordelaise, Pomegranate Coulis

### Pan Roasted Chicken Statler\*

Artichoke Mushroom Duxelles, Mashed Potatoes,  
Seasonal Vegetables, Whole Grain Mustard Glaze

### Porcini Mushroom Ravioli

Grilled Vegetable and Artichoke Pesto Primavera, Basil,  
Aged Parmesan, Pine Nuts

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## DESSERTS

### Amaretto-Soaked Grilled Pound Cake

Coconut Gelato,  
Almond & Bitter Chocolate Shards

### Classic Crème Brûlée

Fresh Berries

### Lemon Mascarpone Timbal

Frizzled Ginger, Fresh Berries,  
Honey Poppy Syrup

### Guinness Chocolate Torte

Jameson Ganache,  
Bailey's Irish Cream Cheese Frosting

### CC Classic Pecan Ball

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

### Chocolate Truffle

Berry Coulis

### Seasonal Sorbet

## CHAMBERLAIN BAR COCKTAILS

### Love Potion #9

Ketel One, Pomegranate, Lime, Lavender,  
Cranberry Nectar

### Pear Me Up

Grey Goose La Poire,  
Disaronno Amaretto, Lemon

### Paper Plane

Woodford Reserve, Amaro Montenegro,  
Aperol, Lemon

### 1877 Manhattan

Bulliet Rye Whiskey,  
Carpano Antica Sweet Vermouth,  
Black Walnut Bitters

### Negroni Sbagliato

La Gioiosa Prosecco, Campari,  
Sweet Vermouth

### Temperance Blue Fizz

House-Made Blueberry Shrub,  
Sparkling Water, Lemon

## AFTER DINNER DRINKS

### Fortified Wines

#### R.L. Buller & Sons Victoria

Fine Muscat

#### Bodegas Rey Fernando de Castilla

Fino Sherry

#### Dow's 10yr Port

### Brandy

#### Drambuie

#### Benedictine Brandy VS

#### Saint-Vivant Armagnac

### Digestifs

#### Pernod Absinthe

#### Montenegro Amaro

#### Fernet-Branca Liqueur

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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.