



CUMBERLAND CLUB

CHAMBERLAIN BAR SIGNATURE COCKTAILS

Benevento Spritz

Bombay Sapphire,
Strega, Lemon,
Blood Orange Pellegrino

Quebecois

Crown Royal, Lemon,
Combiér Crème de Cassis,
St. Germaine, Peychauds

Citrine

Lemon Infused Vodka,
Limoncello, Lemon, Ginger

Blueberries for Sal

Hardshore Gin,
Blueberry Shrub,
Grand Marnier, Ginger Ale

CUMBERLAND CLASSICS

1877 Manhattan

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

Hemingway Daquiri

Bacardi White Rum, Luxardo, Lime, Grapefruit

Paper Plane

Woodford Reserve, Amaro Montenegro, Aperol, Lemon

Negroni Spagliato

La Gioiosa Prosecco, Sweet Vermouth, Campari

Pink Paloma

1800 Tequila Blanco, Agave, Fever Tree Pink Grapefruit

Temperance Mocktails

Nojito

Fever Tree Yuzu Lime Tonic, Mint, Lime

Dirigo Fizz

House Made Blueberry Shrub, Ginger Beer, Lemon, Soda

Sunny Disposition

House Made Turmeric Ginger Syrup, Orange Juice,
Lemon, Sparkling Grape Juice

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

Maso Canali Pinot Grigio,
Trentino-Alto Adige, Italy

Aime Roquesante Rosé,
Côte de Provence, France

Valle Reale Montepulciano d'Abruzzo,
D'Abruzzo, Italy

Lungarotti Rubesco Rosso di Torgiano,
Umbria, Italy

Bodega Santa Julia Malbec Reserva,
Valle de Uco, Argentina

Laetitia Pinot Noir,
Santa Barbara, California

Nicolas Potel Bourgogne,
Côte Chalonnaise, France

Caymus Cabernet Sauvignon,
Napa, California

Tilia Cabernet Sauvignon,
Mendoza, Argentina

 = 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.



GUMBERLAND CLUB

RAW BAR

3 Jumbo Poached Shrimp 🌿
Cocktail Sauce

Aunt C.C.'s Crab Louie Cocktail
Avocado, Shaved Romaine,
Crispy Corn Tortillas

Crispy Fried Calamari
Fra Diavolo Sauce, Frizzled Herbs

Oysters on the ½ Shell 🌿
Strawberry Champagne 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

Summer Burrata Salad
Pesto Hummus, Local Greens, Tomatoes,
House Croutons, Cucumber, Basil,
20 Year Aged Balsamic Drizzle, Balsamic Dressing

SHARE PLATES & STARTERS

Chef Selected Charcuterie

Artisanal, Imported, and Local Cheese

Cheese & Charcuterie

Petite Jonah Crab Cakes
Peach Salsa, Lemon Vinaigrette Tossed Greens, Remoulade

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

Fried Green Tomatoes
Parmesan Aioli

Beef Tenderloin Carpaccio 🌿
Lemon Vinaigrette Tossed Greens, Aged Parmesan,
Cracked Black Pepper, Maldon Salt, Pickled Fennel, Extra Virgin Olive Oil

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ENTREES

Prosciutto & Boursin Statler Chicken

Wilted Spinach, Corn Risotto Cakes, Whole Grain Mustard Glace

Grilled Salmon

Wild Rice, Seasonal Vegetables, Local Strawberry Chutney

Black Garlic Miso Glazed Haddock

Asparagus, Crispy House Made Tater Tots, Parmesan Aioli

Crispy Jonah Crab Cake

Local Green Salad, Tomato, Hardboiled Egg, Asparagus, Pickled Onion, Cucumber, Carrots, Louie Dressing

Lobster, Scallop, & Andouille Sausage Étouffée

Asparagus, White Rice, Skillet Cornbread

Steak Frites Kabob*

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

Grilled Lamb Loin

Mashed Potatoes, Seasonal Vegetables, Forest Mushroom Madeira Demi

Charbroiled Center Cut Filet Mignon*

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

Forest Mushroom Ratatouille

Crispy Corn Risotto Cakes, Aged Parmesan, Basil

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