



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

Giuliano Rosati Prosecco,
Veneto, Italy

Laxas Albarino,
Rias Baixas, Spain

Kruger Rumpf Dry Riesling,
Nahe VDP, Germany

Dashwood, Sauvignon Blanc,
Marlborough, New Zealand

Cave de Lugny "Les Charmes",
Burgundy, France

Flowers Vineyard Chardonnay
Sonoma Coast, California

Maso Canali Pinot Grigio,
Trentino-Alto Adige, Italy

Domaine Collotte Rosé,
Burgundy, 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

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, Peanuts, Mint, Basil,
Crispy Wontons, Asian Vinaigrette

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

Blueberry Summer Salad
Local Greens, Pickled Fennel & Red Onion, Cucumbers,
Pistachio, Radish, Mascarpone Ginger Dressing

SHARE PLATES & STARTERS

Taste of Maine
Serves 4

Local Oysters on the Half Shell, Jumbo Poached Shrimp,
Lobster Roll Sliders, Cocktail Sauce, House Mignonette

Chef Selected Charcuterie


Artisanal, Imported, and Local Cheese

Cheese & Charcuterie

Petite Jonah Crab Cakes
Lemon Vinaigrette Tossed Greens, Remoulade

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

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

Peking Duck Confit

Apricot Crab Rangoon, Mandarin Pancakes, Tamari Green Beans, Pickled Vegetables

Blackened Atlantic Salmon

Lobster Bacon and Corn Hash, Sauteed Spinach

Black Garlic Miso Glazed Haddock

Seasonal Vegetables, Crispy House Made Tater Tots, Parmesan Aioli

Crispy Jonah Crab Cake

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

Grilled Seafood Skewers

Lobster, Shrimp, Scallop, Chilled Greek Orzo Salad, Sauteed Spinach, Blood Orange Ginger Glaze

Steak Frites Kabob*

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

Grilled Pork Tenderloin Medallions

Sweet Potato Croquettes, Seasonal Vegetables, Port Cherry Demi-Glace

Filet Mignon*

Mashed Potatoes, Seasonal Vegetables, Bourbon Sauce

Mediterranean Spinach Ravioli

Kalamata Olive, Chickpea, Feta Cheese, Roasted Tomatoes, Grilled Seasonal Vegetables, Basil

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