



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

**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

### **Pan Roasted Duck Breast**

*Cassoulet-Style Beans and Local Pork Chorizo, Seasonal Vegetables*

### **Grilled Atlantic Salmon**

*Lobster Bacon and Corn Hash, Sautéed 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, Sautéed Spinach, Blood Orange Ginger Glaze*

### **Steak Frites Kabob\***

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

### **Local Pork Tenderloin Saltimboca**

*Prosciutto, Sage, Crispy Polenta, Garlic Spinach*

### **Char Broiled Filet Mignon\***

*Mashed Potatoes, Bleu Cheese Crumbles, Seasonal Vegetables, Bordelaise Sauce*

### **Mediterranean Spinach Ravioli**

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

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