



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

 = 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

Oysters on the ½ Shell 🌿
Strawberry Champagne Mignonette

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

Taste of Maine
Serves 4
Local Oysters on the Half Shell,
Jumbo Poached Shrimp,
Lobster Roll Sliders,
Cocktail Sauce, House Mignonette

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

Autumnal Farro Salad
Baby Greens, Pickled Squash, Apple, Dried Cranberry, Maple
Spiced Walnuts, Goat Cheese, Lemon Vinaigrette

SHARE PLATES & STARTERS

Chef Selected Charcuterie

Artisanal, Imported, and Local Cheese

Cheese & Charcuterie

Curry Jonah Crab
Local Fried Green and Cherry Tomatoes, Pickled Cucumber, Radish, Basil, Aged Balsamic

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

Japanese Eggplant Fries
Fontina & Parmesan Mornay Sauce

Lobster Bourbon Fondue
Gruyere Cheese, Local Sweet Corn, House Chips, Petite Crudit 

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

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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.



GUMBERLAND CLUB

ENTREES

Grilled Porkchop

Cornbread Andouille Sausage Stuffing, Fried Apple, Seasonal Vegetable, Mustard & Ale Demi

Grilled Atlantic Salmon

Creole Spice, Tasso Ham, Local Corn & Vegetables Maque Choux, Rice

Basil Seared Haddock

Fall Mushroom Risotto, Sautéed Spinach, Lobster Beurre Blanc

Jonah Crab Cake Autumn Slaw Salad

*Cabbage & Carrot, Pickled Beet, Apples, Pepitas
Sweet Potato Hummus, Creamy Cider Dressing*

Grilled Scallops Sulla Zuppa

*Italian Sausage, Cannellini Beans, Potato, Kale,
Garlic, Cream, Grilled Baguette*

Steak Frites Kabob*

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

Pan Roasted Duck Breast

Cassoulet-Style Beans and Local Pork Chorizo, Seasonal Vegetables

Char Broiled Filet Mignon*

Creamed Spinach, Mashed Potato, Bordelaise Sauce

Fall Vegetable Ragout

Mushroom Risotto, Aged Parmesan

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