





GUMBERLAND CLUB

RAW BAR

3 Jumbo Poached Shrimp 
Cocktail Sauce

Oysters on the ½ Shell 
Prickly Pear 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 & Cherry Tomatoes, Pickled Cucumber, Radish, Basil, Aged Balsamic

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

Falafel and Hummus
Sweet Potato Hummus, Pickled Vegetables, Olives, Charred Allium Aioli

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

 = 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

ENTREES

Mr. Angier's Meatloaf

House Ground Beef Tenderloin & Ribeye & Sirloin & Pork,
Mashed Potatoes, Seasonal Vegetables, Cabernet Gravy

Grilled Atlantic Salmon

Moroccan Cauliflower, Farro, Dates, Pistachios, Olives,
Baby Spinach, Cranberry Caper Butter Sauce

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

Grilled Sweet Potatoes, Brussels Sprouts, Grand Marnier Maple Chipotle Buerre Blanc

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

Cast Iron Eggplant Parmesan

Butternut Squash, Herbed Cavatelli, Oyster Mushroom,
Shaved Brussels Sprouts, Sage Brown Butter Sauce

Grilled Porkchop

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

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