




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

**Winter Salad**  
Baby Greens, Pickled Cranberries, Dried Apricots, Olives,  
Fried Onions, Orange Ginger Vinaigrette

## SHARE PLATES & STARTERS

### Chef Selected Charcuterie

### Artisanal, Imported, and Local Cheese


### Cheese & Charcuterie

**Jonah Crab Cakes**  
Citrus Tossed Baby Greens, House-Made Remoulade, Pickled Cranberries

**Crispy Polenta**  
Parmesan, Basil, Ricotta, Bolognese Sauce

**Baked Pretzel**  
Smokey Maple Mustard & Cheddar Chive Beer Sauce

**Truffled Chips and Dip**  
House Made French Onion Dip

**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.



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## ENTREES

### **C.C. Chicken Pot Pie**

*Puff Pastry, Pearl Onions, Carrots, Peas, Fingerling Potatoes, Herbs, Velouté,  
Cucumber, Farro, Apple, Pickled Squash, Lemon Vinaigrette*

### **Pistachio Crusted Atlantic Salmon**

*Sweet Potato Croquettes, Apple Fritters, Roasted Broccoli, Cranberry Ginger Agrodolce*

### **Roasted Haddock**

*Spinach, Artichoke & Tomato Stuffing, Roasted Fingerling Potatoes,  
Sundried Tomato Cream Sauce*

### **Jonah Crab Cake Slaw Salad**

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

### **Seafood Newburg en Croute**

*Scallop, Shrimp, Crab, Lobster,  
Cucumber, Farro, Apple, Pickled Squash, Lemon Vinaigrette*

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

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

### **Pan Seared Duck Breast**

*Farro & Parmesan Risotto, Orange Ginger Gastrique Carrots*

### **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**

*Bacon Scallion Tater Tots, Seasonal Vegetables, Brandy Peppercorn Sauce*

### **Chicken Mushroom Marsala Ravioli**

*Oyster Mushrooms, Parmesan Cheese, Sautéed Spinach*

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