



CUMBERLAND CLUB

## CHAMBERLAIN BAR SIGNATURE COCKTAILS

### Fallen Leaf

Barr Hill Tom Cat Gin,  
Frangelico, Maple, Lemon,  
Angostura & Black Walnut Bitters

### Frostbitten

Stolichnaya Vodka, Pomegranate,  
Cointreau, Luxardo,  
Plum Bitters

### Cinnamon Dahlia

Cinnamon Infused Tequila,  
Aperol, Lime, Peychaud's

### Tortuga Toddy

Black Mission Fig Rum,  
Rosemary Butter  
**Served Hot**

## CUMBERLAND CLASSICS

### 1877 Manhattan

Bulliet Rye Whiskey, Carpano Antica Sweet Vermouth,  
Black Walnut Bitters

### Espresso Martini

Tito's Vodka, Mr. Black Coffee Liqueur, Espresso, Fernet

### Paper Plane

Woodford Reserve, Amaro Montenegro, Aperol, Lemon

### Sidecar

Hennessy VS, Cointreau, Lemon

### Fawn Greyhound

Tito's Vodka, Grapefruit, Fever Tree Pink Grapefruit

## Temperance Mocktails

### Dirigo Fizz

House Made Blueberry Shrub, Lemon,  
Ginger Beer, Soda

### Nojito

Fever Tree Yuzu Lime Tonic, Mint, Lime

### Old Orchard

Apple Juice, Maple, Gingerbread,  
Lemon, Soda



= 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 1/2 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

**Chevre Salad**  
Baby Arugula, Pickled Cranberries, Goat Cheese, Carrots,  
Shallots, Spiced Pecans, Wholegrain Honey Mustard Dressing

### 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

**Grilled Seafood Sausage**  
Roasted Red Pepper Coulis, Pickled Fennel Salad

**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

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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*

### **Teriyaki Glazed Haddock**

*Crab Fried Rice with Bacon & Corn, Sautéed Spinach, Sesame Seeds*

### **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*

### **Smothered Porkchop**

*Parsley Fingerlings, Seasonal Vegetables,  
Grilled Sourdough Baguette, Caramelized Onion, Demi Gravy*

### **Pan Seared Duck Breast**

*Bacon & Cider Braised Cabbage, Fennel Spätzle, Caramelized Apple Butter*

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

*Creamed Spinach, Mashed Potato, Bordelaise Sauce*

### **Crispy Fried Ravioli**

*Oyster Mushroom, Roasted Butternut Squash, Apple,  
Wilted Arugula, Tart Cherries, Sage Cream*

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