



CUMBERLAND CLUB

CHAMBERLAIN BAR SIGNATURE COCKTAILS

116 Hibiscus Street
Ketel One Vodka,
Hibiscus Tea, Lemon

Velvet Smoke
Del Vida Mezcal,
Strawberry, Lemon,
Crème de Violette

Suit & Thai
Spiced Thai Tea, Brandy,
Light & Dark Rum,
Half & Half

The Dezperado
Woodfords Reserve,
Disaronno Amaretto,
Sour Mix, Egg White,
Scorched Star Anise

CUMBERLAND CLASSICS

Tom Cat Old Fashioned
Bar Hill Tomcat Gin, Demerara,
Orange & Angostura Bitters

CC Cosmopolitan
Grey Goose Vodka,
House-Made Triple Sec,
Cranberry, Lime

Paper Plane
Woodford Reserve,
Amaro Montenegro,
Aperol, Lemon

Kir Royale
Prosecco, Crème de Cassis,

Silver Cadillac
1800 Tequila Silver,
Triple Sec, Lime,
Cointreau, Grand Marnier

TEMPERANCE MOCKTAILS

Dirigo Fizz
House Made Blueberry Shrub, Lemon, Ginger Beer, Soda

Nojito
Fever Tree Yuzu Lime Tonic, Mint, Lime

Cucumberland
Cucumber, Lime, Simple, 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

Lobster Roll Sliders
House Made Toasted Buttered Roll,
Shaved lettuce


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

Pear & Walnut Salad 
Baby Arugula, Julienned Pear, Maple Sugar Walnuts,
Smoked Oregon Blue Cheese,
Shattered Aged Balsamic Dressing


CHAMBERLAIN MENU

Chef Selected Charcuterie

Artisanal, Imported, and Local Cheese

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

Spanish Meatballs
Local Turkey & Pork, Almond, Pistachio,
Tart Cherry, Mole Sauce

Sweet Potato Flatbread 
Sautéed Mushrooms, Fig, Goat Cheese,
Aged Balsamic, Pickled Fennel, Arugula,
Lemon Vinaigrette

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

Black Bean Veggie Burger 
Sautéed Onions, Peppers, Mushrooms, Local Cheddar,
Lettuce, Tomato, Gluten-Free Bun, Cole Slaw

Middle Intervale Farms Beef Burger*
Pineland Farms Cheddar, House Pickle,
Brioche Bun, House Fries

CC Chicken Wings
Carrots, Celery, Bleu Cheese Dressing,
Korean Barbecue Sauce

Tempura Haddock Fish & Chips
Cole Slaw, Remoulade

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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.



CUMBERLAND CLUB

ENTREES

Braised Boneless Short Rib

Mashed Potato, Seasonal Vegetable, Cabernet Demi-Glace

Cajun Cream Shrimp & Scallops

Crispy Polenta, Arugula Slaw with Warm Bacon Dressing

Pistachio Crusted Atlantic Salmon

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

Oven Roasted Haddock

Remoulade Crumb Crust, Warm German Potato Salad, Garlic Wilted Spinach

Jonah Crab Cake Spinach Salad

Baby Spinach and Arugula, Hard Boiled Egg, Pickled Red Onion, Cucumber, Carrots, Radish, Roasted Tomato, Hot Bacon Dressing

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

Char Broiled Filet Mignon*

Creamed Spinach, Mashed Potato, Bordelaise Sauce

Crispy Chicken Paillard

Mashed Potato, Baby Arugula Salad, Pickled Fennel & Red Onion, Cherry Tomatoes, Lemon Vinaigrette, Whole Grain Mustard Chicken Glace

Crispy Fried Ravioli

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

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