



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,

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

Eggplant Parmesan
Thin Sliced and Breaded, Mozzarella, Fontina, Parmesan,
House Red 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

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.



GUMBERLAND CLUB

ENTREES

Scallion and Ginger Crusted Salmon

Lemon Basmati Rice, Garlic Broccoli, Blood Orange Gastrique

Oven Roasted Haddock

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

Pan Seared Scallops

Lemon Risotto Cake, Asparagus, Beurre Blanc

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

Gaucho Spice Rubbed Porkchop

Cheddar Mashed Potato, Seasonal Vegetables, Mango Apple Chutney

Char Broiled Filet Mignon*

Creamed Spinach, Mashed Potato, Bordelaise Sauce

Grilled Chicken Kabob

Porcini Ravioli, Red Onion, Sweet Peppers, Creamed Mushrooms & Leeks, Marsala Chicken Glace

Spring Pea Manicotti

King Oyster Mushroom, Crunchy Four Pea Salad, Tomato & Sweet Pepper Coulis

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