



## CUMBERLAND CLUB

### APPETIZERS

#### Local Polenta Fries

Bacon + Rosemary Arrabbiata Sauce

#### Lobster Stew

#### French Onion Soup

Crostini, Gruyere Cheese

#### Fried Green Tomatoes

Parmesan Aioli, Flash Fried Herbs

#### 3 Jumbo Poached Shrimp

Cocktail Sauce

#### Oysters on the ½ Shell

Cocktail Sauce + Mignonette

#### Charcuterie

Assortment of Artisanal Cured Meats, Crostini & Accoutrements

#### Artisanal, Imported and Local Cheese

Assortment of Cheeses, Fruit Preserves, Crostini & Accoutrements

### SALADS

#### Autumn Salad

Baby Greens, Pickled Fennel, Apple, Dried Cranberries, Goat Cheese, Butternut Squash Hummus, Pumpkin Seed Dukkha, Pomegranate Vinaigrette

#### Grilled Romaine Wedge

House Croutons, Parmesan Cheese, Roasted Tomatoes, Caesar Dressing, Anchovies

#### Iceberg Wedge

Pickled Carrots, Crispy Bacon, Heirloom Grape Tomatoes, Chives, Blue Cheese Dressing, Blue Cheese Crumbles, Balsamic Red Wine Drizzle

**ADD any of the following proteins to any salad: Grilled Chicken, Grilled Atlantic Salmon, Crispy Jonah Crab Cake, Korean BBQ Grilled Shrimp, Charbroiled Beef Tenderloin Tips, Korean BBQ Grilled Tofu, Rare Blackened Ahi Tuna**

### ENTREES

#### Sauteed Shrimp

Barbera Sausage, Kale, House Ricotta Cavatelli, Roasted Tomatoes, Mushrooms, Fennel, Seafood Broth, Basil

#### Steak Frites Kabob\*

Beef Tenderloin Tips Grilled with Red Onion, Sweet Peppers, Chef's House Steak Sauce, Hand Cut Fries

#### Pan Seared Atlantic Salmon \*

Florentine Sauce, Artichokes, Spinach Parmesan Crackers, Roasted Oyster Mushroom Red Quinoa

#### Pan Roasted Duck Breast \*

Apple & Tart Cherry Chutney, Roasted Sweet Potato Fingerlings, Seasonal Vegetable, Port Wine Reduction

#### Charbroiled Center Cut Filet Mignon\*

Great Hill Bleu Cheese Butter, Bordelaise Sauce, Mashed Potatoes, Seasonal Vegetable Sautee

#### House Made Jumbo Meatballs

Local Beef, Pork + Veal, San Marzano Red Sauce, Aged Parmesan, Fresh Basil, House Spaghetti, Cheesy Garlic Bread

#### Local Corn and Parmesan Arancini

Roasted Tomato & Mushroom Ragu, Pesto Vinaigrette Tossed Baby Greens, Pickled Fennel, Heirloom Tomatoes, & Basil, Saffron Aioli



## CUMBERLAND CLUB

### CHAMBERLAIN BAR

#### **CC Truffled Potato Chips**

*Caramelized Onion Dip*

#### **House Made Hand Cut Fries**

*Truffle Salted, Cabernet Ketchup*

#### **CC Local Beef Burger**

*Middle Intervale Farm Beef, Fontina Cheese, Green Tomato Piccalilli, Caramelized Onions, House Brioche Bun, Hand Cut Fries*

#### **House Made Black Bean Burger**

*Sautéed Onions, Mushrooms, Sweet Peppers, Hand Cuts*

#### **Club Chicken Wings**

*Kentucky Bourbon BBQ Glazed, House Bleu Cheese Sauce, Fresh Carrots + Celery*

#### **Grilled Flatbread Pizza**

*Choice of Pepperoni or Cheese*

**ADD Gluten Free Crust \$**

#### **Maine Lobster BLT**

*Smokehouse Bacon, Avocado, House Made Sourdough, C.C. Potato Chips*

#### **Crispy Fried Chicken Sandwich**

*Bacon Jam, Saffron Aioli, Pickled Red Onion, House Brioche Bun, Hand Cuts*

### DESSERTS

#### **5-Layer Dark Chocolate Espresso Torte**

*Dark Chocolate Espresso Ganache*

#### **Pecan Ball Sundae**

*Hot Fudge and Butterscotch Sauces*

#### **Lemon Mascarpone Pate**

*Candied Cranberries, White Chocolate, Almond-Poppy Tuille*

#### **Dark Chocolate Truffle**

*Coulis du Jour + Fresh Pastry Cream*

#### **Fresh Berries**

*Local Seasonal Berries*

#### **Seasonal Sorbet**

*Ask your server about Espressos, Lattes or Cappuccinos*