



GUMBERLAND CLUB

A Sampling of our Specials

***Artisanal and Imported Cheese Board**

Etzegarai (Smoked Sheep's Milk)

El Trigal (Manchego Sheep's Milk)

Casatica di Bufala (Semi-Soft Buffalo Milk) 18

***Charcuterie**

Wild Boar Salami (Applewood Smoked w/ Sangiovese)

'Nduja (Italian Spiced Prosciutto Spread)

Salchichon de Bellota Ibérico (Ibérico Salami) 18

Pan Seared Scallops

House-Smoked Italian Sausage, Fresh Penne Pasta, Scampi Sauce,

Broccoli Leaf, Asparagus, Roasted Tomato, Aged Parmesan,

Ten & Twenty Year Old Aged Balsamic Vinegar 27

Braised Boneless Short Rib

Butter Whipped Potatoes, Seasonal Vegetable Sauté 29

House Smoked Salmon Cobb Salad

Mixed Greens, Cheddar, Bleu Cheese and Bacon Crumble,

Tomato Wedge, Avocado, Hard Boiled Egg, Citrus Vinaigrette 19

Fresh Maine Lobster Salad

Mixed Greens, Snow Peas, Seasonal Peppers, Red Onions,

Cherry Tomato, Carrots, Roasted Garlic Thai Vinaigrette, Candied Sriracha Cashews 26

To take advantage of seasonal and locally sourced provisions,
our menus change regularly but this gives you a flavor of what you'll enjoy.

Prices are subject to market changes.

*Consumption of raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase risk of foodborne illness.

Please inform your server if you have any dietary restrictions, allergies or preparation preferences.