

## APPETIZERS

- French Onion Soup 11**  
Spanish, shallot & vidalia  
caramelized onions, crouton, Provolone,  
Gruyere & Parmesan
- Fraternal Twin Cakes 22**  
local lobster & lump crab cakes, watercress,  
roasted corn relish, remoulade sauce
- Calamari 16**  
flash fried, Thai chili & marinara sauces,  
grilled lemon
- Kettle Black Clams & Lager 16**  
local little necks, roasted tomatoes,  
caramelized garlic, fresh herbs,  
Blue Pont Toasted lager
- Bone Marrow Toast 14**  
roasted marrow bones, EVOO, watercress,  
lemon vinaigrette, crostini, micro greens
- Beef Carpaccio 18**  
seared tenderloin, lemon vinaigrette,  
watercress, shaved parmesan,  
pink Himalayan salt, red onion

## STEAKS

- Lovers Quarrel\* 90**  
42oz Porterhouse for Two
- Cowboy Ribeye Steak\* 55**  
26oz Rugged Cut of Beef
- A Cut Above\* 38**  
16oz NY Shell
- Filet Mignon\* 41**  
8oz Most Tender Cut
- The Butler\* 30**  
10oz Flat Iron Steak
- French Petit Filet\* 30**  
12oz Teres Major

## SEAFOOD ON THE ROCKS

- Blue Point Oyster 1/2 Shell 15
- Clams 1/2 Shell 14
- Jumbo Shrimp Cocktail 18
- Snow Crab Cluster 18
- Jumbo Lump Crab  
Cocktail (2oz) 12
- Grilled & Chilled 21  
(4oz) Lobster Tail
- SEAFOOD TOWER 75**  
(4) Oysters, (6) Clams,  
(4) Colossal Shrimp,  
(1) Snow Crab Cluster,  
(1) Chilled Lobster Tail

## Club made Butters & Sauces

- Club Signature Steak Sauce
- Bourbon & Boursin
- Bearnaise Sauce
- Au Poivre
- Vermont Creamery Blue  
Compound Butter

## SIDES-\$8

- Glazed Baby Carrots
- Creamed Spinach
- Roast Corn & Shiitake Mushroom  
Succotash
- Roasted Garlic Mashed Potato Pie
- Sweet Potato Brule
- "The Club" Mac & Cheese
- Polenta Fries
- Club Steak Fries

**Chef de Cuisine Morgan Ritchie**

## SALAD

- Heirloom Tomatoes & Burrata 15**  
Tri color heirloom tomatoes, prosciutto  
de Parma, fresh basil, balsamic reduction,  
pink Himalayan salt
- Caesar Rustica 13**  
grilled romaine hearts, toasted baguette,  
garlic spread, melted parmesan
- Crab & Lobster Cobb 25**  
blue cheese crumble, red onions, hard  
boiled egg, avocado, bacon lardons,  
scallions, house dressing
- Wedge Salad 13**  
fried egg, jalapeno bacon,  
cherry tomato, smoky bourbon  
blue cheese dressing, onion straws,  
balsamic reduction
- Add to any Salad*
- Flat Iron Steak 15 Chicken 8*  
*Salmon 13 Shrimp 14*

## MAIN

- Market Fish MP**  
Pan seared,  
mango pineapple relish
- Faroe Salmon 28**  
Sweet soy glaze,  
pickled scallions
- Seafood Sauté 34**  
Linguini, pesto plum tomato  
sauce, clams, shrimp,  
crab, basil
- Double Cut Pork Porterhouse\* 27**  
Apple cider demi glaze,  
apple chutney, walnuts
- Smoky Bones 26**  
Semi boneless half chicken,  
applewood smoked, chicken jus
- Rob Roy Rib Rack 27**  
Pork ribs, smoked,  
scotch whiskey BBQ sauce,
- Wild Mushroom Ravioli 24**  
Truffle cognac cream sauce

*\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions*

*Before placing your order please inform your server if a person in your party has a food allergy*