

## 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 Point Toasted lager

### Bone Marrow Toast 14

roasted marrow bone, EVOO, watercress, lem-  
on vinaigrette, crostini, micro greens

### Beef Carpaccio 18

seared tenderloin, lemon vinaigrette,  
watercress, shaved parmesan,  
pink Himalayan salt, red onion

### Charcuterie 20

prosciutto di Parma, smoked pepperoni,  
duck sausage, brie, cave aged cheddar,  
smoked blue cheese, assorted nuts,  
fig jam, crostini

## STEAKS



*The Club proudly serves naturally raised,  
nurtured, quality beef*

### 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

### Petit Tender\* 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

**Executive Chef Morgan Ritchie**

## SALAD

### Heirloom Tomatoes & Burrata 15

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*