

THE  
**CLUB  
 ROOM**

**STARTERS**

*Crudités\* 14*

GREEN GODDESS & ROASTED TOMATO DIP

*Snack Trio 12*

HAND CUT POTATO CHIPS, SIRACHA PEAS,  
 PARMESAN CRISPS

*Lobster Bisque\* 16*

CREME FRAICHE, LOVAGE OIL

*Truffle Beignets 18*

PECORINO, TRUFFLE, PEPPER

*Soup of the Day 14*

CHEF'S DAILY SELECTION

*Tuna Crudo\* 26*

PONZU, CUCUMBER, SESAME, AVOCADO

*Steak Tartare 18*

CLASSIC GARNISHES, GRILLED SOURDOUGH

*Classic Shrimp Cocktail\* 22*

TRADITIONAL COCKTAIL SAUCE, LEMON

*Ricotta & Pita 16*

FRESH RICOTTA, GRILLED PITA BREAD,  
 OLIVE OIL, SEA SALT

*Maine Lobster Roll 28*

LEMON, PARSLEY, TARRAGON

*Artisanal Cheeses*

BAYLEY HAZEN BLEU (VT, COW)  
 ORGANIC CHAMPLAIN (VT, COW)  
 BIJOU (VT, GOAT)  
 ROELLI RED ROCK (WI, COW)  
 PECORA NOCCIOLA (WI, SHEEP)

*Charcuterie Board*

FOIE GRAS MOUSSE (HOUSEMADE)  
 COUNTRY PATE (HOUSEMADE)  
 RABBIT RILLETTE (HOUSEMADE)  
 SALAMI CALABRESE (NY)  
 LA QUERCIA PROSCIUTTO (IA)

22/27

**SALADS**

*Tuscan Kale Salad 18*

TOASTED SOURDOUGH CRUMBS,  
 PARMESAN, ANCHOVY DRESSING

*Roasted Squash and  
 Bitter Greens Salad 18*

BROWN BUTTER VINAIGRETTE, PEPITA BRITTLE

*Niçoise Salad\* 22*

CONFIT TUNA, ARUGULA, EGG,  
 LEMON VINAIGRETTE

*Grand Chopped Salad\* 19*

GRILLED VEGETABLES,  
 BALSAMIC VINAIGRETTE

*Additions*

GRILLED CHICKEN 8  
 GRILLED SALMON 10  
 LOBSTER 12

**MAIN**

SPAGHETTINI PASTA tomato, basil, buratta\* 20

CALABRIAN PEPPER STEAMED MUSSELS PEI mussels, chili, tomato, grilled ciabatta\* 24

CITRUS CRUSTED MONKFISH cauliflower puree, lemon caper sauce 28

WHOLE ROASTED BRICK CHICKEN seasonal vegetables, natural jus\* 30

BONE-IN RIBEYE rosemary & garlic potatoes, sauce au vin rouge\* 55

**CLASSICS**

*Omelet of the Day 18*

FRENCH FRIES, MIXED GREENS

*Steak Frites 32*

PEPPER CRUSTED BLACK ANGUS  
 BEEF, HAND CUT FRIES  
 ~ SUPPLEMENT ~  
 8oz Filet Mignon  
 WITH BORDELAISE 16

*Grilled Chicken Sandwich 21*

AVOCADO, CRISPY BACON, LETTUCE,  
 TOMATO, CHIPOTLE AIOLI, FRIES

*Grilled Cheese Sandwich 18*

3 CHEESE BLEND, MUSTARD MAYO  
 HAND CUT FRIES

*Baked Macaroni and Cheese 18*

ADD TRUFFLE 16  
 LOBSTER 12  
 BACON 8

*Grand Burger 28*

DRY AGED CUTS, WATERCRESS  
 SHROPSHIRE BLUE, TOMATO JAM  
 HAND CUT FRIES

**SIDES\***

FORAGED MUSHROOM · HAND CUT FRIES · SWEET POTATO FRIES  
 CREAMED SPINACH · MAPLE BACON BRUSSEL SPROUTS 12

**DESSERT**

*Warm Apple Cobbler caramelized apples, housemade streusel, salted caramel gelato 16*

*Grand Sundae vanilla bean gelato, warm chocolate sauce, peanuts, caramel corn, peanut brittle\* 14*

*New York Cheesecake fresh fruit, whipped organic cream 14*

*Strawberries & Mascarpone honey, black pepper\* 14*

*Warm Chocolate Cake vanilla bean gelato, chili 14*

**CLUB ROOM**

\* VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE

# THE CLUB ROOM

## COCKTAILS

*Better With Time*  
 JAPANESE WHISKEY, SPANISH BRANDY  
 PEDRO XIMENEZ SHERRY, AMARETTO  
 ABSINTHE, CHOCOLATE BITTERS  
 17

*Dry Sinner*  
 VODKA, GIN, THYME LIQUEUR  
 OLIVE LEAF, DRY VERMOUTH  
 17

*Got Cha*  
 BOURBON, OLOROSO SHERRY  
 BANANA, CREME DE CACAO  
 16

*Wild Thing*  
 MEZCAL, BLANCO TEQUILA  
 JALAPEÑO, COCONUT, VANILLA, LIME  
 16

*Low Down*  
 BOURBON, SWEET VERMOUTH  
 GENEPEY, SPICED PEAR  
 16

*Honey, Honey*  
 VANILLA INFUSED GIN, MEZCAL  
 SUZE, LILLET BLANC  
 16

*Hot Night*  
 JALAPEÑO INFUSED BLANCO TEQUILA  
 MEZCAL, PAMPLEMOUSSE, LIME, HIBISCUS  
 16

*The Technique*  
 RYE WHISKEY, ANTICA TORINO  
 SWEET VERMOUTH, RAMAZZOTTI  
 BLACK LIQUORICE  
 16

*Lucky You*  
 BLANCO TEQUILA, PEAR BRANDY  
 EUCALYPTUS, GINGER, LIME  
 16

*Let's Dance*  
 VODKA, CHILE VODKA, CREME DE PECHE  
 LIME, PASSION FRUIT GRENADINE  
 17

## WINES

### SPARKLING

Billecart-Salmon Brut NV, Champagne  
 TOAST, CELEBRATORY CLASSIC 25/125

Cremant, Manoir de la Tete Rouge Brut NV, FR  
 CRISP, TOASTED ALMONDS, PEACH 17/72

Brut Tolerance Rosé, Franck Pascal NV, Champagne  
 VOLUPTUOUS, STRAWBERRY, GRAPEFRUIT 122

Billecart-Salmon Brut Rosé NV, Champagne  
 RED CURRANT, SMOKE, CLASSIC 260

Billecart-Salmon Blanc de Blanc Millésime '06  
 PEARLS, SPRITZ, WHITE ROSES 385

Dom Perignon Brut '06, Champagne  
 DRIED FLOWERS, ALMOND 550

### ROSÉ

Rosé of Gamay, Brice Denay "Rosé Grier" '17  
 Touraine, Loire  
 DRY, SOUR CHERRY 15/65

Tibouren, Clos Cibonne 2016 Provence  
 CITRUS, RED FRUIT, EARL GREY 19/88

### WHITE

Chenin, Manoir de la Tete Rouge "Tete d'Ange"  
 '17 Saumur, Loire  
 FLORAL, HONEY, LAVENDER 16/68

Sauvignon, Bonhomme '17 Touraine, Loire  
 MINERAL, FRESH, RICH 15/64

Vinateros Bravos "Granitico" Muscatel & Semillon  
 '17 Itata, Chile  
 PEACH, CITRUS 16/72

Chardonnay, Haden Fig '16 Oregon  
 PEAR, KIWI 18/75

Chablis 1er Cru, Le Vin de Deux 2015, Burgundy  
 LEAN, COMPLEX, MINERAL 110

Viognier, Andrea Calek "Blanc" 2014, Ardeche  
 WILD, HERBAL, NATURAL 90

Corton-Charlemagne, Juillot 2015, Burgundy  
 RICH, AMBER, FINE 285

### RED

Bordeaux Castel Vieilh La Salle  
 EARTHY, JUICY 16/72

Pinot Noir, Montebruno Momtazi Vineyard '14  
 Willamette Valley, Oregon  
 ROSE PETALS, CRANBERRIES 18/79

Cinsault, Vinateros Bravos '16 Itata, Chile  
 FRESH RED FRUITS 15/63

Cote de Brouilly, France Gonzalvez '15 Beaujolais  
 JUICY, ROSEMARY, PLUM 15/65

Barolo, Mauro Veglio "Vigneto Gattera" '12 Piemonte  
 ARTISANAL, BLACKERRIES, EARTHY 115

Cabernet Sauvignon, Mount Eden Vineyards, CA '13  
 BOLD, RICH, STUNNING 200

Gevry-Chambertin, Serafin Pere et Fils 2014,  
 Burgundy  
 TERROIR, EARTHY, ELEGANT, COMPLEX 375

Châteauneuf-du-Pape Rouge Vieilles Vignes, Éric  
 Texier 2015, Rhône  
 CURRANT, JUNIPER, TAR 165

## BEERS

### LOCAL BOTTLES

Von Trapp Pilsner 9  
 LIGHT, REFRESHING, EASY

Sankaty Light Lager 9  
 SIMPLE, CITRUS

Brooklyn Sarachi Ace 9  
 LEMONGRASS, CLEAN, AROMATIC

Ithaca Flower Power 10  
 FRUITY, SWEET HOPS

Allagash White 9  
 HAZY, WHEAT, SPICE

Greenport Harbor Black Duck 9  
 FRUITY, SWEET HOPS, GRAIN, SPICE, HERBS

### DRAFT

Sly Fox Pikeland Pils 9  
 DRY, REFRESHING, LIGHT BODIED

Allagash Black 9  
 COFFEE, DARK CHOCOLATE, SILKY

Brooklyn Brewery 9  
 SEASONAL

Other Half Green City IPA 10  
 FRUITY, JUICY, HAZY

Shacksbury Dry Cider 9  
 CRISP, YEAST, DRY

### CHOICE BOTTLES

Professor Fritz Bream 1809  
 Berliner Weisse 16  
 FRUITY, SOUR, COMPLEX

Rodenbach 12  
 BALSAMIC, VANILLA, CHERRY

Schneider Weiss Aventinus Eisbock 14  
 CHOCOLATE, FRUIT, SPICE

Sam Smith Oatmeal Stout 13  
 MALT, SWEET, CREAMY

Maine Peeper Ale 14  
 DRY, HOPS, BALANCED

Oxbow Sasuga 45  
 TROPICAL, FUNKY, SOUR

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