

Anytime Menu Served nightly until Midnight
Thursday - Saturday until 1am

All prices include local and state taxes.

SALADS & SOUPS

New England clam chowder or today's soup 8

Caesar classic with shaved Reggiano 10

House baby field greens, grape tomatoes, cucumbers, carrots, sweet red peppers and shredded purple cabbage 10

Greek cucumber, onion, olives, feta, tomato, with Greek dressing 11

Kale & radicchio with an olive oil, lemon juice and fresh basil dressing, finished with walnuts and shaved pecorino 10

Roasted beet & watercress salad with fresh mozzarella and a champagne vinaigrette 13

Arugula with pine nuts, avocado, hearts of palm and lemon dressing. 10

Spinach with cranberries, walnuts, sliced strawberries and feta cheese. Balsamic dressing 10

+ Add chicken, shrimp, salmon, beef or chicken salad to any salad 5
Add a cup of soup or chowder to any salad 4

CASUAL FARE

Mediterranean plate hummus, cucumbers, olives, onions, tomato with warm pita 10

Chicken wings (buffalo, bbq or plain), blue cheese, celery 11

Popcorn shrimp fried and tossed in a sweet Chile sauce and garnished with a grilled lime wedge 11

Fish & chips fresh cod, tartar sauce, fries, house-made slaw 14

Calamari fritti with banana peppers, served with tomato basil and jalapeno aioli dipping sauces 11

Make a basket with fries & coleslaw, add 4

Chicken la mirage white meat tenders beer battered and fried golden brown with honey mustard dipping sauce 11

Make a basket with fries & coleslaw, add 4

Nachos platter sour cream, jack cheese, guacamole, salsa fresca 10/14 Chili or extra guacamole, add 2. Chicken, add 4

Three cheese quesadilla salsa fresca, guacamole and sour cream 11 Chili or extra guacamole, add 2. Chicken, add 4

Buffalo chicken dip served with house made tortilla chips 10

South End onion rings 8

Basket of fries traditional 6

Basket of sweet potato fries 7

Disco fries Brie, Swiss, bacon & herbs 9/13

Mozzarella sticks with house marinara 8

SANDWICHES

Bread: brioche roll, multigrain, plain or tomato basil wrap, croissant or sandwich sized English muffin.

Choice of fries, sweet potato fries, side Caesar or side mixed greens.

New England lobster roll* fresh Maine lobster meat, toasted bun M/P

Bistro sandwich chicken breast, bacon, tomato, avocado, fried egg 12

Steak tips wrap* caramelized onions and cheddar cheese 13

Pulled BBQ pork sandwich with house made coleslaw and pickles 12

Club Café burger* half pound 100% pure Angus beef with lettuce, tomatoes, onions and pickles on a brioche roll 12

Ten vegetable burger with lettuce, onions tomatoes and pickles on a brioche roll 12

Chicken salad all white meat chicken, cranberries, walnuts, celery and mayo 12

Italian grilled cheese prosciutto, provolone, beefsteak tomato and basil on scali bread, grilled to a golden brown 12
vegetarian with no prosciutto 10

Anytime breakfast* 2 large scrambled eggs with bacon & melted cheese, served on a warm croissant, bagel or English muffin 10

BLT chicken wrap chicken, ranch dressing, avocado, bacon, lettuce and tomato 12

Crab cake sandwich served on brioche with spicy house made tartar sauce 11

PIZZA *Choose pizza or flatbread Individually sized*

Veggie onions, peppers, mushroom, mozzarella, marinara 11

Pepperoni mozzarella, marinara 11

Margarita fresh tomato, mozzarella, and basil, drizzled with balsamic 12

BBQ chicken roasted red onion, smoked mozzarella, bbq sauce 12

Prosciutto goat cheese, asparagus, fresh pesto, caramelized onion, tomatoes and arugula 12

Dinner Menu Served nightly until 10pm
Friday and Saturday until 11pm

All prices include local and state taxes.

DINNER APPETIZERS

Pan roasted Prince Edward Island mussels* Wellfleet oysters* half dozen 14
steamed with butter, shallots, diced plum
tomato & white wine with fresh herbs 12

The caprese local beefsteak tomatoes,
buffalo mozzarella and basil with extra
virgin olive oil and a balsamic glaze 10

Shrimp cocktail* five jumbo gulf shrimp,
house-made cocktail sauce 14

Maryland crab cakes served with
spicy tartar sauce 12

Tuna tartare* diced tuna, cucumber
and avocado with pita chips 12

Artichoke and spinach dip with
house made tortilla chips 12

DINNER ENTRÉES

Statler chicken boneless breast and attached drumette
with merlot, thyme and lemon zest sauce 18

Salmon filet* grilled with a citrus honey glaze 19

Pork ossobuco* served with spring risotto 20

Sirloin steak* 12oz with an herb compound butter 29

Steak tips* 10oz pure Angus beef marinated in a
bourbon marinade 21

Sesame crusted tuna with an avocado and seaweed
salad 18

Meatloaf ground sirloin and veal with roasted shallots,
topped with mushroom sauce 18

Chicken picatta pan seared with a lemon caper white
wine sauce served with a side, or choose grilled or
panko fried breast served over linguini 19

Filet mignon* 8oz choice cut seared then oven
roasted, served over a rosemary mushroom sauce 34

PASTA

Chicken parmesan with crispy panko chicken over linguini pasta 19

Rigatoni pasta housemade meatballs and a San Marzano plum tomato sauce 19

Ricotta cheese ravioli tossed with sautéed green beans, yellow peppers and Italian
plum tomatoes in a pesto cream sauce 16 add shrimp, salmon or chicken +5

Lobster mac 'n cheese fresh lobster meat, mascarpone & fresh peas, baked with
toasted bread crumbs 16/24

Shrimp and scallop scampi sauteed in white wine, lemon, butter and garlic served
over linguini with fresh parsley and parmesan cheese 22

Spinach and mushroom ravioli with sautéed chicken breast, sun-dried tomatoes,
mushrooms and artichoke hearts in a basil mushroom cream sauce 19

Penne a la vodka with fresh mozzarella and basil 17 with shrimp or chicken add 5

+ SIDES

Served with entrées

First side included with dinner entrée
Each additional \$3

Jasmine rice
Roasted fingerling potatoes
Mashed potatoes
Potato au gratin
Quinoa
Steamed broccoli
Spring risotto with
leeks, peas and asparagus

Premium sides

First with dinner entrée add \$1
Each additional \$4

House or Caesar salad
Sautéed mushrooms
Meatballs
Club Café mac n cheese
Grilled asparagus
String beans with shallots

18% gratuity
added to parties of
6 or more.

Club Café
Members Only
Dining Promotion

Members plus one
guest receive a 20%
discount from our
menu. (food only)

Valid nightly except
Valentine's Day,
New Year's Eve, and
Boston Pride.

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

Please note that not all
ingredients are listed.

*
These items are
served raw or may be
cooked to order. The
Commonwealth of
Massachusetts
suggests that raw or
undercooked meats
or seafood may
increase your risk of
food borne illnesses,
especially if you have
certain medical
conditions.

LIQUORS

WHISKEY + BOURBON

Basil Hayden's 10
Bulleit 10
Bulleit Rye 10
Jim Beam 8
Maker's Mark 9

STRAIGHT WHISKEY

Jack Daniel's 9
Jack Daniel's Fire 8
Jack Daniel's Honey 9

BLENDED SCOTCH

Chivas Regal 12yr. 12
Dewars White Label 8
Johnnie Walker Black 12

SINGLE MALT SCOTCH

Aberfeldy 12yr. 13
Ardbeg 10yr. 14
Glenfiddich 15yr. 14
Glenlivet 12yr. 13
Glenmorangie 10yr. 13
Lagavulin 16yr. 15
Oban 14yr. 15

IRISH WHISKEY

Jameson 9
Slane 9

SIPPERS + AFTER DINNER

B+B 9
Bailey's Irish Cream 10
Cointreau 10
DiSaronno Amaretto 10
Drambuie 10
D'ussé 11
Frangelico 10
Grand Marnier 11
Hennessey VS 11
Kahlúa 9
Licor 43 9
Pallini Limoncello 10
Romana Sambuca 10
Fonseca Bin #27 Port 9
Taylor Fladgate Port 9

DESSERT

All prices include local and state taxes.

All of Club Café's cakes and pies are freshly made by Bread and Roses Bakery in Ogunquit, Maine.

Raspberry white chocolate cake 8

Yellow butter cake with raspberry mousse & white chocolate butter cream

Chocolate layer cake 8

Rich, moist, topped with a creamy, traditional chocolate frosting, also great warmed

White chocolate crème brûlée 8

Peanut butter pie 8

Creamy peanut butter atop a rich chocolate crust, drizzled with chocolate sauce

Chocolate salted caramel pie 8

Creamy caramel between layers of rich chocolate cake topped with a scoop of vanilla ice cream

Blueberry and white chocolate cheesecake 8

Topped with a Maine blueberry sauce

Seasonal fruit pie 8

Ask for today's selection, served warm with vanilla ice cream

Club Café brownie sundae 8

Espresso brownie warmed, topped with coffee ice cream, house made chocolate sauce and fresh whipped cream

Ice cream & sorbet 6

Ask your server for today's flavors

COFFEE & TEA

Carpe Diem coffee

Roasted especially for Club Café 3

Tazo tea a selection of our best teas 3

PREMIUM TEQUILA

Don Julio Blanco 12
Don Julio Reposado 14
Don Julio Anejo 14
Patron Blanco 12
Patron Reposado 13
Patron Anejo 13
Patron Café 10

AFTER DINNER

Keoke Coffee 11

Kahlua, Brandy and Dark Creme de Cocoa with hot coffee and whipped cream

Classic Irish Coffee 11

Jameson Irish Whiskey, with hot coffee and whipped cream and a dash of green crème de menthe

Coffee Noir 11

Grey Goose Cherry Noir, Amaretto, dash simple syrup, with coffee and whipped cream

CHAMPAGNE & SPARKLING WINES

GL BTL

- 8 **Cooks Brut Sparkling, CA (ind. btl)**
- 9 **Martini & Rossi Prosecco, IT (ind. btl)**
- 38 **Martini & Rossi Prosecco, IT**
- 40 **Mumm Napa Brut Rose Sparkling, CA**
- 43 **Veuve Clicquot Brut Champagne (½ btl)**
- 78 **Veuve Clicquot Brut Champagne**

WHITE WINES

GL BTL

- 10 36 **Chardonnay, Bonterra, CA**
Organically grown. Buttery cream with aromas of honey, toasted almonds, pineapple and lemon
- 9 30 **Chardonnay, Clos Du Bois, CA**
Ripe pear, sweet lemon, toasty oak notes
- 11 38 **Chardonnay, Meiomi, CA**
Layers of tropical fruit, notes of mango and citrus zest, lush, creamy
- 9 30 **Pinot Grigo, Villa Pozzi, IT**
Perfumed rose and soft honeysuckle
- 9 32 **Riesling, Schlink Haus, GE**
Smooth, sweet with notes of apple and butterscotch
- 10 36 **Rosé M de Minuty, Rosé, FR**
Notes of peach and candied orange
- 9 30 **Sauvignon Blanc, Clos Du Bois, CA**
White Peach, melon, touch of herbs
- 11 38 **Sauvignon Blanc, Kim Crawford, NZ**
Fresh, zesty, mouthwatering acidity, ripe grapefruit
- 9 32 **Sauvignon Blanc, Joel Gott, CA**
Bright tropical flavors with clean balanced finish
- 9 26 **White Zinfandel, Estrella, CA**
Strawberry and melon with layers of honeysuckle, peach and apricot

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RED WINES

GL BTL

- 11 38 **Cabernet, Bonterra, CA**
Cherry, currant, and raspberry with notes of toasted oak and vanilla
- 9 30 **Cabernet Sauvignon, Clos Du Bois, CA**
Juicy blackberry, round tannins
- 9 32 **Malbec, Diseño, ARG**
Ripe Blackberries and red cherries toasty vanilla oak
- 10 36 **Malbec, Ruta 22 2012, ARG**
Blackberry, licorice, and spice aromas combine with blackberry and vanilla
- 9 30 **Merlot, Clos Du Bois, CA**
Rich texture, concentrated blackberry and notes of mocha
- 9 32 **Petite Sirah, Aristotle, CA**
Full-bodied with flavors of plum, black currant and tobacco
- 9 30 **Pinot Noir, Mark West, CA**
Raspberry, sweet cherry and nutmeg
- 11 38 **Pinot Noir, Mark West Black, CA**
Full bodied, rich and smooth, hints of black cherry, plum, vanilla and mocha
- 11 38 **Rioja, Campo Viejo, ESP**
Cherries, plums, blackberries; nuances from clove, pepper and vanilla
- 9 32 **Zinfandel, Ravenswood Old Vine, CA**
Black cherry, raspberries and blueberries with hints of oak

SANGRIA

GL PTCHR

- 10 27 **White Peach Mango Sangria**
House made with Bacardi Mango Fusion Rum, Peach Schnapps, Brandy and peaches
- 10 27 **Strawberry Sangria**
House made with Bacardi Dragon Berry Rum, Brandy with a mix of fresh berries