

Anytime Menu

appetizers

Mediterranean plate 15 v

hummus, cucumbers, olives, onions, tomato with warm pita.

Nachos platter 14/18 vg

house made blue and white corn tortilla chips, sour cream, jack cheese, guacamole, jalapeños and salsa fresca

Chili or extra guacamole, add 3. Chicken, add 4

Three cheese quesadilla 15 vg

salsa fresca, guacamole and sour cream

Chili or extra guacamole, add 3. Chicken, add 4

Southwestern egg rolls 19 Created for sharing

filled with chicken, avocado, monterey jack cheese, cilantro, pepper, tomato, bacon served with a salsa verde and creamy ranch dressing

Chicken la mirage 17

white meat tenders beer battered, fried golden brown with honey mustard dipping sauce

Make a basket with fries & coleslaw, add 4

Buffalo chicken dip 14

served with house made tortilla chips

sandwiches

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

Choice of fries, sweet potato fries. Or add side house salad for 3.

Add cheese 1.50, add bacon 2, add avocado 3.

Club Café burger* 18

half pound 100% pure Angus beef with lettuce, tomato, onions and a pickle on a brioche roll

Beyond burger 17 v

plant based burger with lettuce, onions tomato and a pickle

Chicken salad 17

walnuts, celery, cranberries, and mayo

Bistro sandwich 17

chicken breast, bacon, tomato, avocado, and a fried egg

LGBT wrap 16

turkey, cheddar cheese, bacon, guacamole, lettuce with mayo

Chicken wings 16

choose buffalo, bbq or plain, served with blue cheese and celery
Make a basket with fries & coleslaw, add 4

Maryland crab cakes 18

served with spicy tartar sauce

Shrimp cocktail* 19 gf

five jumbo gulf shrimp with house-made cocktail sauce

Fish & chips 18

fresh cod with tartar sauce, fries, and house made slaw

Calamari fritti 16

with banana peppers, tomato basil and jalapeño aioli dipping sauces

Make a basket with fries & coleslaw, add 4

Club Café disco fries 14/18

Brie, Swiss, bacon & herbs

Basket of fries 8 vg traditional or sweet potato

Mozzarella sticks 9 vg with house marinara

South End onion rings 8 vg

Crispy fish sandwich 18

fresh cod breaded in Japanese panko with lettuce, tomato, coleslaw, and spicy tartar sauce

Philly cheese steak* 18

shaved sirloin, sauteed onions, peppers, and mushrooms with Provolone and American cheeses on a Vienna sub roll

BLT chicken wrap 16

chicken, ranch dressing, avocado, bacon, lettuce and tomato

Crispy chicken pesto 16

tomato, roasted red pepper, fresh mozzarella on rosemary focaccia Make it vegetarian with NO chicken

Anytime breakfast* 14

2 large scrambled eggs with bacon & melted cheese

Hot honey chicken sandwich 17

tender crispy chicken, with pepper jack cheese, coleslaw and pickles on a brioche sandwich roll

Anytime Menu

salads & soups

+ Add chicken, shrimp, salmon, or chicken salad to any salad 6

New England clam chowder 10

Today's soup 10

House 8/14 vg

romaine, crumbled blue cheese, cherry tomatoes, cucumber, croutons, and house balsamic vinaigrette

Caesar 8/14 vg

classic with shaved reggiano and croutons

Greek 8/14 vg gf

cucumber, onion, olives, feta, tomato, and Greek dressing

Cobb 14 gf

romaine lettuce, bacon, egg, avocado, tomatoes, blue cheese and ranch dressing

Thai crunch salad 14 vg

crisp veggies, edamame, cucumber, fresh cilantro, and the crunch of peanuts, tossed in Thai peanut dressing

Spinach & berries salad 15 vg

Fresh mix of berries, cherry tomato, cucumbers, walnuts and feta cheese, tossed in a strawberry vinaigrette dressing

Kale & roasted vegetables salad 15 vg

Butternut squash, beets, sweet potato, red onions, cherry tomato, walnuts and feta cheese, tossed in a honey lemon EVOO dressing

Make any salad a wrap!

served with sweet potato or traditional fries add 3

pizza & flatbread

Choose pizza or flatbread, individually sized

Philly cheese steak 16

Shaved sirloin, sauteed onions, peppers and mushrooms with marinara, mozzarella and cheddar cheese

Pesto and prosciutto 16

fresh pesto sauce, fresh mozzarella, roasted tomatoes, basil and crushed red pepper flakes
Make it vegetarian by removing the prosciutto \$15

Pepperoni 15

mozzarella, marinara

Margarita 14 vg

Italian tomatoes, fresh mozzarella, basil and Parmesan cheese

BBQ chicken 15

fresh mozzarella, bbq chicken, red onions and cilantro

dessert

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

Chocolate layer cake 9

rich, moist, topped with a chocolate ganache frosting

Chocolate salted caramel pie 12

creamy caramel between layers of rich chocolate cake served warm with a scoop of vanilla ice cream. created for sharing!

Seasonal cheesecake 9

ask for today's selection

Seasonal fruit pie 8

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

Club Café brownie sundae 9

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

Ice cream & sorbet 7

ask your server for today's flavors

Dinner Menu

dinner entrées

Served daily starting at 5PM

Panko crusted baked cod 29

seasoned breadcrumbs, cherry tomatoes and parsley finished with a Beurre blanc sauce, served over rice and sautéed garlic green beans

Salmon filet* 28 gf

grilled with a citrus honey glaze, served with jasmine rice and steamed broccoli

Chicken picatta 24

pan seared with a lemon caper white wine sauce and served over linguini

Choose grilled or panko fried breast

Club Café meatloaf 24

ground sirloin and veal, topped with mushroom gravy, served with mashed potatoes and sautéed green beans topped with an onion ring

Roasted chicken 26

chicken marinated in EVOO and fresh herbs served over vegetable risotto and finished with tarragon cream sauce

Steak tips* 28 gf

10oz pure Angus beef marinated in a bourbon marinade, with mashed potato and grilled asparagus

Apple cider pork chop* 25 gf

marinated in apple cider, onions, garlic and herbs, pan seared, then baked and served with mashed sweet potatoes, grilled asparagus and topped with apple cider gravy

Shanghai power bowl 21 v

farro, an ancient grain, broccoli, cauliflower, carrots, zucchini tossed in a Shanghai sauce

Add shrimp, salmon or chicken 6

Pan seared sesame tuna 28

pan seared to order with black and white sesame seeds, jasmine rice, bok choy and soy sauce

Lobster mac 'n cheese 18/28

fresh lobster meat, mascarpone & fresh peas, baked with seasoned breadcrumbs

Pappardelle bolognese 24

beef, veal, pork, creamy tomato sauce, garnished with baby spinach

sides

Sautéed garlic green beans 6 vg gf

Sautéed garlic bok choy 6 vg gf

Steamed garlic broccoli 6 vg gf

Jasmine rice 6 v gf

Mashed potatoes 6 vg gf

Grilled asparagus 8 v gf

Mashed sweet potatoes 6 vg gf

Seasonal vegetable risotto 8 v

Mac & cheese 8 vg

coffee & tea

Carpe Diem coffee 4

Roasted especially for Club Café hot or iced

Tazo tea 4

a selection of our best teas

Soda/Juice 4

Above no charge for refills

Poland Spring water 4

Sparkling lemon

Poland Spring 5

Sparkling Saratoga 8

28 fl oz

love
wins

v = vegan
vg = vegetarian
gf = gluten free

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.

champagne & sparkling wines

GL BTL

- 10 Martini & Rossi Prosecco, IT (ind. btl)
- 38 Martini & Rossi Prosecco, IT
- 89 Veuve Clicquot Brut Champagne

white wines

GL BTL

- 11 30 Pinot Grigio, Santa Marina, IT
notes pear, hints almonds, crisp & dry
- 12 32 Moscato, Terra D'Oro, CA
aromas of honey, white peach, honeysuckle, pineapple and lemon zest
- 15 40 Albariño, Abadía de San Campio, ES
ripe pineapple and tropical fruit, delicate hints of pear & golden apples
- 14 38 Riesling, Schlink Haus, GE
smooth, sweet with notes of apple and butterscotch
- 12 32 White Malbec, Trivento, AR
green apple, lychee and tropical fruit, dry white finishes with bright acidity
- 13 36 Sauvignon Blanc, Joel Gott, CA
asian pear, lime sherbet, candied orange, intensity and lift of freshness
- 14 40 Sauvignon Blanc, Kim Crawford, NZ
fresh, zesty, mouthwatering acidity, ripe grapefruit
- 14 38 Rosé, Charles and Charles, WA
notes of watermelon, strawberry, kiwi
- 12 32 Chardonnay, Robert Mondavi, CA
rich, creamy, baked apples, pears, citrus
- 14 38 Chardonnay, Bonterra, CA
organically grown, buttery cream with aromas of honey, toasted almonds, pineapple and lemon

red wines

GL BTL

- 13 36 Pinot Noir, DeLoach, CA
ripe cherries, strawberries, with peppery accent
- 12 32 Merlot, Robert Mondavi, CA
rich flavor, black cherry, plum, cranberry
- 14 40 Rioja, Campo Viejo, ESP
cherries, plums, blackberries, nuances of clove, pepper and vanilla
- 13 36 Malbec, Trapiche, ARG
red fruit aromas, plums, black cherries, forest berries
- 13 36 Falesco Vitiano Rosso, IT
red blend with dark fruits, plums, blackberry, cherry, notes vanilla & spice
- 13 36 Cabernet Sauvignon, Joel Gott, CA
core of dark berry and cassis
- 14 38 Cabernet Sauvignon, Bonterra, CA
cherry, currant, and raspberry with notes of toasted oak and vanilla

beer

\$8

Dorchester Brewery
Daddy Light 16oz

\$8 **READY TO
DRINK CANS**

Absolut Vodka
Cranberry

Absolut Vodka
Cranberry-Pineapple

Lucky One Blueberry
Lemonade

\$10 **READY TO
DRINK CANS**

High Noon Seltzer
Bacardi Mojito

Sun Cruiser Iced Tea
+ Lemonade

\$9

Blue Moon
Corona
Corona Light
Guinness

Heineken
Heineken 00 N/A

Sam Adams
Sam Adams Seasonal

\$10

Athletic Brewing
Company N/A IPA

Dorchester Brewery
Outer Limits 16oz

Down East Cider
Fiddlehead IPA
Lagunitas IPA