

STARTERS

Creamy Clam Chowder	12
Daily Soup	10
Tortilla Chips and Salsa (VG)	5
Potato Chips & Dip (VT)	5
sweet potato blue cheese dip	
Cherry BBQ Wings	12
Maple Pepper Wings	12
Fish Taco	12
Battered local cod, horseradish slaw	
Fried Avocado Tacos (VT)	12
chipotle ranch & salsa	
Warm Crab Dip	12
pita and crudité	
Chicken Tenders	12
maple mustard dipping sauce	
Chicken Quesadilla	12
pepperjack, cheddar, green onion, cilantro	
BBQ Pork Quesadilla	12
pepperjack, cheddar, green onion, cilantro	
Daily Charcuterie Plate	18
Daily Cheese Plate (VT)	18
Meat and Cheese Combo	18
Mushroom Flatbread (VT)	14
arugula goat cheese	
BBQ Pork Flatbread	14
pepperjack scallion & ranch	
Mediterranean Platter (VG)	14
hummus, tabbouleh, olives, pickled vegetables, pita	

Consuming raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

(GF) - Gluten Friendly
(VT) - Vegetarian
(VG) - Vegan

Applicable state meals tax will be added to all orders

M CLUB

Dinner Menu

SALAD

Harvest Greens (GF/VT)	7/12
Roasted squash, apple, cranberry, goat cheese, pumpkin seed, candied walnut, balsamic vinaigrette	
Caesar Salad	7/12
white anchovies	
Garden Salad (VG/GF)	7/12
creamy hemp dressing	
-add lobster (GF)	12
-add seared salmon (GF)	9
-add grilled chicken (GF)	6

ENTREES

Wood Roasted BBQ Half Chicken	28
cherry glaze, mac & cheese, braised greens	
Grilled Prime Beef Picanha (GF)	32
mashed potatoes, grilled pear, local blue cheese, arugula	
Bourbon Maple Glazed Salmon (GF)	28
brown rice & quinoa blend, apple fennel slaw	
Exotic Mushroom Pasta (VT)	23
fresh pasta, roasted tomato, herbs, garlic, wine, butter	
Hard Cider Battered Fish and Chips	24
horseradish slaw and lemon aioli	
Grilled Chicken Caprese Sandwich	18
vine-ripened tomato, fresh mozzarella, arugula, pesto, ciabatta roll	
Lobster Mac and Cheese	28
fresh local lobster meat, creamy 3 cheese pasta, lemon herb crumb	
Kendall Square Burger	18
prime dry-aged beef, braised pork belly, cheddar, pickle, bbq sauce, mayo	
Roasted Poblano and Black Bean Burger (VG)	16
creamy cashew sauce, fresh salsa, avocado	
New England Lobster Roll	29
fresh local lobster meat, seasoned mayo, in a toasted brioche bun	
BBQ Pork Sandwich	16
dry rubbed, slow smoked, bbq glaze, house quick pickle	

SIDES

French Fries - Onion Rings - Harvest Greens
Garden Salad - Caesar Salad - Clam Chowder - Daily Soup
House-made Potato Chips - Fresh Fruit