
SOUPS & SALADS

BLACK BEAN SOUP 6

RED ONIONS, SOUR CREAM, CILANTRO

VICHYSOISE 6

LEEKs, POTATOES, CREAM, CHOPPED CHIVES

FARMERS MARKET SALAD 9/17

MIXED FIELD GREENS, PEAR TOMATOES, CUCUMBERS,
RED ONIONS, BALSAMIC VINAIGRETTE

CAESAR SALAD 9/17

ROMAINE, PARMESAN CHEESE, CROUTONS

SANTA FE SALAD 9/17

BLACK BEAN AND CORN RELISH, AVOCADO, TOMATO,
ROMAINE, PUMPKIN SEEDS, CHIPOTLE DRESSING

ROASTED BEET &

ROOT VEGETABLE SALAD 9/17

GOLDEN BEETS, PARSNIP, CARROT AND BUTTERNUT SQUASH,
BELUGA LENTILS, GOAT CHEESE, SHERRY VINAIGRETTE

CHICKEN TANDOORI SALAD 19

ARUGULA, PEPPERCRESS, COUSCOUS, CUCUMBERS, MINT,
DRIED CRANBERRIES, PECANS, CITRUS VINAIGRETTE

COBB SALAD 17

MESCLUN GREENS, AVOCADO, GRILLED CHICKEN,
BACON, CARROTS, TOMATO, EGG, BLUE CHEESE,
BALSAMIC VINAIGRETTE

BISHOP SALAD 17

ICEBERG LETTUCE, HAM, ROAST BEEF, TURKEY, SWISS CHEESE,
CUCUMBERS, TOMATO, RUSSIAN DRESSING

ADD-ONS FOR ALL ENTRÉE SALADS

SEARED TUNA 10

ATLANTIC SALMON 7

GRILLED MURRAY'S CHICKEN 5

ROASTED PORTOBELLO MUSHROOM 5



WHEN THE YALE CLUB OF NEW YORK CITY MOVED TO 50 VANDERBILT IN 1915, IT NEEDED A ROOM FOR BILLIARDS. ON THE THIRD FLOOR, JUST UP THE STEPS FROM THE CLUB'S GRILL ROOM, MEMBERS CROWDED AROUND EIGHT LARGE TABLES FOR GAMES OF "SNOOKER" OR SAT IN SMALLER CLUSTERS ALONG THE ALCOVES FOR DOMINOES, CHESS, AND BACKGAMMON. NEARLY 100 YEARS LATER, AFTER A STATE OF THE ART RENOVATION, THERE'S NO MORE SNOOKER, BUT THE TAP ROOM IS CERTAINLY NOT WITHOUT ITS SENSE OF HISTORY. ITS HALLOWED HALLS HAVE BEEN DESIGNED ALWAYS TO BRING MEMBERS BACK TO THEIR TIME IN YALE'S OWN RESIDENTIAL COLLEGE DINING HALLS AND THOSE FOUR, FAST YEARS IN THE HEART OF ELM CITY.

ENTRÉES

SANDWICHES

CRAB CAKE BLT 18

TOMATO, LETTUCE, BACON, OLD BAY AIOLI, BRIOCHE ROLL,
SWEET POTATO FRIES

BUTTERMILK FRIED CHICKEN SANDWICH 16

JICAMA SLAW, ARUGULA, BULLDOG MAYO, PICKLE, BRIOCHE
ROLL, TERRA CHIPS

MAINE LOBSTER ROLL 21

OLD BAY REMOULADE, BRIOCHE ROLL, ARUGULA, KALE SLAW,
KETTLE CHIPS

BBQ BRISKET PANINI 18

VERMONT CHEDDAR CHEESE, SAUTÉED ONION, KALE SLAW,
PICKLE, POTATO CHIPS

YALE CLUB SANDWICH 15

SLICED TURKEY, LETTUCE, TOMATO, BACON, WHITE TOAST,
MAYONNAISE, COLESLAW, POTATO CHIPS

TUNA SALAD SANDWICH 12

LETTUCE, TOMATO, COLESLAW, PICKLE, POTATO CHIPS

HOT TURKEY SANDWICH 15

FRESH ROAST TURKEY, MASHED POTATOES, GIBLET GRAVY,
CRANBERRY SAUCE

BURGERS

THE BULLDOG BURGER 17

LAFRIEDA ORIGINAL BLEND OF GROUND SIRLOIN, SHORT RIB,
AND BRISKET ON AN ONION ROLL, COLESLAW, PICKLE, FRIES,
CHOICE OF: MUSHROOMS AND ONIONS, AMERICAN,
CHEDDAR, SWISS OR BLUE CHEESE

TURKEY OR VEGGIE BURGER 17

TZATZIKI SAUCE, LETTUCE, TOMATO,
COLESLAW, PICKLE, SWEET POTATO FRIES

CHARLES KEHRLI, EXECUTIVE CHEF
KEVIN O'BRIEN, DIRECTOR OF FOOD & BEVERAGE

THE YALE CLUB'S MENUS FEATURE MANY LOCAL AND ORGANIC INGREDIENTS THAT
PROVIDE MEMBERS AND GUESTS WITH
HEALTHY DINING OPTIONS.

THE CLUB IS COMMITTED TO OUR MEMBERS' WELL-BEING AND SUPPORTING LOCAL
FARMS SUCH AS BATTENKILL FARMS IN SALEM, NY
AND OTHER LOCAL FOOD PURVEYORS.

EIGHTEEN PERCENT (18%) GRATUITY WILL BE ADDED TO THE BILL. 17.5% WILL
BE DISTRIBUTED TO THE WAIT STAFF,
DINING ROOM ATTENDANTS, AND BARTENDERS; 0.5% WILL BE DISTRIBUTED TO
SUPERVISORY PERSONNEL.

*NOT ALL INGREDIENTS ARE LISTED. PLEASE TELL YOUR SERVER ABOUT ANY FOOD
ALLERGIES YOU MAY HAVE.

DAILY SPECIALS

INCLUDES SOUP OR SALAD

MONDAY

CHICKEN POT PIE 22

MURRAY'S CHICKEN, POTATOES, CARROTS, CELERY, ONIONS,
SUPREME SAUCE, TOPPED WITH PASTRY

TUESDAY

CRAB CAKE 28

CREOLE REMOULADE, WILTED SPINACH, EGGPLANT
CAPONATA

WEDNESDAY

SLOW ROASTED PRIME RIB 35

WHIPPED POTATOES, WILTED SPINACH, HORSERADISH,
AU JUS

THURSDAY

PASTA OF THE DAY 23

CHEF'S CREATION

FRIDAY

DAY BOAT CATCH 28

VEGETABLE RISOTTO, CITRUS BEURRE BLANC

MAINS

DIVER SCALLOPS 28

MASHED SWEET POTATOES AND BUTTERNUT SQUASH,
CREAMY CORN WITH APPLEWOOD SMOKED BACON,
SUNFLOWER SPROUTS

SEARED ATLANTIC SALMON 26

SAUTÉED FARRO AND KALE RISOTTO, PICKLED MUSHROOMS,
CITRUS BEURRE BLANC

BOURBON BRINED MURRAY'S CHICKEN 26

MURRAY'S CHICKEN BREAST, WHITE BEAN AND VEGETABLE
RAGOUT WITH CHORIZO, WHIPPED POTATOES

RED SNAPPER 27

CAPONATA, PESTO BASIL BUERRE BLANC,
WILTED ARUGULA

GRILLED CHICKEN ORECCHIETTE 25

CRANBERRY BEANS, BROCCOLI RABE,
ROASTED GARLIC, OLIVE OIL

SPAGHETTI SQUASH POTATO GRATIN 23

WILTED KALE WITH ONIONS, ROASTED TOMATO COULIS

WINE

SPARKLING

ZONIN PROSECCO

ITALY
9/36

WHITE

CA BOLANI PINOT GRIGIO FRIULI

2013, ITALY
8/32

GIESEN SAUVIGNON BLANC

2013, NEW ZEALAND
8/30

DROUHIN LA FORET CHARDONNAY

2012, BURGUNDY
10/38

RED

ENRIQUE FOSTER "PINK" ROSÉ

2012, ARGENTINA
8/30

CHATEAU DE CAMPUGET "1753" SYRAH UNOAKED

2009, RHONE, FRANCE
8/30

JEANNE MARIE MERLOT

2011, CALIFORNIA
9/30

NEDERBURG CABERNET SAUVIGNON

2012, SOUTH AFRICA
9/34

CLOUDLINE PINOT NOIR

2013, OREGON
12/46

TR ELLIOTT THREE PLUMES PINOT NOIR

2012, RUSSIAN RIVER VALLEY
18/69

WINE OF THE MONTH

DOMAINE VINCENT CARÊME & DOMAINE GROSBOIS

THE LOIRE VALLEY HAS OFTEN BEEN CALLED THE "GARDEN OF FRANCE," FEATURING DRY WHITE WINES WITH EXTRAORDINARY STRUCTURE AND BOLD RED WINES WITH SUPPLE TANNINS AND TERROIR. DOMAINE VINCENT CARÊME HAS CONSISTENTLY RECEIVED 90+ RATINGS FROM WINE SPECTATOR FOR ITS STUNNING PROFILE OF CHENIN BLANCS, WHICH OFFER HINTS OF TRUFFLES AND HONEYSUCKLE WITH AN ENDLESS, LINGERING FINISH. DOMAINE GROSBOIS HAS BEEN FAMILY-OWNED SINCE 1820 AND FOCUSES SOLELY ON CABERNET FRANC, BOTTLING ACCORDING TO PLOT TO ALLOW THE HISTORIC TERROIR TO DETERMINE THE PERSONALITY OF EACH WINE.

DOMAINE VINCENT CARÊME VOUVRAY SPRING

2013, VOUVRAY
10/38

DOMAINE GROSBOIS CHINON LA CUISINE DE MA MÈRE

2012, CHINON
10/38