



## DINNER

### SHARED PLATES

- Shrimp Cocktail** • cocktail sauce • 15
- Steamed Dim Sum** • chicken, beef, shrimp, vegetable dim sum, ponzu sauce • 15
- Risotto Fritters** • romesco sauce • 13
- Housemade Guacamole** • avocado, cilantro, lime juice, crispy tortilla chips, salsa • 12
- Catskill Smoked Salmon** • potato pancake, tzatziki sauce, pepperpress, red onions, capers • 15
- Lobster Taco** • crisp corn tortilla, jicama slaw, old bay remoulade • 16
- Mini Crab Cakes** • old bay aioli • 16
- Goat Cheese Artichoke Fritters** • creole remoulade 13

### SOUPS & SALADS

- Black Bean Soup** • red onions, sour cream, cilantro • 6
- Farmers Market Salad** • mixed field greens, pear tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette • 9/17
- Classic Caesar Salad** • romaine lettuce, parmesan cheese, croutons • 9/17
- Santa Fe Salad** • black bean and corn relish, avocado, tomato, romaine lettuce, pumpkin seeds, chipotle dressing • 9/17
- Roasted Beet & Root Vegetable Salad** • golden beets, parsnip, carrot and butternut squash, arugula, beluga lentils, goat cheese, sherry vinaigrette • 9/17
- Add-ons for all entrée salads:**
  - Seared Tuna • 10
  - Atlantic Salmon • 7
  - Murray's Chicken • 5
  - Roasted Portobello Mushroom • 5

### ENTRÉES

- Australian Lamb Chop** • mustard and cumin crust, whipped potatoes, broccoli rabe with roasted garlic, rosemary sauce • 38
- Diver Scallops** • mashed sweet potato and butternut squash, creamy corn with applewood bacon, sunflower sprouts • 28
- Creekstone Farms Prime NY Strip** • sautéed mushrooms and onions, wilted spinach, whipped potatoes • 39
- Murray's Roasted Chicken** • white bean and vegetable ragout with chorizo, whipped potatoes • 26
- Seared Atlantic Salmon** • sautéed farro and kale risotto, pickled mushrooms, citrus beurre blanc • 26
- Fish of the Day** • 27
- Pasta of the Day** • 24
- Chef's Vegetarian Special** • 23

### BURGERS & SANDWICHES

- The Bulldog Burger** • La Frieda original blend of ground sirloin, short rib, and brisket on an onion roll with coleslaw, pickle, fries, and a choice of: mushrooms & onions, american, cheddar, swiss or blue cheese • 17
- Turkey or Veggie Burger** • tzatziki sauce, lettuce, tomato, coleslaw, pickle, sweet potato fries • 17
- Maine Lobster Roll** • maine lobster, old bay remoulade, brioche roll, arugula, kale slaw, pickle, kettle chips • 21
- Yale Club Sandwich** • sliced turkey, lettuce, tomato, mayonnaise, bacon on white toast, coleslaw, potato chips • 15
- Crab Cake BLT** • tomato, lettuce, bacon, old bay aioli, brioche roll, sweet potato fries • 18

### DESSERTS

- Limesicle** • key lime tart, whipped cream, candied lemon • 8
- Deconstructed Pumpkin Pie** • pecan shortbread cookie, cranberry compote, chocolate leaf • 8
- Granny Smith Apple Crisp** • butter pecan ice cream • 8
- Chocolate Cake Parfait** • layers of chocolate cake, chocolate mousse, cocoa nibs, chocolate sauce, whipped cream • 8
- Crème Brûlée** • vanilla bean, biscotti • 8
- Assorted Berries** • 8
- Ice Cream or Sorbet** • 8

Charles Kehrl, 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 have.

THE
<b>GRILL ROOM</b>
AT THE YALE CLUB

LUNCH

**SOUPS**

- Black Bean Soup** • red onions, sour cream, cilantro • 6
- Vichyssoise** • cold potato leek soup, cream, chopped chives • 6

**SALADS**

- Farmers Market Salad** • mixed field greens, pear tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette • 9/17
- Classic Caesar Salad** • romaine, parmesan cheese, croutons • 9/17
- Santa Fe Salad** • black bean and corn relish, avocado, tomato, romaine lettuce, pumpkin seeds, chipotle dressing • 9/17
- Chicken Tandoori Salad** • arugula, peppercress, israeli couscous, cucumbers, mint, dried cranberries, pecans, citrus vinaigrette • 19
- Roasted Beet & Root Vegetable Salad** • golden beets, parsnip, carrot and butternut squash, arugula, beluga lentils, goat cheese, sherry vinaigrette • 9/17
- Cobb Salad** • mesclun greens, avocado, grilled chicken, bacon, carrots, tomato, egg, blue cheese, balsamic vinaigrette • 17
- Bishop Salad** • iceberg lettuce, ham, roast beef, turkey, cucumbers, swiss cheese, tomato, russian dressing • 17
- Add-ons for all entrée salads:**  
 Seared Tuna • 10  
 Atlantic Salmon • 7  
 Murray's Chicken • 5  
 Roasted Portobello Mushroom • 5

**SPECIALS**

- Diver Scallops** • mashed sweet potato and butternut squash, creamy corn with applewood bacon, sunflower sprouts • 28
- Seared Atlantic Salmon** • sautéed farro and kale risotto, pickled mushrooms, citrus beurre blanc • 26
- Murray's Roasted Chicken Breast** • white bean and vegetable ragout with chorizo, whipped potatoes • 26
- Pasta of the Day** • 24
- Fish of the Day** • 27
- Chef's Vegetarian Special** • 23

**BURGERS**

- The Bulldog Burger** • LaFrieda original blend of ground sirloin, short rib, and brisket on an onion roll, coleslaw, pickle, fries, and a choice of: mushrooms and onions, american, cheddar, swiss or blue cheese • 17
- Turkey or Veggie Burger** • tzatziki sauce, lettuce, tomato, coleslaw, pickle, sweet potato fries • 17

**SANDWICHES**

- Crab Cake BLT** • tomato, lettuce, bacon, old bay aioli, brioche roll, sweet potato fries • 18
- Buttermilk Fried Chicken Sandwich** • jicama slaw, arugula, bulldog mayo, pickle, brioche roll, terra chips • 16
- Maine Lobster Roll** • maine lobster, old bay remoulade, brioche roll, arugula, kale slaw, kettle chips • 21
- Yale Club Sandwich** • turkey, lettuce, tomato, mayonnaise, bacon, white toast, coleslaw, potato chips • 15
- Tuna Salad Sandwich** • lettuce, tomato, coleslaw, pickle, potato chips • 12
- Hot Turkey Sandwich** • roasted turkey, mashed potatoes, giblet gravy, cranberry sauce • 15
- Eggs Benedict** • poached eggs, canadian bacon, english muffin, hollandaise, fries • 15

**DESSERTS**

- Limesicle** • key lime tart, whipped cream, candied lemon • 8
- Deconstructed Pumpkin Pie** • pecan shortbread cookie, cranberry compote, chocolate leaf • 8
- Granny Smith Apple Crisp** • butter pecan ice cream • 8
- Chocolate Cake Parfait** • layers of chocolate cake, chocolate mousse, cocoa nibs, chocolate sauce, whipped cream • 8
- Warm Toll House Chocolate Chip Cookies** • 8
- Assorted Berries** • 8
- Ice Cream or Sorbet** • 8

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**Kevin O'Brien**, Director of Food & Beverage

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## COCKTAILS 12

### The Yale Martini

Bombay Sapphire and French Vermouth with Blue Cheese Olives

### Royal Plush

Burgundy and Brut Champagne

### Brain Duster

Michter's Rye, Absinthe, Italian Vermouth, Dash of Angostura Bitters

### Sam Martin

London Gin, Italian Vermouth, Dash of Chartreuse

### Brown Derby

Gosling's Dark Rum, Lime Juice, Maple Sugar

### Suburban

Michter's Rye, Dark Rum, Port, Dashes of Orange and Angostura Bitters

### Kentucky Colonel

Jim Beam, Benedictine Liqueur, Dash of Orange Bitters

### Jack Rose

Laird's AppleJack, Simple Syrup, Lemon, Grenadine

### Bobby Burns

Highland Park Single Malt, Benedictine, Sweet Vermouth

### Harvest Moon

Laird's AppleJack with Lime and Orgeat Syrup

### Ruby Partida

Partida Tequila Reposado, Cointreau, Fresh Grapefruit and Lemon with Crème de Cassis

### Old Fashioned

Bulleit Bourbon, Angostura Bitters, Club Soda, Fresh Orange, Cherries

### Manhattan

Angel's Envy Bourbon, Sweet Vermouth, Angostura Bitters, Cherry

### Sazerac

Bourbon, Absinthe, Peychaud's Bitters, Lemon

### Side Car

Hennessy, Cointreau, Fresh Lemon

### Yale Cosmo

Stoli Blueberry Vodka, Cointreau, Blueberry Pomegranate, Fresh Blueberries

## BEER ON DRAFT

Allagash White, Portland, ME 6

Ballast Point Sculpin IPA, San Diego, CA 6

Blue Point Brewing Company Toasted Lager, Long Island, NY 6

Chimay White Trippel, Baileux, Belgium 12

Victory Brewing Company Prima Pilsner, Downingtown, PA 7

Yale Ale, Brooklyn, NY 5

## BEER BY THE BOTTLE

Amstel Light, Amsterdam, Netherlands 7

Allagash White Ale, Portland, ME 7

Bass Ale, Burton-on-Trent, UK 7

Beck's Lager, Bremen, Germany 7

Blue Point White Pale Ale, Long Island, NY (12oz Can) 7

Bosteels Tripel Karmeliet Buggenhout, Belgium 7

Budweiser, St Louis, MO 6

Corona, Mexico City, Mexico 7

Dogfish Head 60 Minute IPA, Milton, DE 8

Dogfish Head Midas Touch, Milton, DE 8

Founders Brewing Centennial, Grand Rapids, MI 7

Greene King Old Speckled Hen, English Pale Ale, Suffolk, UK 7

Heineken Lager, Amsterdam, Netherlands 7

Holy Grail, English Pale Ale, North Yorkshire, UK 7

Magic Hat #9, South Burlington, VT 8

Ommegang Abbey Ale, Cooperstown, NY 8

Radeberger Pilsner, Germany 7

Sam Adams Lager, Boston, MA 7

Stone IPA, North County, San Diego, CA 8

Weihenstephaner Hefeweissbier Dunkel, Germany 8

Weihenstephaner Hefeweissbier, Freising, Germany 7

Yuengling Amber Lager, Pottsville, PA 7

## WINES

GLASS/ BOTTLE

### Sparkling and Champagne

108 Zonin Prosecco Italy 9/ 36

104 Iron Horse Ocean Reserve Sonoma 2009 62

101 Pommery Brut Royale, France 95

103 Veuve Clicquot Brut Yellow Label, France 105

### White

369 Ca Bolani Pinot Grigio Friuli 2013 Italy 8/ 32

376 Giesen Sauvignon Blanc 2013 New Zealand 8/ 30

375 Dog Point Sauvignon Blanc 2013 Marlborough, New Zealand 38

360 Domaine de la Perriere Sancerre 2013 Loire Valley, France 45

373 Dr. Konstantin Frank Dry Riesling 2013 Finger Lakes, NY 32

338 Drouhin La Foret Chardonnay 2012 Burgundy, France 38

343 DeLoach Chardonnay 2012, Russian River Valley 40

315 Joseph Drouhin Pouilly Fuissé 2013 Burgundy, France 52

346 Trefethen Chardonnay 2011, Napa Valley 55

### Rosé

401 Château de Campuget Rosé 2013 Rhone, France 32

### Red

264 Torres Iberico Rioja Crianza 2011 Crianza, Spain 30

229 Cloudline Pinot Noir 2013 Oregon 12/ 46

230 TR Elliott Three Plumes Pinot Noir 2012 Russian River Valley 18/ 69

273 Château de Campuget "1753" Syrah unoaked 2009 Rhone, France 8/ 30

253 Enrique Foster Malbec IQUE 2013 Argentina 30

233 Jeanne Marie Merlot 2011 California 9/ 30

255 Nederburg Cabernet Sauvignon 2012 South Africa 9/ 34

236 Burgess Cabernet Sauvignon 2008 Napa Valley 75

239 Trefethen Cabernet Sauvignon 2010 Napa Valley 101

### Dessert Wine & Port

GLASS

Graham's Six Grapes Ruby Port, NV 8.5

Dow's Late Bottled Vintage 10

Graham's 20-year Tawny 18

Graham's Vintage Port, 1980 25

Graham's 40-year Tawny 40

THE  
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ROOM**  
AT THE  
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**DINNER**  
w e e k e n d

**SHARED  
PLATES**

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**Housemade Guacamole** • avocado, cilantro, lime juice, crispy tortilla chips, salsa • 12  
**Catskill Smoked Salmon** • potato pancake, tzatziki sauce, pepperpress, red onions, capers • 15  
**Mini Crab Cakes** • old bay aioli • 16  
**Goat Cheese Artichoke Fritters** • creole remoulade • 13

**SOUPS &  
SALADS**

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**ENTRÉES**

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**Creekstone Farms Prime NY Strip** • sautéed mushrooms and onions, wilted spinach, whipped potatoes • 39  
**Murray's Roasted Chicken** • white bean and vegetable ragout with chorizo, whipped potatoes • 26  
**Seared Atlantic Salmon** • sautéed farro and kale risotto, pickled mushrooms, citrus beurre blanc • 26  
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**Maine Lobster Roll** • maine lobster, old bay remoulade, brioche roll, argula, kale slaw, pickle, kettle chips • 21  
**Yale Club Sandwich** • turkey, lettuce, tomato, mayonnaise, bacon, white toast, coleslaw, potato chips • 15  
**Crab Cake BLT** • tomato, lettuce, bacon, old bay aioli, brioche roll, sweet potato fries • 18

**DESSERTS**

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