
STARTERS

LOBSTER & AVOCADO 17

MAINE LOBSTER SALAD WITH OLD BAY SEASONING,
AVOCADO, GRAPEFRUIT, TORTILLA CRISP

CATSKILL SMOKED SALMON 15

POTATO PANCAKE, TZATZIKI SAUCE, PEPPERCRESS,
RED ONIONS, CAPERS

WARM MURRAY'S BUFFALO MOZZARELLA 13

EGGPLANT CAPONATA, PESTO DRIZZLE,
BALSAMIC REDUCTION

POTTED ARTICHOKE 15

ARTICHOKE HEARTS, HOT CHILI PASTE, LEMON,
BOURSIN CHEESE, PULLMAN TOAST

PROSCIUTTO DI PARMA 16

POACHED PEAR, CHARRED RED ONIONS, ARUGULA,
PISTACHIOS, MUSTARD OIL, SHAVED ASIAGO

BLACK BEAN SOUP 6

RED ONIONS, SOUR CREAM, CILANTRO

FARMERS MARKET SALAD 9

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

CAESAR SALAD 9

ROMAINE, PARMESAN CHEESE, CROUTONS

SANTA FE SALAD 9

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

ROASTED BEET & ROOT VEGETABLE SALAD 9

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



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

SAUTÉED BRANZINO 25

EGGPLANT CAPONATA, SOFT POLENTA WITH PECORINO ROMANO, MANZANILLA OLIVE TAPENADE

BRAISED SHORT RIB RAGU 25

PACCHERI PASTA, ROOT VEGETABLES, MUSHROOMS, PECORINO ROMANO, BASIL PISTOU

DIVER SCALLOPS 28

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

CREEKSTONE FARMS PRIME 12-OZ STRIP 39

SAUTÉED MUSHROOMS AND ONIONS, WILTED SPINACH, WHIPPED POTATOES

SEARED ATLANTIC SALMON 26

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

BOURBON BRINED MURRAY'S CHICKEN 26

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

AUSTRALIAN LAMB RACK 38

MUSTARD AND CUMIN CRUST, ROASTED GARLIC WHIPPED POTATOES, BROCCOLI RABE, ROSEMARY SAUCE

SHRIMP, SCALLOP, & LOBSTER RAVIOLI 27

TOMATO, SPINACH, BASIL, LIGHT LOBSTER BROTH

WEEKLY SPECIALS

GRILLED CHICKEN & ORECHIETTE 25

CRANBERRY BEANS, BROCCOLI RABE, ROASTED GARLIC WITH OLIVE OIL IN A LIGHT BROTH

GRILLED SWORDFISH 27

EGGPLANT CAPONATA, PESTO BEURRE BLANC, WILTED ARUGULA, BLACK OLIVE TAPENADE

ZUCCHINI POTATO GRATIN 23

WILTED KALE WITH ONIONS, ROASTED TOMATO COULIS

MONDAY

CRAB CAKE 28

CREOLE REMOULADE, WILTED SPINACH, EGGPLANT CAPONATA

TUESDAY

BRAISED LAMB SHANK 30

POLENTA, ROOT VEGETABLES, GREMOLATA

WEDNESDAY

SLOW ROASTED PRIME RIB 29

BAKED POTATO, WILTED SPINACH, HORSERADISH, AU JUS

THURSDAY

VEAL OSSO BUCCO 35

BRAISED VEAL SHANK, SAFFRON RISOTTO, GREMOLATA

FRIDAY

DAY BOAT CATCH 28

VEGETABLE RISOTTO, CITRUS BEURRE BLANC

SIDES

WILTED SPINACH WITH OLIVE OIL 8

BRUSSELS SPROUTS 8

SAUTÉED WILD MUSHROOMS 8

BROCCOLI RABE WITH ROASTED GARLIC 8

SWEET POTATO FRIES 8

TRUFFLE PARMESAN FRIES 8

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.

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



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ENTRÉES

SANDWICHES

CRAB CAKE BLT 18

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

BUTTERMILK FRIED CHICKEN SANDWICH 16

CELERY ROOT 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

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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 29

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

ZUCCHINI POTATO GRATIN 23

WILTED KALE WITH ONIONS, ROASTED TOMATO COULIS

GRILLED CHICKEN & ORECHIETTE 25

CRANBERRY BEANS, BROCCOLI RABE, ROASTED GARLIC WITH OLIVE OIL IN A LIGHT BROTH

GRILLED SWORDFISH 27

EGGPLANT CAPONATA, PESTO BEURRE BLANC, WILTED ARUGULA, BLACK OLIVE TAPENADE

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

SILVERADO VINEYARDS

THE STORY OF SILVERADO VINEYARDS BEGAN IN THE MID-1970S WHEN DIANE DISNEY MILLER, DAUGHTER OF WALT DISNEY, AND HER HUSBAND, RON MILLER, PURCHASED LAND IN THE STAGS LEAP DISTRICT OF NAPA VALLEY. INITIALLY, THEY HARVESTED GRAPES TO BE SOLD TO SOME OF THE BEST VINTNERS IN THE AREA, WHO USED THEM TO MAKE AWARD WINNING WINES YEAR AFTER YEAR. TODAY THEY CONSTRUCTED THEIR WINERY IN 1981 AND QUICKLY BEGAN ACQUIRING ADDITIONAL FAMILY-OWNED VINEYARDS. THEY PRODUCE THEIR ESTATE GROWN AND BOTTLED WINES EXCLUSIVELY FROM THEIR NAPA VINEYARDS IN YOUNTVILLE, CARNEROS, MT. GEORGE AND STAGS LEAP.

SILVERADO VINEYARDS SAUVIGNON BLANC

2012 MILLER RANCH, YOUNTVILLE
12/45

SILVERADO VINEYARDS ESTATE CHARDONNAY

2011, CARNEROS
12/48

SILVERADO VINEYARDS MERLOT

2009/2010, MT. GEORGE VINEYARD
15/60

SILVERADO VINEYARDS CABERNET SAUVIGNON

2010, STAGS LEAP
20/80