



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** • 25
- 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.