



SANDWICHES

CRAB CAKE BLT 18

SEARED CRAB CAKE, BACON, LETTUCE, TOMATO, CHIPOTLE AIOLI, BRIOCHE ROLL, PICKLE, SWEET POTATO FRIES

LOBSTER SALAD SANDWICH 21

MAINE LOBSTER SALAD, VEGETABLE SLAW, ARUGULA, BRIOCHE ROLL, TERRA CHIPS

CHICKEN SCHNITZEL ON PRETZEL ROLL 17

CRUNCHY SAUERKRAUT, SPICY BROWN MUSTARD, BACON ONION JAM, BIBB LETTUCE

TUSCAN CAPRESE PANINI 16

BASIL ROASTED TOMATOES, EGGPLANT, FRESH MOZZARELLA, ARUGULA, BRIOCHE ROLL, PESTO FOCACCIA

HOT TURKEY SANDWICH 15

MASHED POTATOES, GIBLET GRAVY, CRANBERRY SAUCE

EGGS BENEDICT 15

POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE

CLUB SANDWICH 15

SLICED TURKEY, LETTUCE, TOMATO, BACON, WHITE TOAST, MAYONNAISE, SIDE OF KALE SLAW, PICKLE, HOUSE CHIPS

TUNA SANDWICH 15

LETTUCE, TOMATO, WHOLE WHEAT TOAST, MAYONNAISE, SIDE OF KALESRAW, PICKLE, HOUSE CHIPS

BURGERS

THE BULLDOG BURGER 17

BLEND OF GROUND SIRLOIN, SHORT RIB, AND BRISKET, ONION ROLL, KALE SLAW, PICKLE, FRIES
CHOICE OF: MUSHROOMS AND ONIONS, AMERICAN, CHEDDAR, SWISS, OR BLUE CHEESE

TURKEY OR VEGGIE BURGER 17

TZATZIKI SAUCE, LETTUCE, TOMATO, KALE SLAW, SWEET POTATO FRIES, PICKLE

ENTRÉES

GUINNESS BRAISED

SHORT RIB GNOCCHI 26

CREMINI MUSHROOM SAUCE, KALE, CHERVIL, CHIVES, SHAVED PARMESAN

PORCINI DUSTED SEARED TUNA 27

OVEN ROASTED CARROTS, DRIED FIGS, MARCONA ALMONDS, PARSNIP SAUCE

SHRIMP & SCALLOP BROCHETTE 28

SHRIMP, SCALLOPS, CHORIZO, RISOTTO, WILTED KALE, GRANA PADANO

SAUTÉED WHOLE TROUT 25

CORN AND EDAMAME SUCCOTASH, SMOKED BACON SHERRY VINEGAR SAUCE

GRILLED FILET MIGNON 32

TRUFFLE BUTTER, BRUSSELS SPROUTS, PARMESAN 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.

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

* GLUTEN FREE. GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST.

** CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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.

SOUPS & SALADS

BLACK BEAN SOUP 6

VICHYSOISE 6

SOUP OF THE DAY 6

CAESAR SALAD 9

PARMESAN, CROUTONS,
ROMAINE LETTUCE, CAESAR DRESSING

SATUR FARMS TOSSED GREENS 9

CUCUMBERS, TOMATOES, CARROTS, RED ONION, MESCLUN
GREENS, BALSAMIC VINAIGRETTE

FALL SALAD 10

ROASTED BUTTERNUT AND ACORN SQUASH, TOASTED PUMPKIN
SEEDS, MESCLUN GREENS, APPLE CIDER VINAIGRETTE

BLT SALAD 11

TOMATOES, RED ONIONS, BACON,
HYDRO BIBB LETTUCE, BLUE CHEESE, RANCH DRESSING

RED AND GOLDEN BEET SALAD 11

PUMPKIN HUMMUS, BLACK BARLEY,
ARUGULA, GOAT CHEESE

SALMON CAESAR 25

SEARED SALMON, PARMESAN, CROUTON,
ROMAINE LETTUCE, CAESAR DRESSING

CHICKEN CAESAR 23

CHICKEN PAILLARD, PARMESAN, CROUTON,
ROMAINE LETTUCE, CAESAR DRESSING

COBB SALAD 17

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

BISHOP SALAD 17

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

ADD-ONS

CHICKEN PAILLARD \$8
BEEF FILLET \$15
SALMON \$10



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.

WINE

SPARKLING

ZONIN PROSECCO

VENETO, ITALY

9/36

WHITE

TENUTA CA' BOLANI PINOT GRIGIO

2015, FRIULI, ITALY

9/36

DR. KONSTANTIN FRANK DRY RIESLING

2015, FINGER LAKES, NEW YORK

9/36

GIESEN SAUVIGNON BLANC

2015, MARLBOROUGH, NEW ZEALAND

9/36

JOSEPH DROUHIN LAFORÊT CHARDONNAY

2014, BURGUNDY, FRANCE

9/36

CHALK HILL CHARDONNAY

2013, SONOMA COAST, CALIFORNIA

16/64

RED

HECT & BANNIER ROSÉ

2014, CÔTES DE PROVENCE, FRANCE

9/36

ENRIQUE FOSTER IQUE MALBEC

2013, LUJÁN DE CUYO, ARGENTINA

9/36

CLOUDLINE PINOT NOIR

2013, WILLAMETTE VALLEY, OREGON

9/36

BOOMTOWN CABERNET SAUVIGNON

2014, COLUMBIA VALLEY, WASHINGTON STATE

9/36

MARQUÉS DE VARGAS RIOJA

2011, RIOJA, SPAIN

9/36

ON DRAFT

SIXPOINT SWEET ACTION , BROOKLYN, NY 6

BROOKLYN LAGER, BROOKLYN, NY 5

CAPT. LAWRENCE FRESHCHESTER PALE ALE,

DELIRIUM TREMENS, ERTVELDE, BELGIUM 12

DOGFISH HEAD 60 MIN IPA, MILTON, DE 6

GUINNESS STOUT, DUBLIN, IRELAND 6

BRONX BREWERY BELGIAN PALE ALE, BRONX, NY 6

SIERRA NEVADA OCTOBERFEST, BLOOMFIELD, CT 7

BY THE BOTTLE

ALLAGASH WHITE, PORTLAND, ME 9

AMSTEL LIGHT, AMSTERDAM, NETHERLANDS 7

BALLAST POINT SCULPIN IPA, SAN DIEGO, CA 9

BUDWEISER, ST. LOUIS, MO, 6

CHIMAY ROUGE, BAILEUX, BELGIUM 14

COORS LIGHT, GOLDEN, CO 7

CORONA EXTRA, MEXICO CITY, MEXICO 7

HEINEKEN, AMSTERDAM, NETHERLANDS 7

LEFT HAND MILK STOUT, LONGMONT, CO 9

POPERINGS HOMMEL BIER, WATOU, BELGIUM 12

PIRAAT, ERTVELDE, BELGIUM 12

STELLA ARTOIS, LEUVEN, BELGIUM 7

STONE IPA, SAN DIEGO, CA 8

TWO ROADS OL'FACTORY PILSNER, STRATFORD, CT 8

VICTORY GOLDEN MONKEY, DOWNINGTON, PA 9

BADASS APPLE CIDER, BLAUVELT, NY 8

DOC'S DRAFT HARD CIDER, WARWICK VALLEY, NY 8

BECKS, NON-ALCOHOLIC, BREMEN, GERMANY 6