



SHARED PLATES

HOUSE GUACAMOLE 15
Tortilla Chips, Salsa

STEAMED EDAMAME 7.5
Maldon Sea Salt

BURRATA 17.5
Tomato Caprese Salad, Basil, Extra Virgin Olive Oil, Grilled Bread

ROASTED RAINBOW CARROTS AND HAKUREI TURNIPS 12.5
Whipped Feta, Honey, Pistachio

CATSKILL SMOKED SALMON 17.5
Potato Crostini, Tzatziki Sauce

LOBSTER TACOS 22.5
Vegetable Slaw, Wasabi Aioli

PROSCIUTTO WRAPPED FIGS 15.5
Whipped Feta, Arugula, Sherry Vinaigrette, Balsamic Syrup

SHRIMP AND SCALLOP MARGARITA 16.5
Lemon, Lime, Cilantro, Bell Peppers, Plantain Chips

KUNG PAO CRISPY CALAMARI 16.5
Roasted Peanut, Sweet Chili Sauce

MARYLAND CRAB CAKES 19.5
Old Bay Remoulade

GRILLED LAMB CHOP LOLLIPOPS 20.5
Baba Ganoush, Balsamic Syrup

BULLDOG BAO WOW 16.5
Hoisin Pork, Cucumber, Green Papaya Slaw, Cilantro Cashew Sauce

STEAMED EDAMAME POT STICKERS 14.5
Ginger Apple Dashi

SOUPS

BLACK BEAN 6.5
GAZPACHO 6.5
SOUP OF THE DAY 6.5

SALADS

Add To Any Salad: Chicken 9, Salmon 11, Tuna 14, Shrimp 15, Filet of Beef 17

YALE KALE CAESAR SALAD 10.5 / 15.5
Shredded Kale, Romaine Lettuce, Caesar Dressing, Parmesan, Croutons

SUMMER SALAD 10.5 / 15.5
Mesclun Greens, Asparagus, Cucumber, Tomatoes,
Carrots, Beets, Radish, Red Onions, Balsamic Vinaigrette

BLT SALAD 11.5 / 16.5
Hydro Bibb Lettuce, Beefsteak Tomatoes, Red Onion, Bacon,
Blue Cheese, Ranch Dressing

RED & GOLDEN BEET SALAD 12.5 / 17.5
Red & Golden Beets, Arugula, Candied Walnuts, Whipped Feta,
Balsamic Syrup

SANDWICHES

THE BULLDOG BURGER 18.5
Original Blend of Ground Sirloin, Short Rib, and Brisket, Onion Roll,
Kale Slaw, Pickle, French Fries
Choice Of: Mushrooms and Onions, Bacon, American, Cheddar, Swiss,
or Blue Cheese

TURKEY OR VEGGIE BURGER 17.5
Multigrain Roll, Lettuce, Tomato, Kale Slaw, Pickle, Sweet Potato Fries

CRAB CAKE BLT 20.5
Brioche Roll, Bacon, Lettuce, Tomato, Old Bay Rémolade, Pickle,
Sweet Potato Fries

WENZEL SUB 17.5
Fried Chicken Cutlet, Shredded Iceberg Lettuce, Tomato,
Wenzel Hot Sauce, Mozzarella, Mayo, Terra Chips

ENTRÉES

SEAFOOD COBB SALAD 30
Shrimp & Salad Ceviche, Romaine Lettuce, Cucumber,
Carrot, Avocado, Plantain Chips, Citrus Vinaigrette

BRINED FRENCH CUT CHICKEN BREAST 28.5
Roasted Rainbow Carrots, Hakurei Turnips,
Whipped Feta, Honey, Pistachio

SHRIMP & SCALLOP FARRO RISOTTO 29.5
Asparagus, Fresh Peas, Pea Shoots, Farro,
Asiago Cheese, Roast Tomato Purée

BLACK PEPPER RUBBED FILET MIGNON 35.5
Sautéed Mushrooms, Onions, Asparagus, Mashed Red Jacket Potatoes

SOY-GLAZED TUNA 28
Baby Bok Choy, Oyster Mushrooms, Bean Sprouts, Mint,
Cilantro, Basil, Ramen Noodles, Ginger Apple Dashi

SWEET PEA RAVIOLI 27.5
Pea Sprouts, Oyster Mushrooms, Caramelized Cipollini Onion,
Miso Butter, Pea Purée

ROASTED COLORADO LAMB RACK 41
Cumin-Mustard Crust, Soft Polenta, Baby Turnips, Asparagus,
Rosemary Jus

12-OZ DRY-AGED PRIME NY STRIP STEAK 49.5
Sautéed Mushrooms, Onions, Asparagus, Mashed Red Jacket Potatoes



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 and food purveyors.

Not all ingredients are listed. Please tell your server about any food allergies you have. Gluten free bread is available upon request. Consuming raw or undercooked 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.