**THE ROOF Dinning Room & Terrace**

**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 Aïoli
- PROSCIUTTO WRAPPED FIGS 15.5
  - Whipped Feta, Arugula, Sherry Vinaigrette, Balsamic Syrup
- SHRIMP AND SCALLOP MARGARITA 16.5
  - Lemon, Lime, Cilantro, 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, Pickup, 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 Remoulade, 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, Pear 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

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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.