

## SOUPS

BLACK BEAN 6.5

GAZPACHO 6.5

SOUP OF THE DAY 6.5

## SALADS

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

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

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

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

ASPARAGUS, PEA SHOOT & FARRO SALAD 11.5 / 16.5  
Frisée Lettuce, Asparagus, Fresh Peas, Pea Shoots, Almonds, Red Radish, Asiago Cheese, White Balsamic Vinaigrette  
*Add:* Poached Egg 5

BURRATA 12.5 / 17.5  
Tomato Caprese Salad, Basil, Arugula, Extra Virgin Olive Oil, Grilled Bread

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

## 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  
Seared Crab Cake, Bacon, Lettuce, Tomato, Old Bay Rémoûlade, Brioche Roll, Pickle, Sweet Potato Fries

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

GRILLED VIETNAMESE EGGPLANT WRAP 16.5  
Mizuna Greens, Green Papaya Slaw, Cucumber, Cilantro, Sriracha Mayo, House Chips

LOBSTER TACOS 22.5  
Lobster Salad, Arugula, Corn Tortilla, Vegetable Slaw, Wasabi Aioli

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

YALE CLUB SANDWICH 16.5  
Turkey, Bacon, Lettuce, Tomato, White Toast, Mayonnaise, Kale Slaw, Pickle, House Chips

TUNA SALAD SANDWICH 16.5  
Lettuce, Tomato, Whole Wheat Toast, Kale Slaw, Pickle, House Chips



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.**

## ENTRÉE SALADS

COBB SALAD 19.5  
Mesclun Greens, Avocado, Grilled Chicken, Bacon, Carrots, Tomato, Red Onion, Egg, Blue Cheese, Balsamic Vinaigrette

BISHOP SALAD 19.5  
Iceberg Lettuce, Ham, Roast Beef, Turkey, Swiss Cheese, Cucumber, Tomato, Russian Dressing

POACHED SALMON SALAD 28  
Mizuna Greens, Cucumber and Green Papaya Slaw, Scallions, Cilantro Cashew Yogurt Sauce

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

## ENTRÉES

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

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

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

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

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