

THE
**GRILL
 ROOM**
 AT THE
 YALE CLUB

DINNER
 w e e k e n d

**S M A L L
 P L A T E S**

- Buratta** • heirloom tomato, watermelon, toasted pine nuts, basil • 15
- Catskill Smoked Salmon** • potato crostini, horseradish cream • 15
- Steamed Edamame Pot Stickers** • ginger apple dashi • 13
- Maryland Crab Cakes** • old bay rémoulade • 16
- Maine Lobster Tacos** • vegetable slaw, wasabi aioli • 18
- House Guacamole** • salsa, chips • 15

S O U P S

- Black Bean Soup** • 6
- Soup of the Day** • 6

S A L A D S

- Caesar Salad** • parmesan, croutons, romaine lettuce, caesar dressing • 9
- Satur Farms Tossed Greens** • cucumbers, tomatoes, red onion, carrots, mesclun greens, balsamic vinaigrette • 9
- Chopped Kale, Broccoli Slaw and Red Quinoa Salad** • pumpkin seeds, mango relish, bleu cheese, rice vinegar dressing • 12
- Heirloom Tomato and Watermelon Salad** • arugula, feta cheese, kalamata olives, red onions, cucumber, lemon herb vinaigrette • 12
- Salmon Caesar** • seared salmon, parmesan, croutons, romaine lettuce, caesar dressing • 24
- Chicken Caesar** • chicken paillard, parmesan, croutons, romaine lettuce, caesar dressing • 23
- Cobb Salad** • grilled chicken, avocado, bacon, carrots, tomato, red onion, egg, mesclun greens, bleu cheese, balsamic vinaigrette • 18

**B U R G E R S &
 S A N D W I C H E S**

- The Bulldog Burger** • blend of ground sirloin, short rib, and brisket, onion roll, fries, side of kale slaw, pickle • 17
 Choice Of: mushrooms and onions, american, cheddar, swiss, or blue cheese
- Turkey or Veggie Burger** • lettuce, tomato, side of kale slaw, multigrain roll, pickle, sweet potato fries • 17
- Crab Cake BLT** • bacon, lettuce, tomato, chipotle aioli, brioche roll, pickle, sweet potato fries • 19
- Southwestern Chicken Wrap** • grilled chicken breast, tomato, arugula, black bean corn relish, pepper jack cheese, chipotle mayonnaise • 16
- Lobster Salad Sandwich** • vegetable slaw, arugula, brioche roll, terra chips • 22
- Club Sandwich** • sliced turkey, lettuce, tomato, bacon, white toast, mayonnaise, side of kaleslaw, pickle, house chips • 16
- Tuna Sandwich** • lettuce, tomato, kale slaw, terra chips • 16

E N T R É E S

- Tandoori Chicken Salad** • cucumbers, tomatoes, arugula, frisée, israeli couscous, citrus vinaigrette • 24
- Steak and Eggs** • jumbo green asparagus, frisée, shaved asiago, olive oil, lemon juice, basil, diced tomatoes • 33
- Pan-Seared Tuna** • stewed beluga lentils, garam masala, zucchini, cucumber raita • 28
- Shrimp and Scallop Risotto** • tomatoes, cilantro, kale, coconut thai chili risotto • 29
- Rack of Lamb** • baba ghanoush, spring peas, fava beans, rainbow carrots • 40
- Pasta of the Day** • MP
- Catch of the Day** • MP
- Vegetarian Special** • MP



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 Farm in Salem, NY and other local 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.

COCKTAILS 12

YC Signature Manhattan

Garrison Brothers Single Barrel Bourbon, Antica Formula Vermouth, Bitter Truth Walnut, Luxardo Cherry

Plantation Rum Punch

Plantation Pineapple Rum, Plantation Overproof Rum, Dry Curaçao, Tropical Juices

Dahlia

Providencia Golden Rum, Pomegranate Carnation Mixer, Pineapple Purple Metallic Flower Garnish

Sour Cherry Gin Sling

Brooklyn Gin, Sour Cherry Cordial, Cointreau, Club Soda, Angostura Bitters, Lime Juice

Black Currant Champagne

Zonin Prosecco, American Fruits Black Currant Cordial, Blackberries

Yale Cosmo

Stolichnaya Blueberi, Cointreau, Blueberry-Pomegranate Juice, Blueberries

Old Fashioned

Bulleit Bourbon, Angostura Bitters, Club Soda, Orange Slice, Luxardo Cherries

Yale Martini

Bulldog Gin, French Vermouth, Blue Cheese Olives

ON DRAFT

16 OZ / 23 OZ

Brooklyn Lager, Brooklyn, NY 5 / 7

Sierra Nevada Pale Ale, Chico, CA 6 / 8

Dogfish Head 60 Min IPA, Milton, DE 6 / 8

Sixpoint Sweet Action, Brooklyn, NY 6 / 8

Krombacher Pils, Krombach, Germany 6 / 8

Guinness Stout, Dublin, Ireland 6 / 8

BY THE BOTTLE

Amstel Light, Amsterdam, Netherlands 7

Allagash White Ale, Portland, ME 9

Badass Apple Cider, Blauvelt, NY 8

Beck's Non-Alcoholic, Bremen, Germany 6

Ballast Point Sculpin IPA, San Diego, CA 9

Budweiser, St Louis, MO 6

Corona Extra, Mexico City, Mexico 7

Coors Light, Golden, CO 7

Chimay Rouge, Baileux, Belgium 14

Doc's Draft Hard Cider, Warwick Valley, NY 8

Heineken Lager, Amsterdam, Netherlands 7

Left Hand Milk Stout, Longmont, CO 9

Poperings Hommel Bier, Brouwerij Van Eecke, NV 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, Downingtown, PA 9

DESSERT WINE AND PORT

GLASS

Dow's Late Bottled Vintage Port 7

W. & J. Graham's Six Grapes Ruby Port, NV 8

Castelnau De Suduiraut, Sauternes, France, 2009 10

W. & J. Graham's 20-Year Tawny 20

W. & J. Graham's 40-Year Tawny 57

WINES

GLASS/ BOTTLE

Vintage information available upon request.

Sparkling and Champagne

108 Zonin Prosecco Veneto, Italy 9/ 36

101 Drappier Carte D'Or Champagne, France, 75

109 Iron Horse Ocean Reserve Green Valley, Sonoma, California 78

103 Veuve Clicquot Brut Yellow Label, Champagne, France 122

White

369 Tenuta Cà Bolani Superiore Friuli Pinot Grigio Aguilera, Italy 9/ 36

376 Saint Clair Sauvignon Blanc Marlborough, New Zealand 9/ 36

354 The Four Graces Pinot Gris Willamette Valley, Oregon 36

360 Domaine de la Perrière Sancerre Loire Valley, France 44

385 Kim Crawford Spitfire Sauvignon Blanc Marlborough, New Zealand 47

374 Dopff & Irion Cuvée René Riesling Alsace, France 36

336 Ken Forrester Old Vine Reserve Chenin Blanc Stellenbosch, South Africa 36

338 Joseph Drouhin Laforêt Chardonnay Burgundy, France 9/ 36

323 Chalk Hill Chardonnay Sonoma Coast, California 16/ 64

346 Clos du Val Chardonnay Carneros, California 57

315 Joseph Drouhin Pouilly-Fuissé Mâconnais, France 57

Rosé

401 Hect & Bannier Rosé Côtes de Provence, France 9/ 36

402 Pascal Jolivet Sancerre Rosé Loire Valley, France 11/ 45

Red

229 Cloudline Pinot Noir Willamette Valley, Oregon 9/ 36

288 TR Elliot Pinot Noir North Coast, California 17/ 64

231 Quivira Dry Creek Zinfandel Dry Creek Valley, California 42

207 Calera Pinot Noir Central Coast, California 55

298 Joseph Drouhin Santenay Côte de Beaune, France 56

297 Benovia Pinot Noir Russian River Valley, California 67

253 Enrique Foster IQUE Malbec Luján de Cuyo, Argentina 9/ 36

256 Enrique Foster Reserve Malbec Luján de Cuyo, Argentina 43

276 Ridge Geyserville Zinfandel Sonoma County, California 68

215 Famille Perrin Châteauneuf-du-Pape Les Sinards Rhône, France 80

235 Boomtown Cabernet Dusted Valley, Washington 9/ 36

295 Pied à Terre Cabernet Sauvignon Sonoma County, California 53

202 Kith & Kin Cabernet Sauvignon, Napa Valley, California 57

299 Silverado Estate Grown Cabernet Sauvignon Napa Valley, California 99