



SANDWICHES

CRAB CAKE BLT 19

SEARED CRAB CAKE, BACON, LETTUCE, TOMATO, CREOLE RÉMOULADE, BRIOCHE ROLL, PICKLE, SWEET POTATO FRIES

LOBSTER SALAD SANDWICH 22

BRIOCHE ROLL, VEGETABLE SLAW, ARUGULA, TERRA CHIPS

CUBAN PANINI 17

PULLED PORK SHOULDER, SMOKED HAM, SWISS CHEESE, PICKLE, DIJON MUSTARD

GRILLED CHICKEN, BRIE & APPLE SANDWICH 16

GRILLED CHICKEN, BRIE, ARUGULA, GRANNY SMITH APPLE, ONION BRIOCHE ROLL, HONEY GOLDEN RAISIN SPREAD

HOT TURKEY SANDWICH 16

MASHED POTATOES, GIBLET GRAVY, CRANBERRY SAUCE

EGGS BENEDICT 16

POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE

CLUB SANDWICH 16

SLICED TURKEY, LETTUCE, TOMATO, BACON, WHITE TOAST, MAYONNAISE, COLESLAW, PICKLE, HOUSE CHIPS

TUNA SANDWICH 16

TUNA SALAD, LETTUCE, TOMATO, WHOLE WHEAT TOAST, MAYONNAISE, SIDE OF COLESLAW, PICKLE, HOUSE CHIPS

BURGERS

THE BULLDOG BURGER 17

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

TURKEY OR VEGGIE BURGER 17

LETTUCE, TOMATO, MULTIGRAIN ROLL, COLESLAW, SWEET POTATO FRIES, PICKLE

ENTRÉES

SAUTÉED TROUT 26

CAULIFLOWER, PICKLED OYSTER MUSHROOMS, KALE RISOTTO, BALSAMIC DRIZZLE

SHRIMP AND SCALLOP 29

ROASTED CORN, EDAMAME, PARSNIP PURÉE, MARBLE POTATOES, CHIVE OIL

BRAISED BEEF BOLOGNESE 26

CAVATELLI, TOMATO, BASIL, RICOTTA, SHAVED ASIAGO CHEESE

BOURBON-BRINED CHICKEN 26

ROASTED ROOT VEGETABLES, BABY MARKET POTATOES, CANDY CANE RADISH

GRILLED FILET MIGNON 32

SAUTÉED MUSHROOMS, TOMATOES, ROASTED BRUSSELS SPROUTS, BACON, PARSNIP WHITE WINE SHALLOT CREAM SAUCE

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 BREAD IS AVAILABLE UPON REQUEST.

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

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

BLACK BEAN SOUP 6

VICHYSOISE 6

SOUP OF THE DAY 6

SALADS

ADD-ON TO ANY SALAD

GRILLED CHICKEN BREAST \$8
FILLET OF BEEF \$15
SEARED SALMON \$10

TOSSED GREENS 9/15

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

CAESAR SALAD 9/15

PARMESAN, CROUTONS, ROMAINE LETTUCE,
CAESAR DRESSING

ROASTED RAINBOW CARROT SALAD 10

KALE, RED QUINOA, DATES,
YOGURT DRESSING

RED & GOLDEN BEET SALAD 12

BUTTERNUT SQUASH, BLACK BARLEY, ARUGULA, CANDIED
WALNUTS, GOAT CHEESE, TZATZIKI, BALSAMIC SYRUP

POACHED PEAR SALAD 12

ROASTED SWEET POTATO, RED ENDIVE, MÂCHE LETTUCE,
ASIAGO CHEESE, CRUNCHY SEED GRANOLA,
CITRUS VINAIGRETTE

COBB SALAD 18

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

BISHOP SALAD 17

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



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 OWN SENSE OF HISTORY. ORIGINALLY DESIGNED BY JAMES GAMBLE ROGERS, THE TAP ROOM TAKES MEMBERS BACK TO THEIR TIME IN YALE'S OWN RESIDENTIAL COLLEGE DINING HALLS AND THOSE BRIGHT COLLEGE YEARS IN THE HEART OF NEW HAVEN.

WINE

SPARKLING

ZONIN PROSECCO

VENETO, ITALY

9/36

WHITE

TENUTA CA' BOLANI PINOT GRIGIO

2016, FRIULI, ITALY

9/36

DR. KONSTANTIN FRANK DRY RIESLING

2013, FINGER LAKES, NEW YORK

9/36

SAINT CLAIR SAUVIGNON BLANC

2016, MARLBOROUGH, NEW ZEALAND

9/36

JOSEPH DROUHIN LAFORÊT CHARDONNAY

2015, BURGUNDY, FRANCE

9/36

CHALK HILL CHARDONNAY

2014, SONOMA COAST, CALIFORNIA

16/64

ROSÉ

HECT & BANNIER ROSÉ

2016, CÔTES DE PROVENCE, FRANCE

9/36

RED

ENRIQUE FOSTER IQUE MALBEC

2016, LUJÁN DE CUYO, ARGENTINA

9/36

CLOUDLINE PINOT NOIR

2015, WILLAMETTE VALLEY, OREGON

9/36

BOOMTOWN CABERNET SAUVIGNON

2015, COLUMBIA VALLEY, WASHINGTON STATE

9/36

MARQUÉS DE VARGAS RIOJA

2012, RIOJA, SPAIN

9/36

LA FOLLETTE PINOT NOIR

2014, NORTH COAST, CALIFORNIA

14/56

ON DRAFT

KROMBACHER PILS, GERMANY 6

BRONX BREWERY "BANNER" BELGIAN STYLE ALE,

BRONX, NY 6

DUVEL, MOORTGAT, BELGIUM 12

BROOKLYN LAGER, BROOKLYN, NY 5

DOGFISH HEAD 60 MIN IPA, MILTON, DELAWARE 7

SIXPOINT SWEET ACTION, BROOKLYN, NY 7

SEASONAL DRAFT SELECTION 7

GUINNESS STOUT, DUBLIN, IRELAND 6

BY THE BOTTLE

ALLAGASH WHITE, MAINE, USA 9

AMSTEL LIGHT, AMSTERDAM, NETHERLANDS 7

BALLAST POINT SCULPIN IPA, SAN DIEGO, CA 9

BUDWEISER, MISSOURI, USA 6

CHIMAY ROUGE, BAILEUX, BELGIUM 14

COORS LIGHT, COLORADO, USA 7

CORONA EXTRA, MEXICO CITY, MEXICO 7

HEINEKEN, AMSTERDAM, NETHERLANDS 7

PIRAAT, ERTVELDE, BELGIUM 12

STELLA ARTOIS, LEUVEN, BELGIUM 7

STONE IPA, SAN DIEGO, CA 8

BADASS APPLE CIDER, BLAUVELT, NY 8

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

BECKS NON-ALCOHOLIC, BREMEN, GERMANY 6