



**44TH AND  
TERRACE**  
THE YALE CLUB OF NYC

**DINNER MENU**

**SEAFOOD BAR**

<i>Shrimp Cocktail</i>	15
<i>Scallop and Shrimp Ceviche</i>	16
<i>½ Dozen Oysters</i>	15

**SHARED PLATES**

<i>Kung Pao Calamari</i>	15
Scallions, peanuts, sweet and spicy chili sauce	
<i>Buffalo Chicken Spring Roll</i>	13
Blue cheese dressing, celery sticks	
<i>Fresh Guacamole</i>	11
Tortilla chips, salsa	
<i>Hummus</i>	11
Feta, tomatoes, naan	
<i>Catskill Smoked Salmon</i>	15
Potato pancake, pepperpress, Tzatziki sauce, red onion, capers	
<i>Tuna Taco</i>	15
Jicama slaw, wasabi aioli	
<i>Mini Crab Cakes</i>	16
Old Bay aioli	
<i>BBQ Pulled Pork Sliders</i>	15
Vermont cheddar, pickles, brioche bun	
<i>Parmesan Artichoke Fritters</i>	13
Goat cheese	

**CHEESE & CHARCUTERIE**

<i>All Natural Artisanal Charcuterie and Murray's Cheese Tasting</i>	18
Prosciutto, fennel salami, Sopressata, olives, grain mustard, sliced baguette	
Maytag Blue Cheese, Old Chatham Sheep Herding Company Camembert, Manchengo, honey comb, membrillo, candied pecans	
<i>Murray's Cheese Tasting</i>	12
<i>Charcuterie Tasting</i>	12

**SOUP**

<i>Soup of the Day</i>	6
<i>Black Bean Soup</i>	6
<i>Tomato Gazpacho</i>	6
Crispy tortillas	

**SALADS**

Add ons for all entrée salads:

<i>Seared Tuna</i>	10
<i>Atlantic Salmon</i>	7
<i>Grilled Murray's Chicken</i>	5
<i>8oz Flat Iron Steak</i>	10
<i>Roasted Portabella Mushroom</i>	5
<i>Mesclun Greens</i>	9/17
<i>Classic Caesar</i>	9/17
<i>BLT Salad</i>	9/17
Hydroponic bibb lettuce, beefsteak tomatoes, crumbled blue cheese, red onion, bacon ranch dressing	
<i>Buccocini and Heirlooms</i>	17
Basil, extra virgin olive oil, balsamic drizzle	
<i>Citrus Salad</i>	17
Orange, beet, arugula, kale, candied pecans, goat cheese	

**SANDWICHES**

<i>Yale Jr. Club</i>	15
Sliced turkey, lettuce, tomato, bacon on white toast, mayonnaise, coleslaw, chips	
<i>Crab Cake BLT</i>	18
Tomato, green leaf lettuce, bacon, Old Bay aioli, brioche roll, sweet potato fries	

**PASTAS**

<i>Truffled Wild Mushroom Ravioli</i>	21
Sautéed mushroom, tomato, goat cheese, herbal broth	
<i>Seafood Fettuccini</i>	22
Shrimp, scallops, roasted garlic, broccoli rabe, brown butter, lemon	

**DESSERTS • 8**

<i>Warm Apple Crisp with Ashley's Bourbon Brown Sugar Ice Cream</i>
<i>Boylan's Root Beer Float with Almond Cookies</i>
<i>Chocolate Cream Pie topped with Pistachio</i>
<i>NY Style Cheese Cake topped with Fresh Fruit Compote</i>
<i>Truffles and Strawberries</i>
<i>Warm Toll House Chocolate Chip Cookies</i>
<i>Assorted Berries</i>
<i>Ice Cream and Sorbet</i>

**BURGERS**

<i>The Bulldog Burger</i>	17
Ground sirloin, onion roll, fries, coleslaw, pickle	
<i>With choice of:</i>	
Mushrooms and onions, American, cheddar, swiss or blue cheese	
<i>Turkey or Veggie Burger</i>	17
Tzatziki sauce, lettuce, tomato, cole slaw, sweet potato fries, pickle	

**CHAR-GRILLED**

<i>Australian Lamb Chop</i>	32
Jumbo asparagus, whipped potato, roasted garlic, red wine braised onions, rosemary demi-sauce	
<i>Dry Aged NY Strip Steak</i>	39
Baked potato, sour cream, chives, bacon, sautéed mushroom and onions, wilted spinach	
<i>Murray's Chicken Breast</i>	25
Creamy mushroom polenta, fresh peas, shaved asparagus, radish thyme sauce	

**SEAFOOD GRILL**

<i>Atlantic Salmon</i>	25
Israeli couscous, peppers, cucumber, mint, cilantro, arugula, pepperpress, lemon vinaigrette	
<i>Diver Scallops</i>	27
Leek and asparagus, risotto, shaved baby carrots, chervil in truffle oil, sweet pea butter sauce	
<i>Grilled Wild Tuna</i>	28
Scallion wasabi mashed potatoes, jicama slaw, sweet chili sauce	

**SIDES • 8**

<i>Grilled Asparagus</i>
<i>Broccoli Rabe</i>
Roast garlic, lemon
<i>Wilted Spinach with Olive Oil</i>
<i>Parmesan Fries</i>
<i>Sweet Potato Fries</i>
Old Bay aioli
<i>Baked Potato</i>
Bacon, scallions, sour cream

## SPARKLING WINE & CHAMPAGNE

Zonin Prosecco	9/36
Tommasi Tenuta Filodora Prosecco	9/33
<b>Y</b> Iron Horse Ocean Reserve 2005	62
Nicolas Feuillatte Brut Blue Label	65
Pommery Brut Royale	95
Veuve Cliquot Brut Yellow Label	105
Bollinger La Grande Année 1999	230
Moët & Chandon Dom Pérignon 2002	300

## WHITE

### Crisp and Refreshing

Cave de Lugny Mâcon-Lugny 2011	30
Les Charmes Chardonnay	
Tenuta Ca' Bolani Pinot Grigio 2012	8/32
Giesen Sauvignon Blanc 2012	8/30
Livio Felluga Pinot Grigio 2011	50
Dog Point Sauvignon Blanc 2012	38
St. Supéry Sauvignon Blanc 2012	42
Domaine de la Perrière Sancerre 2011	45
J Vineyards Pinot Gris 2011	33
Joseph Drouhin	
Vaudon Chablis Reserve 2011	50

### Aromatic and Spicy

Ken Forrester Chenin Blanc 2011	29
Yalumba Viognier 2009	26
Telmo Rodríguez Basa	
Sauvignon Blanc/Verdejo 2011	27
Dr. Konstantin Frank Dry Riesling 2011	32
Amarte Mas Albariño 2011	33
Hugel Gewurztraminer 2010	50

### Full and Rich

Joseph Drouhin	
Laforet Chardonnay 2011	10/38
Simi Chardonnay 2011	40
DeLoach Russian River	
Chardonnay 2011	40
Joseph Drouhin Pouilly Fuisse 2011	52
Mer Soleil Silver Chardonnay 2011	45
<b>Y</b> Iron Horse Chardonnay 2010	53
Matanzas Creek Chardonnay 2010	56
Trefethen Chardonnay 2010	55
Grgich Hills Chardonnay 2009	90
Cakebread Chardonnay 2011	90
Joseph Drouhin Meursault 2011	102

## ROSE

Enrique Foster Rosé 2011	8/30
Château de Campuget Rosé 2012	32
E. Guigal Côtes du Rhône Rosé 2011	32
Domaine St. Marguerite L'Espirit 2011	50

## COCKTAILS · 12

### Share 44th and Terrace

Open to members and their guests, 44th and Terrace offers a chic rooftop experience right in the heart of Midtown. Sit back in our outdoor lounge, sip on a cocktail or two, and share a few plates under our signature yellow awning.

#### Sake Mojito

Bacardi Rum, sake, club soda, mint, lime

#### Honey Lemonade

1800 Tequila, fresh lemon, honeycomb

#### Pomtini

Rain Organic Vodka, pomegranate juice, fresh OJ

#### Terrace Mule

Stoli Vodka, ginger beer, club soda, candied ginger

#### Mint Julep

Bulleit Bourbon, simple syrup, mint

#### Dark 'n Stormy

Goslings Black Seal Rum, ginger beer, lime

#### Yale Club Margarita

Herradura Silver Tequila, Blue Curaçao, lemon, salt  
Pitcher 45

#### French Gimlet

Grey Goose Vodka, saint germain, lemon

#### Passion Fruit Margarita

Tanteo jalapeño infused tequila, triple sec, passion fruit, lime

#### Strawberry Pimm's Cup

Pimm's No. 1, strawberries, cucumbers, gingerale, mint

#### White Sangria

White wine, passion fruit, fruit over ice  
Pitcher 45

#### Red Sangria

Blend of red wine and fresh fruit over ice  
Pitcher 45

#### Beer and Sake

##### Yale Club Lager 5

##### Domestic Beer 5

Budweiser, Miller Lite, Samuel Adams, Sierra Nevada

##### Imported Beers 6

##### Sake 6

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 Farms in Salem, NY and other local food purveyors.

Eighteen percent (18%) gratuity will be added to the bill.  
17.5% will be distributed to the wait staff, dining room attendants and bartenders;  
.5% will be distributed to supervisory personnel.

\*Not all ingredients are listed.

Please tell your server about any food allergies you may have.

**Y** A Yale alum produced this wine.

## RED

### Elegant and Supple

Château de Fleurie Beaujolais Villages 2011	40
Señorio de P. Peciña Crianza 2005	46
Cloudline Pinot Noir 2011	12/46
Holdredge Pinot Noir 2010	60
Emertius Pinot Noir 2010	64
<b>Y</b> TR Elliott Burgonet Pinot Noir 2010	18/69
Patz & Hall Pinot Noir 2010	78
Domaine Drouhin Pinot Noir 2011	96
Flowers Sonoma Coast Pinot Noir 2011	95
Patrice Rion Gevrey-Chambertin 2007	100
Joseph Drouhin Gevrey-Chambertin 2009	90

### Robust and Spicy

Mont-Redon Côtes du Rhône 2010	33
Torres Ibéricos Rioja Crianza 2010	30
Jean-Luc Colombo Côtes du Rhône	
Les Abeilles 2011	44
Rentato Ratti Barbera D'Alba 2011	40
Château de Campuget Syrah 2009	8/30
<b>Y</b> Enrique Foster Malbec IQUE 2012	30
<b>Y</b> Enrique Foster Malbec Reserve 2008	44
Fairview Pinotage 2009	57
Kanonkop Pinotage 2010	80
Nalle Zinfandel 2009	63
Grgich Hills Zinfandel 2009	75
Château La Nerthe	
Châteauneuf-du-Pape 2009	120
Chante Cigale Châteauneuf-du-Pape 2009	90
Domaine Beurenard Châteauneuf-du-Pape	
Boisrenard 2010	141

### Full and Rich

Jeanne Marie Merlot 2011	9/30
Nederburg Cabernet Sauvignon 2011	9/34
Domaines Barons de Rothschild	
Lafite Réserve Spéciale 2010	32
Beaulieu Rutherford Cabernet	
Sauvignon 2009	54
Raymond Napa Cabernet Sauvignon 2010	75
Villadoria Barolo 2000	60
Freemark Abbey Cabernet Sauvignon 2009	75
Burgess Cabernet Sauvignon 2008	75
Marchesi de Gresy Barbaresco 2008	110
Renato Ratti Marcesasco Barolo 2008	100
Miner Family Stagecoach Merlot 2007	78
Duckhorn Vineyards Merlot 2010	120
Joseph Phelps Cabernet Sauvignon 2010	101
Jordan Cabernet Sauvignon 2009	101
Caymus Cabernet Sauvignon 2010	150
Château Gloria 2006	105
Château Laffitte Laujac 2010	70
Château Gruaud Larose 2006	140
Banfi Brunello di Montalcino 2007	125
Château Lynch-Bages Pauillac 2004	172



# 44TH AND TERRACE

THE YALE CLUB OF NYC

## LUNCH MENU

### SOUP

<i>Soup of the Day</i> .....	6
<i>Black Bean</i> .....	6
<i>Tomato Gazpacho</i> .....	6
Crispy tortillas	
<i>Vichyssoise</i> .....	6

### SALADS

Add ons for all entrée salads:

<i>Seared Tuna</i> .....	10
<i>Atlantic Salmon</i> .....	7
<i>Grilled Murray's Chicken</i> .....	5
<i>8oz Flat Iron Steak</i> .....	10
<i>Roasted Portabella Mushroom</i> .....	5

<i>Mesclun Greens</i> .....	8/16
Red and yellow pear tomatoes, carrots, red onion, cucumbers, sun-dried tomato vinaigrette	

<i>Classic Caesar</i> .....	8/16
Romaine lettuce, parmesan cheese, croutons, caesar dressing	

<i>BLT Salad</i> .....	9/17
Hydroponic bibb lettuce, beefsteak tomatoes, crumbled blue cheese, red onion, bacon ranch dressing	

<i>Citrus Salad</i> .....	9/17
Orange, beet, arugula, kale, candied pecans, goat cheese	

<i>Chicken Tandoori Salad</i> .....	19
Israeli couscous, cucumber, mint and cilantro, dried cranberries, pecans, arugula, peppergrass	

<i>Seafood Cobb Salad</i> .....	25
Shrimp, scallops, avocado, blue cheese, plantain chips, romaine lettuce	

<i>Cobb Salad</i> .....	17
Mesclun Greens, chicken, carrots, avocado, egg, bacon, blue cheese, tomato vinaigrette	

<i>Bishop Salad</i> .....	17
Ham, roast beef, turkey, swiss, cucumber, tomato, iceberg lettuce, Russian dressing	

### SANDWICHES

<i>Catskill Smoked Salmon Wrap</i> .....	16
Multi grain tortilla, watercress, tomato, hardboiled egg, tzaziki sauce, terra chips, coleslaw, pickle	

<i>Yale Jr. Club</i> .....	15
Sliced turkey, lettuce, tomato, bacon, white toast mayonnaise, potato chips, cole slaw, pickle	

<i>New England Style Shrimp, Scallop and Avacado Roll</i> .....	16
Dressed with lemon aioli and chives, terra chips, coleslaw, pickle	

<i>Crab Cake BLT</i> .....	18
Tomato, green leaf lettuce, bacon, Old Bay aioli, brioche roll, sweet potato fries	

<i>Tuna Salad Sandwich</i> .....	12
Lettuce, tomato, whole wheat toast, potato chips, cole slaw, pickle	

### BURGERS

<i>The Bulldog Burger</i> .....	17
Ground sirloin, onion roll, fries, coleslaw, pickle	
<i>With choice of:</i>	
Mushrooms and onions, american, cheddar, swiss or blue cheese	

<i>Turkey Burger</i> .....	17
Tzatziki sauce, lettuce, tomato, cole slaw, sweet potato fries, pickle	

<i>Veggie Burger</i> .....	17
Tzatziki sauce, lettuce, tomato, cole slaw, sweet potato fries, pickle	

### CHAR-GRILLED

<i>Bestecca and Crispy Onions</i> .....	26
Marinated flat iron steak grilled with lemon basil garlic and black pepper tossed arugula salad topped with crispy onions	

<i>Murray's Chicken Breast</i> .....	25
Creamy mushroom polenta, fresh peas, shaved asparagus, radish, thyme sauce	

### SEAFOOD GRILL

<i>Atlantic Salmon</i> .....	25
Israeli couscous, peppers, cucumber, mint and cilantro, dried cherries, candied pecans, arugula, peppergrass, lemon vinaigrette	

<i>Diver Scallops</i> .....	25
Leek and asparagus risotto, shaved baby carrots, chervil in truffle oil, garden pea butter sauce	

<i>Vegetarian Special of the Day</i> .....	19
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### TAP ROOM SPECIALS

Specials include Soup or Salad, Dessert and Coffee

<i>Tuesday</i>	
<i>Sushi Platter</i> .....	24
Assorted rolls and sashimi	

<i>Wednesday</i>	
<i>Prime Rib</i> .....	27
Baked potato, spinach	

<i>Weekly</i>	
<i>Prix Fixe</i> .....	25
See our weekly Prix Fixe Express Lunch Menu	

### DESSERTS · 8

*Warm Apple Crisp with Ashley's Bourbon Brown Sugar Ice Cream*

*Boylan's Root Beer Float with Almond Cookies*

*Chocolate Cream Pie Topped with Pistachio*

*NY Style Cheese Cake Fresh Berry Compote*

*Truffles and Strawberries*

*Warm Toll House Chocolate Chip Cookies*

*Assorted Berries*

*Ice Cream and Sorbet*

### BEVERAGES

<i>Coffee</i> .....	3.95
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<i>Tea</i> .....	3.95
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<i>Soda</i> .....	3.95
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<i>Espresso</i> .....	4.50
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<i>Cappuccino</i> .....	5
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<i>Mineral Water</i> .....	4.75
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