



LUNCH

s a t u r d a y

SOUPS

Black Bean Soup • 6.5

Gazpacho • 6.5

Soup of the Day • 6.5

SALAD

Yale Kale Caesar Salad • shredded kale, romaine lettuce, parmesan cheese, croutons, caesar dressing • 10.5/15.5

Summer Salad • mesclun greens, asparagus, cucumber, tomatoes, carrots, beets, radish, red onions, balsamic vinaigrette • 10.5/15.5

Red & Golden Beet Salad • red & golden beets, arugula, candied walnuts, whipped feta, balsamic syrup • 12.5/17.5

BLT Salad • hydro bibb lettuce, beefsteak tomatoes, red onion, bacon, blue cheese, ranch dressing • 11.5/16.5

Seafood Cobb Salad • shrimp & salad ceviche, romaine lettuce, cucumber, carrot, avocado, plantain chips citrus vinaigrette • 30

Cobb Salad • mesclun greens, avocado, grilled chicken, bacon, carrots, tomato, red onion, egg, blue cheese, balsamic vinaigrette • 19.5

Bishop Salad • iceberg lettuce, ham, roast beef, turkey, swiss cheese, cucumber, tomato, russian dressing • 19.5

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

BURGERS

The Bulldog Burger • blend of ground sirloin, short rib, and brisket, onion roll, fries, coleslaw, pickle • 18
Choice of: mushrooms and onions, bacon, american, cheddar, swiss, or blue cheese

Turkey or Veggie Burger • multigrain roll, lettuce, tomato, coleslaw, pickle, sweet potato fries • 17

SANDWICHES

Crab Cake BLT • seared crab cake, bacon, lettuce, tomato, old bay rémoulade, brioche roll, pickle, sweet potato fries • 20.5

Grilled Vietnamese Eggplant Wrap • mizuna greens, green papaya slaw, cucumber, cilantro, sriracha mayo, house chips • 16.5

Wenzel Sub • fried chicken cutlet, shredded iceberg lettuce, tomato, wenzel hot sauce, mozzarella, mayo, terra chips • 17.5

Hot Turkey Sandwich • mashed potatoes, giblet gravy, cranberry sauce • 17.5

Eggs Benedict • poached eggs, canadian bacon, english muffin, hollandaise • 16.5

Club Sandwich • turkey, bacon, lettuce, tomato, white toast, mayonnaise, kale slaw, pickle, house chips • 16.5

Tuna Sandwich • tuna salad, lettuce, tomato, whole wheat toast, mayonnaise, side of coleslaw, pickle, house chips • 16.5



Charles Kehrl, Executive Chef
Anthony Arbeny, 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.

(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.