

SATURDAY SUPPER

Starters

Black Bean Soup ^{GF} 7
A Yale Club Classic

House Made Whipped Spiced Hummus 16
Warm Naan, Baby Vegetables, Marinated Olives

Warm House Made Cornbread 12
Whipped Maple Lemon Butter

Crispy Brussels Sprouts 18
Green Chili Crema, Nori Lime Salt

Antipasto 22
Artisanal Local Cheese and Charcuterie,
Almonds, Cherry Mostarda

Calamari Fritti 21
Spicy Remoulade

Tuna Crudo Aguachile ^{GF} 22
Radish, Red Onion, Avocado, Crispy Tortillas,
Jalapeño Cucumber Vinaigrette

Winter Endive Salad 9 / 18
Mixed Endive, Bacon Lardon, Candied Pecans,
Blue Cheese Crumbles, Maple Vinaigrette

Classic Caesar Salad 9 / 17
Crisp Romaine, Parmesan, Croutons

YC Kale Salad ^{GF} 9 / 17
Heirloom Apples, Roasted Parsnips, Pine Nuts,
Pecorino, Lemon Vinaigrette

Add to Salad:
Grilled Chicken ^{GF} 8, Grilled Salmon ^{GF} 10,
Seared Shrimp ^{GF} 14, Grilled Tofu ^{V, GF} 6

Entrées

Bulldog Burger 25
Yale Club Special Blend or Veggie Burger, Fries, House Slaw, Sweet Pickles, Sweet Onion Brioche
Choice of: Mushrooms and Onions, Bacon, American, Cheddar, Swiss, or Blue Cheese

8 oz Grilled Prime Beef Filet ^{GF} 54
Truffled Cauliflower Purée, Beef Tallow Potato, Roasted Baby Carrots, Truffle Demi-Glace

Grilled Salmon ^{GF} 32
Warm Spinach, Baby Pearl Onions, Heirloom Potatoes, Dijon Cream Sauce

Roasted Murray's Half Chicken ^{GF} 32
Chive Mashed Potatoes, Green Beans

Crescent L.I. Duck Breast 36
Parsnip Purée, Roasted Winter Vegetables, Cherry Gastrique

Walnut Mushroom Bolognese ^V 26
Cavatelli, Vegan Mozzarella

Cauliflower Steak ^{V, GF} 28
Chickpea Curry, Sautéed Spinach, Basmati Rice

^V – Vegan (no eggs or dairy) | ^{GF} – Gluten-Free

The Yale Club's menu features many local ingredients that provide members and guests with healthy dining options.
The Club is committed to our members' well-being and supports local farms and purveyors.

THE YALE CLUB CULINARY TEAM

Not all ingredients are listed. Please tell your server about any food allergies you have. 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.

Due to ongoing supply chain issues, some of the items on our menu may not be available at all times.
We appreciate your patience and understanding.