

— **SMALL PLATES** —

- CATSKILL SMOKED SALMON 17
LOBSTER TACOS 20
HOUSE GUACAMOLE 15
STEAMED EDAMAME 7.5
ARTICHOKE GOAT CHEESE FRITTERS 15
MINI CRAB CAKES 17

— **SOUPS** —

- BLACK BEAN SOUP 6
SOUP OF THE DAY 6

— **SALADS** —

- CAESAR SALAD 10 / 15**
ROMAINE LETTUCE, PARMESAN, CROUTON, CAESAR DRESSING
- TOSSED GREENS 10 / 15**
CUCUMBERS, TOMATOES, CARROTS, RED ONION,
MESCLUN GREENS, BALSAMIC VINAIGRETTE
- RED & GOLDEN BEET SALAD 12 / 17**
ARUGULA, GRANNY SMITH APPLE, ROAST GARLIC HUMMUS,
CANDIED WALNUTS, GOAT CHEESE, BALSAMIC SYRUP
- ROASTED CAULIFLOWER
& QUINOA SALAD 11 / 16**
KALE, DRIED CRANBERRIES, ASIAGO CHEESE,
SLICED ALMONDS, WHITE BALSAMIC VINAIGRETTE
- COBB SALAD 19**
MESCLUN GREENS, GRILLED CHICKEN, AVOCADO, BACON,
CARROTS, TOMATO, RED ONION, EGG, BLUE CHEESE CRUMBLES,
BALSAMIC VINAIGRETTE
- ADD-ON TO ANY SALAD**
GRILLED CHICKEN BREAST 8
FILET OF BEEF 15
SEARED SALMON 10
LOBSTER 15

— **BURGERS** —

- BULLDOG BURGER 18**
BLEND OF GROUND SIRLOIN, SHORT RIB, AND BRISKET, ONION
ROLL, FRIES, COLESLAW, PICKLE **CHOICE OF:** MUSHROOMS AND
ONIONS; BACON; AMERICAN, CHEDDAR, SWISS OR BLUE CHEESE
- TURKEY OR VEGGIE BURGER 17**
MULTIGRAIN ROLL, LETTUCE, TOMATO, COLESLAW,
PICKLE, SWEET POTATO FRIES

— **SANDWICHES** —

- CRAB CAKE BLT 20**
SEARED CRAB CAKE, BACON, LETTUCE, TOMATO, CREOLE
RÉMOULADE, BRIOCHE ROLL, PICKLE, SWEET POTATO FRIES
- LOBSTER ROLL 22**
MAINE LOBSTER SALAD, VEGETABLE SLAW,
ARUGULA, TERRA CHIPS
- VIETNAMESE PORK SANDWICH 17**
PULLED PORK SHOULDER, PICKLED CUCUMBER, DAIKON,
SHREDDED CARROTS, HOISIN GLAZE, SRIRACHA MAYONNAISE,
CHOPPED PEANUTS
- CAPRESE SANDWICH 16**
EGGPLANT, TOMATOES, ROASTED RED PEPPERS, ARUGULA,
MOZZARELLA, PESTO, FOCACCIA
- CLUB SANDWICH 16**
SLICED TURKEY, LETTUCE, TOMATO, BACON, WHITE TOAST,
MAYONNAISE, COLESLAW, PICKLE, HOUSE CHIPS

— **ENTRÉES** —

- SAUTÉED TROUT 26**
SAUTÉED BUTTERNUT SQUASH, PECANS,
LEMON CAPER BEURRE NOISETTE, PARSLEY SALAD
- SHRIMP & SCALLOP RISOTTO 29**
ROASTED CORN & CAPONATA RISOTTO,
CORN PURÉE, CHIVE OIL
- RIGATONI WITH LAMB
& BEEF BOLOGNESE 27**
TOMATO, RICOTTA, BASIL PESTO, PARMESAN CHEESE
- GRILLED FILET MIGNON 35**
SAUTÉED MUSHROOMS, CREAMED SPINACH,
MASHED RED JACKET POTATOES
- BOURBON-BRINED FREE RANGE CHICKEN 27**
PEARL ONIONS, ROASTED POTATOES, ROOT VEGETABLES
- ROASTED COLORADO RACK OF LAMB 40**
CUMIN-MUSTARD CRUST, SQUASH CAPONATA,
GRILLED WINTER SQUASH
- PRIME DRY-AGED 12-OZ.
NEW YORK STRIP STEAK 49**
SAUTÉED MUSHROOMS AND ONIONS, CREAMED SPINACH,
MASHED RED JACKET POTATOES
- PASTA OF THE DAY MP**
- CATCH OF THE DAY MP**

CHARLES KEHRLI, EXECUTIVE CHEF
ANTHONY ARBEENY, DIRECTOR OF FOOD & BEVERAGE



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 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.

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.