
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

BISHOP SALAD 19

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

ADD-ON TO ANY SALAD

GRILLED CHICKEN BREAST 8

FILET OF BEEF 15

SEARED SALMON 10

LOBSTER 15

ENTRÉES

PASTA OF THE DAY MP

CATCH OF THE DAY MP

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

CAPRESE SANDWICH 16

EGGPLANT, TOMATOES, ROASTED RED PEPPERS,
ARUGULA, MOZZARELLA, PESTO, FOCACCIA

VIETNAMESE PORK SANDWICH 17

PULLED PORK SHOULDER, PICKLED CUCUMBER,
DAIKON, SHREDDED CARROTS, HOISIN GLAZE,
SRIRACHA MAYONNAISE, CHOPPED PEANUTS

EGGS BENEDICTS 16.5

POACHED EGGS, CANADIAN BACON,
ENGLISH MUFFIN, HOLLANDAISE

CLUB SANDWICH 16

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

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



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.

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.