

Soups

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

Market Soup 7
Ask your server for today's selection

Salads

Classic Caesar 9 / 17
Crisp Romaine, Parmesan, Croutons

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

Baby Lettuce ^V 9 / 18
Local Radishes, Green Market Vegetables, Red Wine Vinaigrette

Organic Baby Spinach ^V 9 / 18
Wheatberry, Sweet Potato, Brussels Sprouts,
Sliced Apple, Maple Vinaigrette

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

To Share

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

Calamari Fritti 21
Spicy Remoulade

Warm House Made Cornbread 12
Whipped Maple Lemon Butter

Charred Octopus ^{GF} 18
Beet Purée, Frisée Salad, Candied Pistachios

Tuna Crudo 22
Avocado Purée, Soy, Chili Crunch, Radish, Crispy Tortilla

Bulldog Beef Tacos 18
Bulgogi Beef, Soft Tortilla, Spicy Mayo

Roasted Baby Beets ^{GF} 22
Lemon Ricotta, Grapefruit, Pine Nut Vinaigrette

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

House Guacamole & Salsa ^{GF} 15
Blue Corn Chips

Lioni Burrata 18
Roasted Rainbow Carrots, Country Bread, Carrot Top Pesto

Entrées

Bulldog Burger 24
Yale Club Special Blend or Veggie Burger, Fries, House Slaw,
Sweet Pickles, Sweet Onion Brioche
Choice of: Mushrooms and Onions, Applewood Smoked Bacon,
American, Cheddar, Swiss, or Blue Cheese

Coffee Crust 8 oz Prime Beef Filet ^{GF} 54
Smoked Onion Purée, Polenta Gratin, Charred Broccolini

Seared Icelandic Cod ^{GF} 34
Baby Potatoes, Baby Leeks, Cherry Tomatoes, Beurre Blanc

Maitake Mushroom Bourguignon 28
Pearl Onions, Baby Carrots, Whipped Polenta

Heritage Pork Belly ^{GF} 38
White Bean, Collard Greens, Crispy Bits

Walnut Mushroom Bolognese ^V 26
Linguini, Vegan Mozzarella

Seafood Bouillabaisse 38
Tomato Seafood Broth, Fennel Salad,
Charred Country Bread

Potato Gnocchi 28
Delicata Squash, Spinach, Pomegranate Seed,
Parmesan, Brown Butter

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

Swordfish Steak 43
Pearl Barley, Currants, Chopped Almonds,
Cucumbers, Persillade

Market Sides 9

Charred Broccolini ^{V, GF}
Lemon Espelette Pepper
Sautéed Green Beans ^{V, GF}

Crispy Brussels
Green Chili Crema
Collard Greens ^{GF}

YC Truffle Frites
Pommes Purée

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

THE YALE CLUB CULINARY TEAM

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.

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.