

## Soups

**Black Bean Soup** <sup>GF</sup> 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** <sup>GF</sup> 9 / 17  
Heirloom Apples, Roasted Parsnips, Pine Nuts,  
Pecorino, Lemon Vinaigrette

**Charred Winter Bean Salad** 9 / 18  
Arugula, Charred Winter String Beans, Frisée,  
Toasted Pepita Seeds, Champagne Vinaigrette

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

**Add to a Salad**  
Grilled Chicken <sup>GF</sup> 8  
Grilled Salmon <sup>GF</sup> 10  
Seared Shrimp <sup>GF</sup> 14  
Grilled Tofu <sup>V, GF</sup> 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

**Tuna Crudo Aguachile** <sup>GF</sup> 22  
Radish, Red Onion, Avocado, Crispy Tortillas,  
Jalapeño Cucumber Vinaigrette

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

**Golden Beet Carpaccio** <sup>GF</sup> 22  
Arugula, Pickled Shallots, Goat Cheese,  
Fried Capers, Lemon Vinaigrette

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

**House Guacamole & Salsa** <sup>GF</sup> 12  
Blue Corn Chips

**Lioni Burrata** <sup>GF</sup> 19  
Radicchio, Roasted Winter Vegetables,  
Hazelnuts, Truffle Honey

## Entrées

**Bulldog Burger** 25  
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

**8 oz Grilled Prime Beef Filet** <sup>GF</sup> 54  
Truffled Cauliflower Purée, Beef Tallow Potato,  
Roasted Baby Carrots, Truffle Demi-Glace

**Seared Icelandic Cod** <sup>GF</sup> 34  
Baby Potatoes, Baby Pearl Onions, Cherry Tomatoes,  
Beurre Blanc

**Slow Roasted Branzino** <sup>GF</sup> 42  
Red Pepper Coulis, Braised Fennel, Cherry Tomatoes

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

**Walnut Mushroom Bolognese** <sup>V</sup> 26  
Cavatelli, Vegan Mozzarella

**Pan-Seared Monkfish** <sup>GF</sup> 32  
White Bean Cannellini, Pickled Mustard Greens, Beurre Blanc

**Rock Shrimp Risotto** 28  
Cherry Tomatoes, Snow Peas, Garlic Chips

**Roasted Murray's Half Chicken** <sup>GF</sup> 32  
Chive Mashed Potatoes, Green Beans

**Cauliflower Steak** <sup>V, GF</sup> 28  
Chickpea Curry, Sautéed Spinach, Basmati Rice

## Market Sides 9

**Charred Broccolini** <sup>V, GF</sup>  
Lemon Espelette Pepper  
**White Bean Cannellini** <sup>GF</sup>

**Crispy Brussels**  
Green Chili Crema, Nori Lime Salt  
**Roasted Carrots** <sup>V, GF</sup>

**YC Truffle Frites**  
**Pommes Purée**

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

THE YALE CLUB CULINARY TEAM