



THE
TAP
ROOM
LUNCH
AT THE
YALE CLUB

Starters

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

Tomato Soup 8
San Marzano Tomato Soup

Market Soup 7
Ask your server for today's selection

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

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

Crispy Brussels Sprouts 18
Green Chili Crema, Nori Lime Salt

Salads

Classic Caesar 9 / 17
Crisp Romaine, Parmesan, Croutons

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

Green Market Chop Chop ^V 18 / 25
Local Radishes, Green Market Vegetables,
Avocado Green Goddess

YC Cobb ^{GF} 25
Crisp Romaine, Grilled Chicken, Egg, Applewood Smoked Bacon,
Avocado, Blue Cheese, Buttermilk Tarragon Ranch

Seared Ahi Tuna Niçoise 25
Rare Seared Tuna Ribbons, Gem Lettuce, Classic Niçoise Garnishes

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

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

Falafel Bowl 28
Maitake Mushrooms, Baby Beets, Sautéed Spinach,
Pickled Shallots, Basmati Rice

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

Chicken Parmesan 28
Marinara, Mozzarella, Basil

Walnut Mushroom Bolognese ^V 26
Linguini, Vegan Mozzarella

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

Yale Club Sandwich 17
Organic Smoked Turkey, Tomato,
Applewood Smoked Bacon, House Chips

Tuna Tartine 22
House Made Tuna Salad, Country Bread, Garlic Mayo,
Mixed Green Salad

^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.