

Starters

Black Bean Soup ^{GF} 7

A Yale Club Classic

Market Soup 7

Ask your server for today's selection

House Guacamole & Salsa ^{GF} 12

Blue Corn Chips

Crispy Brussels Sprouts 18

Green Chili Crema,
Nori Lime Salt

House Made Spiced Hummus 16

Warm Naan, Baby Vegetables,
Marinated Olives

Salads

Bishop Salad ^{GF} 26

Chopped Iceberg, Roast Beef, Swiss, Ham, Russian Dressing

YC Kale ^{GF} 9 / 17

Heirloom Apples, Roasted Parsnips, Pine Nuts,
Pecorino, Lemon Vinaigrette

YC Cobb ^{GF} 25

Crisp Romaine, Grilled Chicken, Egg, Applewood Smoked Bacon,
Avocado, Blue Cheese, Buttermilk Tarragon Ranch

Classic Caesar 9 / 17

Crisp Romaine, Parmesan, Croutons

Seared Ahi Tuna Niçoise ^{GF} 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 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

Falafel Bowl 28

Maitake Mushrooms, Baby Beets, Sautéed Spinach,
Pickled Shallots, Basmati Rice

Grilled Salmon ^{GF} 32

Warm Spinach, Baby Pearl Onions, Heirloom Potatoes,
Dijon Cream Sauce

Grilled Chicken Milanese ^{GF} 28

Arugula, Toy Box Tomatoes, Lemon Vinaigrette,
Fried Capers, Shaved Parmesan

Walnut Mushroom Bolognese ^V 26

Cavatelli, Vegan Mozzarella

Slow Roasted Branzino ^{GF} 42

Red Pepper Coulis, Braised Fennel, Cherry Tomatoes,
Toasted Almonds

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

YC Chicken Sandwich 20

Pickle-Brined Chicken Thighs, Wenzel's Hot Sauce,
Garlic Mayo, Coleslaw, Potato Bun, House Chips

12 oz Dry-Aged Sirloin Steak ^{GF} 62

Chive Mashed Potatoes, Charred Broccolini,
Truffle Demi-Glace

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.