

THE
**GRILL
 ROOM**
 AT THE
 YALE CLUB
DINNER
 w e e k e n d

**S M A L L
 P L A T E S**

- Burrata** • tomato caprese salad, basil, extra virgin olive oil, grilled bread • 17.5
- Roasted Rainbow Carrots and Hakurei Turnips** • whipped feta, honey, pistachio • 12.5
- House Guacamole** • tortilla chips, salsa • 15
- Catskill Smoked Salmon** • potato crostini, tzatziki sauce • 17.5
- Lobster Tacos** • vegetable slaw, wasabi aioli • 22.5
- Kung Pao Crispy Calamari** • roasted peanut, sweet chili sauce • 16.5
- Maryland Crab Cakes** • old bay rémoulade • 19.5
- Steamed Edamame** • maldon sea salt • 7.5

S O U P S

- Black Bean Soup** • 6.5
- Soup of the Day** • 6.5

S A L A D S

- Yale Kale Caesar Salad** • shredded kale, romaine lettuce, parmesan cheese, croutons, caesar dressing • 10.5/15.5
- Summer Salad** • mesclun greens, asparagus, cucumber, tomatoes, carrots, beets, radish, red onions, balsamic vinaigrette • 10.5/15.5
- Asparagus, Pea Shoot and Farro Salad** • frisée lettuce, asparagus, fresh peas, pea shoots, almonds, red radish, asiago cheese, white balsamic vinaigrette • 11.5/16.5
- Red and Golden Beet Salad** • red & golden beets, arugula, candied walnuts, whipped feta, balsamic syrup • 12.5/17.5
- Cobb Salad** • mesclun greens, avocado, grilled chicken, bacon, carrots, tomato, red onion, egg, blue cheese, balsamic vinaigrette • 19.5
- BLT Salad** • hydro bibb lettuce, beefsteak tomatoes, red onion, bacon, blue cheese, ranch dressing • 11.5/16.5
- Add To Any Salad:** Chicken 9, Poached or Grilled Salmon 11, Tuna 14, Shrimp 15, Filet of Beef 17

**B U R G E R S &
 S A N D W I C H E S**

- The Bulldog Burger** • blend of ground sirloin, short rib, and brisket on an onion roll, kale slaw, pickle, fries, and a choice of: mushrooms and onions, bacon, american, cheddar, swiss or blue cheese • 18.5
- Turkey or Veggie Burger** • multigrain roll lettuce, tomato, kale slaw, pickle, sweet potato fries • 17.5
- Crab Cake BLT** • seared crab cake, bacon, lettuce, tomato, old bay rémoulade, brioche roll, pickle, sweet potato fries • 20.5
- Wenzel Sub** • fried chicken cutlet, shredded iceberg lettuce, tomato, wenzel hot sauce, mozzarella, mayo, terra chips • 17.5

E N T R É E S

- Soy-Glazed Tuna** • baby bok choy, oyster mushrooms, bean sprouts, mint, cilantro, basil, ramen noodles, ginger apple dashi • 28
- Brined French Cut Chicken Breast** • roasted rainbow carrots, hakurei turnips, whipped feta, honey, pistachio • 28.5
- Shrimp & Scallop Farro Risotto** • asparagus, fresh peas, pea shoots, farro, asiago cheese, roast tomato purée • 29.5
- Sweet Pea Ravioli** • pea sprouts, oyster mushrooms, caramelized cipollini onion, miso butter, pea purée • 27.5
- Roasted Colorado Lamb Rack** • cumin-mustard crust, soft polenta, baby turnips, asparagus, rosemary jus • 41
- 12-Oz. Dry-Aged Prime NY Strip Steak** • sautéed mushrooms, onions, asparagus, mashed red jacket potatoes • 49.5
- Pasta of the Day** • MP
- Catch of the Day** • MP
- Vegetarian Special of the Day** • MP



Charles Kehrl, Executive Chef
Anthony Arbeeny, Director of Food & Beverage

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 Farm in Salem, NY and other local food purveyors.

Not all ingredients are listed. Please tell your server about any food allergies you 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.