

THE YALE CLUB



NEW YORK CITY

# SATURDAY SUPPER

## Starters

- Black Bean Soup <sup>GF</sup> 7

A Yale Club Classic

House Made Whipped Spiced Hummus 16

Warm Naan, Baby Vegetables,  
Marinated Olives

Antipasto 22

Artisanal Local Cheese and Charcuterie,  
Almonds, Cherry Mostarda

Tartare of Hamachi 22

Lemongrass Emulsion, Smoked Caviar

Crispy Firecracker Baby Shrimp 17

Wenzel's and Sweet Chili Aioli
- Heirloom Beets & Arugula Salad <sup>V, GF</sup> 18

Vegan Feta, Green Goddess

Classic Caesar Salad 9

Crisp Romaine, Parmesan, Croutons

YC Kale Salad <sup>GF</sup> 9

Asian Pears, Dried Cranberries,  
Mahon Cheese

Add to Salad:

Grilled Chicken <sup>GF</sup> 8

Seared Salmon <sup>GF</sup> 10

Grilled Shrimp <sup>GF</sup> 14

Grilled Tofu <sup>V, GF</sup> 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, Bacon, American, Cheddar, Swiss, or Blue Cheese

Steak Frites 54

12 oz Dry-Aged NY Strip, Herbed Frites

Grilled Ora King Salmon <sup>GF</sup> 38

Crushed Cucumber and Dates, Shaved Fennel Walnut Salad

Grilled Branzino 38

Meyer Lemon, Fennel Soubise, Black Olive

Slow Roast Lancaster Chicken <sup>GF</sup> 28

Hot Honey Glaze, Spring Carrot Soubise, Norwich Meadow Radishes

Pastrami Roasted Mushroom Filets <sup>V, GF</sup> 24

Smashed Edamame, Snap Peas
- <sup>V</sup> – Vegan (no eggs or dairy) | <sup>GF</sup> – Gluten-Free
- 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.
- John Johnson, Executive Chef & The YC Culinary Team
- 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.
- 09.14.23