



## LUNCH

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### SOUPS

**Black Bean Soup** • 6.5

**Vichyssoise** • 6.5

**Soup of the Day** • 6.5

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### SALADS

**Caesar Salad** • romaine lettuce, croutons, parmesan, caesar dressing • 10.5/15.5

**Tossed Greens Salad** • cucumbers, tomatoes, red onion, carrots, mesclun greens, balsamic vinaigrette • 10.5/15.5

**Turmeric Roast Cauliflower & Quinoa Salad** • spinach, poached pear, asiago cheese, toasted almonds, white balsamic vinaigrette, tzatziki sauce • 12.5/16.5

**Citrus Red and Golden Beet Salad** • arugula, orange slices, candied walnuts, goat cheese, balsamic syrup, citrus vinaigrette • 12.5/17.5

**Harvest Salad** • kale, faro, corn, butternut squash, pumpkin seeds, dried cranberries, cider vinaigrette, balsamic syrup • 12.5/17.5

**Cobb Salad** • grilled chicken, egg, mesclun greens, avocado, carrots, tomato, red onion, bacon, blue cheese, balsamic vinaigrette • 19.5

**Bishop Salad** • ham, roast beef, turkey, egg, swiss cheese, cucumbers, tomato, iceberg lettuce, russian dressing • 19.5

**Salmon Caesar** • seared salmon, romaine lettuce, parmesan, croutons, caesar dressing • 26.5

**Add On To Any Salad:** Grilled Chicken Breast 9, Seared Salmon 11, Shrimp 15

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### BURGERS

**The Bulldog Burger** • blend of ground sirloin, short rib, and brisket, onion roll, fries, coleslaw, pickle • 18.5  
Choice of: mushrooms and onions, bacon, american, cheddar, swiss, or blue cheese

**Turkey or Veggie Burger** • lettuce, tomato, coleslaw, pickle, sweet potato fries • 17.5

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### SANDWICHES

**Crab Cake BLT** • seared crab cake, bacon, lettuce, tomato, creole rémoulade, brioche roll, pickle, sweet potato fries • 20.5

**Lobster Taco** • green papaya slaw, wasabi aioli • 22.5

**Buttermilk Fried Chicken Sandwich** • green papaya slaw, pickled apple, vadouvan aioli, kings hawaiian bun, pickle, house chips • 17.5

**Mediterranean Vegetable Panini Wrap** • caponata, feta, olives, arugula, pesto, sundried tomato wrap • 16.5

**Hot Turkey Sandwich** • mashed potatoes, giblet gravy, cranberry sauce • 17.5

**Eggs Benedict** • poached eggs, canadian bacon, english muffin, hollandaise • 16.5

**Club Sandwich** • sliced turkey, lettuce, tomato, bacon, white toast, mayonnaise, kale slaw, pickle, house chips • 16.5

**Tuna Sandwich** • tuna salad, lettuce, tomato, whole wheat toast, mayonnaise, side of kale slaw, pickle, house chips • 16.5

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### ENTRÉES

**Roasted Cod with Cannellini Bean Purée** • brussels sprouts, cherry tomatoes, prosciutto crisp, tomato vinaigrette • 28

**Shrimp, Scallop & Mussel Risotto** • saffron risotto, caponata, chorizo • 29.5

**Pappardelle Pasta** • braised tenderloin tips, cremini mushroom ragout, arugula, asiago cheese, rosemary • 27.5

**Braised Short Ribs and Grafton Cheddar Grits** • roma tomatoes, rainbow carrots, pearl onions, crispy onion • 29

**Bourbon Brined Free Range Chicken** • pearl onions, marble potatoes, root vegetables • 28.5



**Charles Kehrl**, Executive Chef  
**Anthony Arbeen**, Director of Food and 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.**



## LUNCH

s a t u r d a y

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### SOUPS

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

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### SALAD

- Caesar Salad** • parmesan, croutons, romaine lettuce, caesar dressing • 10.5/15.5
- Tossed Greens Salad** • cucumbers, tomatoes, carrots, red onion, mesclun greens, balsamic vinaigrette • 10.5/15.5
- Citrus Red and Golden Beet Salad** • arugula, orange slices, candied walnuts, goat cheese, balsamic syrup, citrus vinaigrette • 12.5/17.5
- Harvest Salad** • kale, faro, corn, butternut squash, pumpkin seeds, dried cranberries, cider vinaigrette, balsamic syrup • 12.5/17.5
- Cobb Salad** • grilled chicken, avocado, bacon, carrots, tomato, red onion, egg, mesclun greens, blue cheese crumbles, balsamic vinaigrette • 19.5
- Bishop Salad** • ham, roast beef, turkey, egg, swiss cheese, cucumbers, tomato, iceberg lettuce, russian dressing • 19.5
- Add-on to any salad:**
  - Grilled Chicken Breast 9
  - Seared Salmon 11
  - Shrimp 15

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### BURGERS

- The Bulldog Burger** • blend of ground sirloin, short rib, and brisket, onion roll, fries, coleslaw, pickle • 18.5  
Choice of: mushrooms and onions, bacon, american, cheddar, swiss, or blue cheese
- Turkey or Veggie Burger** • multigrain roll, lettuce, tomato, coleslaw, pickle, sweet potato fries • 17.5

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### SANDWICHES

- Crab Cake BLT** • seared crab cake, bacon, lettuce, tomato, creole rémoulade, brioche roll, pickle, sweet potato fries • 20.5
- Lobster Taco** • green papaya slaw, wasabi aioli • 22.5
- Mediterranean Vegetable Panini Wrap** • caponata, feta, olives, arugula, pesto, sundried tomato wrap • 16.5
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- Eggs Benedict** • poached eggs, canadian bacon, english muffin, hollandaise • 16.5
- Club Sandwich** • sliced turkey, lettuce, tomato, bacon, white toast, mayonnaise, coleslaw, pickle, house chips • 16.5
- Tuna Sandwich** • tuna salad, lettuce, tomato, whole wheat toast, mayonnaise, side of coleslaw, pickle, house chips • 16.5

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### ENTRÉES

- Pasta of the Day** • MP
- Catch of the Day** • MP



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**Anthony Arbeený**, Director of Food & Beverage

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(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.

## COCKTAILS

### YC Signature Manhattan 17

Barrel Bourbon Batch No.18,  
Antica Formula Vermouth,  
Walnut Bitters, Luxardo Cherry

### Cranberry Orange Sparkler 12

Barrel Craft Spirits Cask Strength  
Bourbon, Antica Formula  
Vermouth, Bitter Truth Walnut,  
Luxardo Cherry

### Hopper Collins 14

Ketel One Cucumber & Mint  
Vodka, Lime Juice, Club Soda,  
Dashfire Grapefruit Bitters

### Blood Orange Negroni 15

Greenhook Gin,  
Sweet Vermouth, Blood Orange  
Juice

## ON DRAFT

16/20 OZ

Brooklyn Lager, Brooklyn, NY	6/8
Rotating Seasonal Draft	7/9
Two Roads Pilsner, Bronx, NY	8/9
Guinness Stout, Dublin, Ireland	6/8
Sixpoint Sweet Action, Ft Collins, CO	8/9
BP Sculpin IPA, San Diego, CA	8/9

## BY THE BOTTLE

Amstel Light, Amsterdam, Netherlands 7  
Beck's Non-Alcoholic, Bremen, Germany 6  
Budweiser, St Louis, MO 6  
Corona Extra, Mexico City, Mexico 7  
Coors Light, Golden, CO 7  
Heineken Lager, Amsterdam, Netherlands 7  
Stella Artois, Leuven, Belgium 7

## DESSERT WINE, PORT AND SHERRY

GLASS

Castelnau de Suduiraut 2009	10.5
W. & J. Graham's, Six Grapes Reserve Port	8.5
W. & J. Graham's, 20 Year Tawny	20
W. & J. Graham's, 40 Year Tawny	57

## WINES

GLASS/ BOTTLE

*Vintage information available upon request.*

### Sparkling and Champagne

116 Willm Blanc De Blancs Prosecco Alsace, France	9.5/38
107 Langlois Chateau Cremant de Loire Brut Rosé Loire Valley, France	50
102 Pol Roger Etra Cuvée de Reserve Brut Vallée d'Épernay, Côte des Blancs	85

### White

369 Cà Donini Pinot Grigio Aguileia, Italy	9.5/38
376 Mohua Sauvignon Blanc Marlborough, New Zealand	9.5/38
373 Dr Konstantin Frank Dry Riesling Hammondsport, New York	9.5/38
360 Domaine de la Perrière Sancerre Loire Valley, France	14/52
323 Chalk Hill Chardonnay Sonoma Coast, California	16 /52
386 Merry Edwards Sauvignon Blanc Russian River Valley, California	75
377 Joseph Drouhin "reserve de Vaudon" Chablis Burgundy, France	55
390 Jordan Chardonnay Russian River Valley	78

### Rosé

401 Hect & Banner Cote De Provence, France	10/38
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### Red

229 Sharecroppers Pinot Noir Willamette Valley, Oregon	9.5/38
294 Oyster Bay Pinot Noir Marlborough, New Zealand	14/52
221 Purple Hands Pinot Noir Russian River, California	55
273 Chateau Mont Redon Cotes du Rhone Cotes du Rhone, France	9.5/52
292 Condado de haza Ribera Del Duero Tempranillo, Spain	44
253 Enrique Foster IQUE Malbec Luján de Cuyo, Argentina	9.5/38
215 Chateau La Couronne St. Emilion Merlot St Emilion, Bordeaux, France	58
235 Errazuriz "Max" Reserva Cabernet Sauvignon Aconcagua Valley, Chile	9.5/38
295 Pied à Terre Cabernet Sauvignon Sonoma County, California	53
223 Flowers Sonoma Coast Pinot Noir Sonoma County, California	95
214 Marietta Roman Zinfandel Blend North Coast, California	52
217 Keplinger Vermillion Grenache Blend Napa, California	68