



## DINNER

### SHARED PLATES

- Kung Pao Crispy Calamari** • roasted peanuts, sweet chili sauce • 16.5
- Catskill Smoked Salmon** • red and golden beets, potato pancake, tzatziki sauce, red onion, capers • 17.5
- Lobster Tacos** • vegetable slaw, wasabi aioli • 22.5
- House Guacamole** • chips, salsa • 15.5
- Steamed Edamame** • maldon sea salt • 7.5
- Artichoke Goat Cheese Fritters** • chipotle aioli • 15.5
- Charred Shishito Peppers** • 8.5
- Mini Crab Cakes** • rémoulade sauce • 17.5
- Møsefund Farms Mangalitsa Charcuterie** • grain mustard, cornichons, country bread • 17

### SOUPS & SALADS

- Black Bean Soup** • 6.5
- Vichyssoise** • 6.5
- Soup of the Day** • 6.5
- 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
- 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, avocado, bacon, carrots, tomato, red onion, egg, mesclun greens, blue cheese crumbles, balsamic vinaigrette • 19.5
- Add-on to any salad:**  
Grilled Chicken Breast • 9  
Seared Salmon • 11  
Shrimp • 15

### BURGERS & SANDWICHES

- The Bulldog Burger** • blend of ground sirloin, short rib, and brisket on an onion roll, coleslaw, pickle, fries, and a choice of: mushrooms and onions, american, cheddar, swiss or blue cheese • 18.5
- Turkey or Veggie Burger** • lettuce, tomato, coleslaw, pickle, sweet potato fries • 17.5
- 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
- Club Sandwich** • sliced turkey, lettuce, tomato, bacon, white toast, mayonnaise, kale slaw, pickle, house chips • 16.5

### ENTRÉES

- Sautéed Crescent Duck Breast** • butternut squash purée, farro, roast corn, edamame, pickled apple, micro greens, pomegranate demi • 30.5
- 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 Chicken** • pearl onions, marble potatoes, root vegetables • 28.5
- Roasted Cod with Cannellini Bean Purée** • brussels sprouts, cherry tomatoes, prosciutto crisp, tomato vinaigrette • 28
- Prime Dry-Aged 12-Oz. NY Strip Steak** • sautéed mushrooms, onions, creamed spinach, mashed red jacket potatoes • 49.5



**Charles Kehrlí**, Executive Chef  
**Anthony Arbeený**, 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.**

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**

- Catskill Smoked Salmon** • red and golden beets, potato pancake, tzatziki sauce, red onion, capers • 17.5
- Lobster Tacos** • vegetable slaw, wasabi aioli • 22.5
- House Guacamole** • chips, salsa • 15
- Steamed Edamame** • maldon sea salt • 7.5
- Artichoke Goat Cheese Fritters** • chipotle aioli • 15
- Mini Crab Cakes** • rémoulade sauce • 17

**S O U P S**

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

**S A L A D S**

- 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
- Harvest Salad** • kale, faro, corn, butternut squash, pumpkin seeds, dried cranberries, cider vinaigrette, balsamic syrup • 12.5/17.5
- Citrus Red and Golden Beet Salad** • arugula, orange slices, candied walnuts, goat cheese, balsamic syrup, citrus vinaigrette • 12.5/17.5
- Cobb Salad** • grilled chicken, avocado, bacon, carrots, tomato, red onion, egg, mesclun greens, blue cheese crumbles, balsamic vinaigrette • 19.5
- Add-on to any salad:**  
 Grilled Chicken Breast 9

**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, coleslaw, pickle, fries, and a choice of: mushrooms and onions, american, cheddar, swiss or blue cheese • 18
- Turkey or Veggie Burger** • lettuce, tomato, side of coleslaw, pickle, sweet potato fries • 17
- Crab Cake BLT** • seared crab cake, bacon, lettuce, tomato, creole rémoulade, brioche roll, pickle, sweet potato fries • 20
- Mediterranean Vegetable Panini Wrap** • caponata, feta, olives, arugula, pesto, sundried tomato wrap • 16.5
- Buttermilk Fried Chicken Sandwich** • green papaya slaw, pickled apple, vadouvan aioli, kings hawaiian bun, pickle, house chips • 17.5
- Club Sandwich** • sliced turkey, lettuce, tomato, bacon, white toast, mayonnaise, coleslaw, pickle, house chips • 16.5

**E N T R É E S**

- 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
- Grilled Filet Mignon** • sautéed mushrooms, onions, creamed spinach, mashed red jacket potatoes • 35.5
- Bourbon-Brined Chicken** • pearl onions, marble potatoes, root vegetables • 28.5
- Roasted Colorado Rack of Lamb** • cumin-mustard crust lamb, parmesan roasted brussels sprouts, roast garlic and bacon, sweet potato purée, rosemary jus • 41
- Prime Dry-Aged 12-Oz. NY Strip Steak** • sautéed mushrooms, onions, creamed spinach, mashed red jacket potatoes • 49.5
- Pasta of the Day** • MP
- Catch of the Day** • MP



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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