

STARTERS

BURRATA 17.5

RED WINE POACHED PEARS, PROSCIUTTO, CANDIED WALNUTS, ARUGULA, SOUR DOUGH BREAD, BALSAMIC SYRUP

GRILLED MOROCCAN LAMB CHOPS 20.5

BABA GHANOUSH, POMEGRANATE SYRUP

PARMESAN ROAST BRUSSEL SPROUTS 15

ROAST GARLIC, BACON

MURRAY'S CHEESE PLATTER 17

MARCONA ALMONDS, SEASONAL FRUIT CHUTNEY, CORNICHONS, COUNTRY BREAD

MOSEFUND FARMS MANGALITSA CHARCUTERIE 17

GRAIN MUSTARD, CORNICHONS, MARINATED OLIVES, COUNTRY BREAD

KUNG PAO CRISPY CALAMARI 16.5

ROASTED PEANUTS, SWEET CHILI SAUCE

LOBSTER TACOS 22.5

VEGETABLE SLAW, WASABI AÏOLI

CATSKILL SMOKED SALMON 17.5

RED AND GOLDEN BEETS, POTATO PANCAKE, TZATZIKI SAUCE, RED ONION AND CAPERS

SHRIMP AND GRITS 17

SAUTÉED SHRIMP, TOMATOES, GARLIC, CHEDDAR CHEESE GRITS, CHORIZO CRUMBLE

SALADS

TOSSED GREENS 10.5 / 15.5

CUCUMBERS, TOMATOES, CARROTS, RED ONION, MESCLUN GREENS, BALSAMIC VINAIGRETTE

CAESAR SALAD 10.5 / 15.5

ROMAINE LETTUCE, PARMESAN, CROUTON, CAESAR DRESSING

CITRUS RED & GOLDEN BEET SALAD 12.5/17.5

ORANGE SLICES, ARUGULA, CANDIED WALNUTS, GOAT CHEESE, CITRUS VINAIGRETTE, BALSAMIC SYRUP

HARVEST SALAD 12/17.5

FARRO, CORN, BUTTERNUT SQUASH, BLUE CHEESE, DRIED CRANBERRIES, PUMPKIN SEEDS, KALE, CIDER VINAIGRETTE

TURMERIC ROASTED CAULIFLOWER AND QUINOA SALAD 12/17.5

POACHED PEAR, SPINACH, ASIAGO CHEESE, TOASTED ALMONDS, WHITE BALSAMIC VINAIGRETTE, TZATZIKI SAUCE

SOUPS 6.5

BLACK BEAN

VICHYSOISE

SOUP OF THE DAY

ENTRÉES

SAUTÉED CRESCENT DUCK BREAST 28

BUTTERNUT SQUASH PURÉE, FARRO, ROAST CORN, EDAMAME, PICKLED APPLE, MICRO GREENS, POMEGRANATE DEMI

BOURBON-BRINED

FREE RANGE CHICKEN 28.5

PEARL ONIONS, MARBLE POTATOES, ROOT VEGETABLES

ROASTED COD WITH

CANNELLINI BEAN PURÉE 28

BRUSSELS SPROUTS, CHERRY TOMATOES, PROSCIUTTO CRISP, TOMATO VINAIGRETTE

SHRIMP, SCALLOP & MUSSEL RISOTTO 29.5

SAFFRON RISOTTO, CAPONATA, CHORIZO CRISP

BRAISED SHORT RIBS AND

GRAFTON CHEDDAR GRITS 29

ROMA TOMATOES, RAINBOW CARROTS, PEARL ONIONS, CRISPY ONION

PAPPARDELLE PASTA 27.5

BRAISED TENDERLOIN TIPS, CREMINI MUSHROOM RAGOUT, ARUGULA, ASIAGO CHEESE, ROSEMARY

ROASTED COLORADO RACK OF LAMB 41

CUMIN-MUSTARD CRUST LAMB, PARMESAN ROASTED BRUSSELS SPROUTS, ROAST GARLIC AND BACON, SWEET POTATO PURÉE, ROSEMARY JUS

GRILLED FILET MIGNON 35.5

SAUTÉED MUSHROOMS, CREAMED SPINACH, MASHED RED JACKET POTATOES

PRIME DRY-AGED 12-OZ.

NEW YORK STRIP STEAK 49.5

SAUTÉED MUSHROOMS AND ONIONS, CREAMED SPINACH, MASHED RED JACKET POTATOES

THE BULLDOG BURGER 18.5

ORIGINAL BLEND OF GROUND SHORT RIB, BRISKET AND SIRLOIN, ONION BRIOCHE ROLL, FRIES, COLESLAW, PICKLE CHOICE OF: MUSHROOMS AND ONIONS, AMERICAN, CHEDDAR, SWISS, BLUE CHEESE, BACON



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 FARMS IN SALEM, NY AND OTHER LOCAL FOOD PURVEYORS.

CHARLES KEHRLI, EXECUTIVE CHEF

ANTHONY ARBEENY, DIRECTOR OF FOOD & BEVERAGE

NOT ALL INGREDIENTS ARE LISTED. PLEASE TELL YOUR SERVER ABOUT ANY FOOD ALLERGIES YOU MAY 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.



DESSERT

RICE PUDDING 8

NY STYLE CHEESE CAKE 9

FALL PUMPKIN PIE
AND CRANBERRY TRIFLE 9

GINGERBREAD, PUMPKIN AND WHITE MOUSSE,
CRANBERRY AND ORANGE COMPOTE, PECAN DIAMOND

CHOCOLATE MOCHA LAYER CAKE 9

RASPBERRY SAUCE

KEY LIME TART 9

GRAHAM CRACKER CRUST, WHIPPED CREAM,
CANDIED LEMON RIND

BANANA FOSTER BREAD PUDDING 9

VANILLA ICE CREAM

MARSH GARDEN CHOCOLATE MOUSSE 9

ICE CREAM AND SORBET 8.5

WARM CHOCOLATE CHIP COOKIES 8.5

MIXED BERRIES 9.5