

A P P E T I Z E R S

Soup of the Day M/P

Chicken Noodle
homemade broth, egg noodles 7

Vichyssoise * (GF) 8

Chilled Gazpacho * (GF) 8

Burrata
heirloom tomatoes, country croutons,
prosciutto chip, golden tomato vinaigrette 13

Tuna Tartare Boule
daikon, toasted sesame, scallion citrus ponzu,
crispy ginger, wasabi oil 16

Local Baby Farm Greens *
cherries, citrus, goat cheese crumbles,
savory pistachio granola, blackberry vinaigrette 12

"P3" Princeton Potato Pockets * (GF)
truffle aioli, harissa ketchup 11

Market Oysters (GF)
half or full dozen 14/24

Littleneck Clams (GF)
half or full dozen 7/14

Jumbo Shrimp Cocktail (GF)
grilled lemon 19

G R E E N & H E A L T H Y

43rd Street Cobb (GF)
grilled chicken, bleu cheese, bacon,
avocado, hard cooked egg, tomatoes 19

Asian Chicken Salad
Napa cabbage, watercress, navel oranges,
spicy cashews, crispy wonton, manchego cheese,
ginger-chive dressing 19

Big Greek Wedge *
iceberg, heirloom tomatoes, cucumbers,
kalamata olives, pickled peppers, feta,
pita croutons, Greek dressing 19

Grilled Chicken or Shrimp Caesar
herbed croutons, house-made dressing 22

Chilled Poached Salmon (GF)
baby mesclun greens, English cucumbers,
beefsteak tomatoes, green goddess dressing 25

Teriyaki Glazed Cauliflower Steak *
quinoa "fried rice", snow pea & bok choy salad,
Asian gremolata 17

Veggie Burger *
grilled portobello mushroom, pesto mayo,
multi-grain bun, mixed green salad 16

C L U B F A V O R I T E S

Montauk Lobster Roll
cole slaw, Old Bay seasoned house made chips 27

Texas Reuben
Texas toast, smoked brisket, cole slaw
& pepper jack cheese, BBQ aioli & fried pickles 18

Crispy Chicken-"Fil-et" Sandwich
house sauce, bread & butter pickles,
potato bun, seasoned waffle fries 18

The Princeton Burger
Main Street Meats 1946 Blend all beef burger,
muenster cheese, smoke-house bacon,
grilled portobello mushroom, brioche bun,
french fries 19

Mediterranean Lamb Burger
harissa pickled red onions, cucumbers,
minted goat cheese, falafel tots 19

Veal Tortellini
morels, pea tendrils, asparagus tips,
lemon parmesan broth 25

Grilled Marinated Chicken Paillard
asparagus caesar salad, pancetta, poached egg 24

Crispy Ponzu Salmon
Hidden Fjord salmon, baby bok choy,
buckwheat soba noodles, ginger broth 29

House Made Crab Cakes
cabbage & green tomato chow chow,
piquillo pepper coulis 31

Sautéed Dover Sole (GF)
yukon gold potatoes, asparagus, beets,
sea beans, capers, meuniere sauce 43

8 oz. Filet Mignon (GF)
provençale vegetable & gruyere gratin,
crushed yukon gold potato,
roasted garlic herb butter 39

12 oz. Prime NY Strip (GF)
28 Day Prime Dry-Aged
jumbo asparagus, french fries,
chef's steak sauce 42

Sautéed Spinach * (GF)
shallots, garlic 6

Jumbo Asparagus * (GF)
sautéed with sweet butter 7

O N T H E S I D E

Vegetable Ragout * (GF)
squash, green beans, carrots,
baby beets, shallots, garlic 6

Seasoned Waffle Fries * (GF)
or Classic French Fries 6

Mixed Green Salad * (GF)
mesclun, tomato, carrots,
cucumber, choice of dressing 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Not all ingredients are listed. Please tell your server about any food allergies you have.*

* Vegetarian (GF) Gluten Free

Michael Bourquin, Executive Chef

Members & Guests are kindly reminded that the use of mobile devices is not permitted in the dining rooms.

The Club adds an 18% service charge to all applicable food, beverage and retail transactions. For table side or bar-top food service 14% is allocated to servers, 3% is allocated to captains, and 1% is allocated to the Club. For table side beverage service 14% is allocated to servers, 3% is allocated to bartenders, and 1% is allocated to the Club. For bar-top beverage service 17% is allocated to bartenders and 1% is allocated to the Club. The 1% allocation for food & beverage is not gratuity.