

## APPETIZERS

**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

## BETWEEN THE BREAD

### 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

### Cup and Half Sandwich

cup of today's soup with half of a turkey, roast beef, or tuna sandwich 16

### Tiger Club

turkey, chipotle mayo, lettuce, tomato, bacon, choice of bread, house made chips 16

### 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 onion, cucumbers, minted goat cheese, falafel tots 19

### Veggie Burger \*

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

*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.*

## GREEN & HEALTHY

### 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

## CLUB FAVORITES

### 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

### 12 oz. Prime NY Strip (GF)

28 Day Prime Dry-Aged, jumbo asparagus, french fries, chef's steak sauce 42

### Grilled Marinated Chicken Paillard

asparagus caesar salad, pancetta, poached egg 24

### Veal Tortellini

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

### House Made Corned Beef Hash

two poached eggs, plum tomato Provençale 16

### Classic Omelet (GF)

house made chips or mixed green salad 15

## ON THE SIDE

### Sautéed Spinach \* (GF)

shallots, garlic 6

### Jumbo Asparagus \* (GF)

sautéed with sweet butter 7

### Vegetable Ragout \* (GF)

squash, green beans, carrots, baby beets, shallots, garlic 6

\* 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.

## Late Afternoon

2:30 - 5:15 p m

### A P P E T I Z E R S

**Soup of the Day** M/P

**Chicken Noodle Soup**

homemade broth, egg noodles 7

**Butternut Squash & Apple Bisque** (GF)

pistachios, cranberries,  
crumbled blue cheese 8

**House Made Ricotta & Prosciutto Tartine**

toasted country bread, Berkshire prosciutto,  
honey glazed grapes, toasted walnuts,  
balsamic "caviar" 12

**Tuna Tartare Boule**

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

**Local Autumn Greens** \* (GF)

poached beets, citrus, goat cheese,  
savory cranberry pecan granola,  
honey vinaigrette 12

**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

### B E T W E E N T H E B R E A D

**Cup and Half Sandwich**

cup of today's soup with half of a turkey,  
roast beef, or tuna sandwich 16

**Tiger Club**

turkey, chipotle mayo, lettuce,  
tomato, bacon,  
choice of bread, house made chips 16

### 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

**Roasted Heirloom Carrot Salad** \* (GF)

baby arugula, harissa hummus, crumbled  
feta, toasted pumpkin seeds,  
blood orange vinaigrette 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

\* *Vegetarian* (GF) *Gluten Free*  
*Michael Bourquin, Executive Chef*

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The 1% allocation for food & beverage is not gratuity.