

ROOM SERVICE LUNCH & DINNER

AVAILABLE MONDAY – FRIDAY 12:00PM – 2:15pm & 5:30PM – 8:45PM. PLEASE DIAL 1205 TO ORDER.



BAR & GRILL at the PRINCETON CLUB

SNACKS & SIDES

Seasonal Soups Available M/P

Market Oysters (GF)

half or full dozen 14/24

Littleneck Clams (GF)

half or full dozen 7/14

Caesar Salad

herbed croutons, house-made dressing 12

Jumbo Shrimp Cocktail (GF)

grilled lemon 19

“P3” Princeton Potato Pockets * (GF)

truffle aioli, harissa ketchup 11

Jumbo Asparagus * (GF)

sautéed with sweet butter 7

Vegetable Ragout * (GF)

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

French Fries or Seasoned Waffle * (GF) 6

Mixed Green Salad * (GF)

mesclun, tomato, carrots, cucumber, choice of dressing 8

House Made Crab Cakes

cabbage & green tomato chow chow, piquillo pepper coulis 31

12 oz. Prime NY Strip (GF)

seasonal accompaniment 42

8 oz. Filet Mignon (GF)

seasonal accompaniment 39

Grilled Chicken or Shrimp Caesar

herbed croutons, house-made dressing 22

House Made Corned Beef Hash

two poached eggs, plum tomato provençale 16

Big Greek Wedge Salad *

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

Michael Bourquin, Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Not all ingredients are listed. Please indicate any food allergies when your order is taken.

* Vegetarian (GF) Gluten Free

BETWEEN THE BREAD

Tiger Club

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

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

Nassau Burger

Main Street Meats 1946 Blend all beef burger, potato bun, french fries 17

Veggie Burger *

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

All burgers are served with lettuce, tomato, red onion, and a pickle.

CLUB FAVORITES

Crispy Ponzu Salmon

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

Teriyaki Glazed Cauliflower Steak *

quinoa “fried rice”, snow pea & bok choy salad, Asian gremolata 17

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

Classic Omelet (GF)

house made chips or mixed green salad 15

The Club adds a \$3.00 per person in-room dining fee and 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.