

## APPETIZERS

**Soup of the Day** M/P

### Chicken Noodle

homemade broth, egg noodles 7

### Market Oysters <sup>GF</sup>

half or full dozen 14/24

### Local Baby Farm Greens \*

cherries, citrus, goat cheese crumbles,  
savory pistachio granola,  
blackberry vinaigrette 12

### Caesar Salad

herbed croutons, house-made dressing 12

### Jumbo Shrimp Cocktail <sup>GF</sup>

grilled lemon 19

### "P3" Princeton Potato Pockets \* <sup>GF</sup>

truffle aioli, harissa ketchup 11

### Crunchy Honey & Oat Granola Parfait

granola, mixed berries,  
choice of Chobani plain, vanilla,  
strawberry, or blueberry yogurt 9

## BREAKFAST CLASSICS

### Mushroom, Western, or Cheese Omelet

home fries, white, wheat or rye toast 12

### Cinnamon-Raisin Brioche French Toast

sweet butter, Vermont maple syrup 10

### Classic Eggs Benedict

asparagus, herb broiled plum tomato,  
home fries 15

### House Made Corned Beef Hash

two eggs any style, plum tomato Provençale,  
white, wheat or rye toast 16

### 43<sup>rd</sup> Street Bagel

choice of toasted bagel, smoked salmon,  
cream cheese, sliced tomato,  
shaved red onion, caper berries 14

*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.*

## CLUB FAVORITES

### Avocado Toast

toasted seven grain bread, avocado spread,  
poached egg, everything bagel spice 12

### The Princeton Brunch Burger

Main Street Meats 1946 Blend all beef burger,  
cheddar cheese, smoke-house bacon,  
fried farm egg, brioche bun, french fries 19

### House Made Crab Cakes

cabbage & green tomato chow chow,  
piquillo pepper coulis 31

### 43<sup>rd</sup> Street Cobb <sup>GF</sup>

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

### Tiger Club

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

### Grilled Chicken or Shrimp Caesar

herbed croutons, house-made dressing 22

### 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

## FRUITS \*

### Mixed Berries with Light Cream

7

### Seasonal Fruit & Berries <sup>GF</sup>

9

### Half-Sectioned Grapefruit

5.5

### Orange, Grapefruit, Cranberry, Apple, V-8, or Tomato Juice

4

### Organic Stoneyfield Yogurt Smoothie

strawberry or peach 6

\* Vegetarian <sup>GF</sup> 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.