

APPETIZERS

Soup of the Day M/P

Chicken Noodle

homemade broth, egg noodles 7

Market Oysters (GF)

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 (GF)

grilled lemon 19

"P3" Princeton Potato Pockets * (GF)

truffle aioli, harissa ketchup 11

BETWEEN THE BREAD

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

The Princeton Burger

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

Crispy Chicken-"Fil-et" Sandwich

house sauce, bread & butter pickles,
potato bun, seasoned waffle fries 18

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

House Made Crab Cakes

cabbage & green tomato chow chow, piquillo
pepper coulis 31

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

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

Big Greek Wedge *

iceberg, heirloom tomatoes, cucumbers,
kalamata olives, pickled peppers, feta,
pita croutons, Greek dressing 24

Veal Tortellini

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

Teriyaki Glaze Cauliflower Steak *

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

House Made Corned Beef Hash

two poached eggs, plum tomato provençale 16

Classic Omelet (GF)

house made chips or mixed green salad 15

*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.