

APPETIZERS

Soup of the Day M/P

Chicken Noodle

homemade broth, egg noodles 7

French Onion Soup Gratin 8

Butternut Squash & Apple Bisque ^{GF}

toasted pecans, crème fraiche 8

Burrata * ^{GF}

caramelized delicata squash, baby arugula, golden raisins & figs 13

Tuna Tartare Boule

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

Local Baby Farm Greens *

goat cheese crumbles, citrus, rainbow slaw, savory pistachio granola, honey charred lemon vinaigrette 12

"P3" Princeton Potato Pockets * ^{GF}

truffle aioli, harissa ketchup 11

Market Oysters ^{GF}

half or full dozen 14/24

Jumbo Lump Crab Cocktail ^{GF}

cocktail & mustard sauces 21

Jumbo Shrimp Cocktail ^{GF}

grilled lemon 19

BETWEEN THE BREAD

Impossible Burger *

100% plant based burger on a potato bun with bibb lettuce, sliced tomato, pickles, red onion, ultimate burger sauce & seasoned fries 19
add American, cheddar, swiss, muenster or vegan American cheeses 2

Turkey Pastrami Reuben

smoked gouda, quick kroat, house made 1000 island dressing on a pretzel bun, seasoned fries 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

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

Apple & Endive Salad *

roasted granny smith apples, red endive, arugula, Vermont goat cheese, puffed farro, sweet & salty hazelnuts, white balsamic vinaigrette 18
add grilled chicken 21

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

Chilled Poached Salmon ^{GF}

baby mesclun greens, English cucumbers, beefsteak tomatoes, green goddess dressing 25

Cauliflower Cake *

aged gouda, apples, toasted almonds & curry 17

CLUB FAVORITES

Crispy Ponzu Salmon

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

House Made Crab Cakes

rainbow vegetable slaw, Sracha thousand island sauce 32

Sautéed Dover Sole ^{GF}

yukon gold potatoes, cauliflower, almonds, capers, golden raisins & brown butter 44

12 oz. Prime NY Strip ^{GF}

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

Grilled Salmon Filet ^{GF}

asparagus, hollandaise, house cole slaw 29

Chicken Pot Pie

half poached chicken, peas, carrots, fennel, pearl onions, mushrooms 24

Veal Tortellini

parma ham, chestnuts, celery root, marsala & shaved pecorino 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.

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