

NASSAU 1756



APPETIZERS

- Jumbo Lump Crab Cocktail** ^{GF} 21
Cocktail & Mustard Sauces
- Burrata *** ^{GF} 13
Caramelized Delicata Squash, Baby Arugula,
Golden Raisins & Figs
- "P3" Princeton Potato Pockets *** ^{GF} 11
Truffle Aioli, Harissa Ketchup
- Market Oysters** ^{GF} 14/24
Half or Full Dozen
- Tuna Tartare Boule** 16
Daikon, Toasted Sesame, Scallion Citrus Ponzu,
Crispy Ginger, Wasabi Oil

GARDEN

- Asian Chicken Salad** 12/19
Napa Cabbage, Watercress, Navel Oranges,
Spicy Cashews, Crispy Wonton, Manchego Cheese,
Ginger-Chive Dressing
- Apple & Endive Salad *** 11/18
Roasted Granny Smith Apples, Red Endive, Arugula,
Vermont Goat Cheese, Puffed Farro,
Sweet & Salty Hazelnuts, White Balsamic Vinaigrette
- Local Baby Farm Greens *** 12/19
Goat Cheese Crumbles, Citrus, Rainbow Slaw,
Savory Pistachio Granola,
Honey Charred Lemon Vinaigrette
- Cauliflower Cake *** 17
Agued Gouda, Apples, Toasted Almonds & Curry

PASTA

- Veal Tortellini** 16/25
Parma Ham, Chestnuts, Celery Root,
Marsala & Shaved Pecorino
- Mezze Rigatoni** 15/24
Lamb Sausage, Ricotta Salata,
Sicilian Breadcrumbs
- Garganelli *** 13/21
Cremini Mushroom Ragout, White Wine,
Tomato and a touch of Cream
- Spaghetti** 16/25
Late Harvest Corn Carbonara, Shrimp,
Smoked Bacon & Asiago Cheese

Michael Bourquin, Executive Chef

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.

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.

FARM

- Grilled Pork Chop** 28
Maple Mustard Glaze,
Brussels Sprouts with Bacon Jam,
Honey-Sage Sweet Potato Croquettes
- 8 oz. Filet Mignon** ^{GF} 39
Provençale Vegetable & Gruyere Gratin,
Crushed Yukon Gold Potato,
Roasted Garlic Herb Butter
- Chef's Chicken Milanese** 27
Crispy Chicken Paillard, Arugula, Shaved Red Onion,
Campari Tomatoes, Cucumber, Lemon Vinaigrette
- 12oz. Spiced Prime New York Strip** ^{GF} 42
28 Day Prime Dry-Aged
Jumbo Asparagus, French Fries, Chef's Steak Sauce

OCEAN

- Sautéed Dover Sole** 44
Yukon Gold Potatoes, Cauliflower, Almonds, Capers,
Golden Raisins & Brown Butter
- Pan Seared Sea Scallops** 32
Quinoa, Pomegranate & Apple Salad,
Butternut Squash Puree
- Hidden Fjord Salmon** 29
Scallion Whipped Potatoes, Stir-Fried Baby Bok Choy,
Shiitake Mushrooms & Lobster Aoli
- House Made Crab Cakes** 32
Rainbow Vegetable Slaw,
Sriracha Thousand Island Sauce