

E G G S

Two Eggs, Any Style	7
home fries, white, wheat or rye toast	
Sirloin Steak (8 oz.) & Two Eggs	18
home fries, white, wheat or rye toast	
Three Egg Omelet	12
mushroom, western or cheese, home fries, white, wheat or rye toast	
<i>*add lump crab meat</i>	6
Classic Eggs Benedict	15
asparagus, herb broiled plum tomato, home fries	

**egg whites or egg beaters may be substituted.*

G R I D D L E

Cinnamon-Raisin Brioche French Toast	10
sweet butter, Vermont maple syrup	
Buttermilk Pancakes	8
sweet butter, Vermont maple syrup <i>with chocolate chips or blueberries</i>	9
Crispy Belgian Waffle	8
sweet butter, Vermont maple syrup	
Lemon Poppy Seed Waffle	9
blueberry compote & lemon ricotta cream	

CLUB BREAKFASTS

Princeton ^{GF}	13
choice of juice, two eggs any style, home fries, coffee or tea <i>add bacon, ham or sausage</i>	15
Ivy League ^{GF}	16
choice of juice, omelet, home fries, bacon, ham or sausage, coffee or tea	
Old Nassau	9.75
choice of juice, danish or croissant, coffee or tea	
Tiger Stripe	9
choice of juice, cereal, coffee or tea	

GRILL SIGNATURES

Avocado Toast	12
toasted seven grain bread, avocado spread, poached egg, everything bagel spice	
Crab Benedict	18
our signature crab cake, toasted English muffin, asparagus, smoked tomato hollandaise	
House Made Corned Beef Hash	16
two eggs any style, white, wheat or rye toast	
43rd Street Bagel	14
choice of toasted bagel, smoked salmon, cream cheese, sliced tomato, shaved red onion, caperberries	

FRUITS, JUICES & SMOOTHIES * ^{GF}

Mixed Berries with Light Cream	7
Seasonal Fruits & Berries	9
Half-Sectioned Grapefruit	5.5
Orange, Grapefruit, Cranberry, Apple, V-8, or Tomato Juice	4
Organic Stonyfield Yogurt Smoothie strawberry or peach	6

BAKERY

Fresh Danish, Croissant or Muffin * <i>banana, hearty grain, or berry bran</i>	5
Toasted English Muffin *	4
Toasted Bagel * with butter or cream cheese	5

BEVERAGES

Freshly Brewed Coffee	4
Selection of Fine Teas	4
Espresso/Double Espresso	4.5/6.5
Cappuccino	6.75
Hot Chocolate	4

G R A I N S *

Old Fashioned Oatmeal	6
cinnamon, brown sugar, raisins	
Assortment of Cold Cereals	5
Corn Flakes, Rice Krispies, Total, Special K, Muesli, All Bran or Raisin Bran <i>with sliced banana</i>	6
<i>with mixed berries</i>	7
Crunchy Honey & Oat Granola <i>with Chobani plain, vanilla, strawberry or blueberry yogurt</i>	5
	8

S I D E S ^{GF}

Bacon, Sausage or Ham	5
Turkey Bacon	5
Low-Fat Cottage Cheese *	4
Chobani Greek Yogurt *	5
Home Fried Potatoes *	4

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.

Late Breakfast

10:30 - 11:45 a.m.

GRAINS *

Old Fashioned Oatmeal 6
cinnamon, brown sugar, raisins

Assortment of Cold Cereals 5
Corn Flakes, Rice Krispies, Total, Special K, Muesli, All Bran or Raisin Bran
with sliced banana 6
with mixed berries 7

Crunchy Honey & Oat Granola 5
with Chobani plain, vanilla, strawberry or blueberry yogurt 8

FRUITS *

Mixed Berries with Light Cream 7

Seasonal Fruits & Berries 9

Half-Sectioned Grapefruit 5.5

Orange, Grapefruit, Cranberry, Apple, V-8, or Tomato Juice 4

Organic Stonyfield Yogurt Smoothie 6
strawberry or peach

BAKERY

Fresh Danish or Croissant * 5

Fresh Muffin * 5
banana, hearty grain, or berry bran

Toasted English Muffin * 4

Toasted Bagel * 5
with butter or cream cheese

43rd Street Bagel 14
choice of toasted bagel, smoked salmon, cream cheese, sliced tomato, shaved red onion, caperberries

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Late Afternoon


2:30 - 5:15 p.m.

APPETIZERS

Soup of the Day M/P


Chicken Noodle Soup 7
homemade broth, egg noodles

Butternut Squash & Apple Bisque  8
toasted pecans, crème fraiche

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

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

Market Oysters  14/24
half or full dozen

Jumbo Lump Crab Cocktail  21
cocktail & mustard sauces

Jumbo Shrimp Cocktail  19
grilled lemon

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


GREEN & HEALTHY

43rd Street Cobb  19
grilled chicken, bleu cheese, bacon, avocado, hard cooked egg, tomatoes

Asian Chicken Salad
Napa cabbage, watercress, navel oranges, spicy cashews, crispy wonton, manchego cheese, ginger-chive dressing 19

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

Grilled Chicken or Shrimp Caesar
herbed croutons, house-made dressing 22

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

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