

APPETIZERS

Soup of the Day M/P


Chicken Noodle
homemade broth, egg noodles 7

Market Oysters 
half or full dozen 14/24

Local Baby Farm Greens *
goat cheese crumbles, citrus, rainbow slaw,
savory pistachio granola,
honey charred lemon vinaigrette 12

Caesar Salad
herbed croutons, house-made dressing 12

Jumbo Shrimp Cocktail 
grilled lemon 19

"P3" Princeton Potato Pockets * 
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

43rd 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
rainbow vegetable slaw,
Sriracha thousand island sauce 32

43rd Street Cobb 
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

Impossible Burger *
100% plant based burger on a potato bun
with bibb lettuce, sliced tomato, pickles,
red onion, ultimate burger sauce & seasoned fries 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

Cauliflower Cake *
aged gouda, apples, arugula,
curry toasted almonds 17

FRUITS * 
Seasonal Fruit & Berries 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  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.