

## 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** \*

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** (GF)

grilled lemon 19

**"P3" Princeton Potato Pockets** \* (GF)

truffle aioli, harissa ketchup 11

## 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

**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

**Turkey Pastrami Reuben**

gouda cheese, quick kruit, house made 1000 island dressing on a pretzel bun, seasoned fries 18

*All burgers are served with lettuce, tomato, red onion, and a pickle.*

## CLUB FAVORITES

**House Made Crab Cakes**

rainbow vegetable slaw, Sriracha thousand island sauce 32

**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

**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*

**Chicken Pot Pie**

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

**Veal Tortellini**

parma ham, chestnuts, celery root, marsala & shaved pecorino 25

**Cauliflower Cake** \*

aged gouda, apples, arugula, curry toasted almonds 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.