

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, Müesli, 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

* **Vegetarian**  **Gluten Free**
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.


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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