



Bronxville Field Club

— EST. 1925 —

Fall 2024

DINNER

STARTERS

- MAPLE LEAF FARMS DUCK BAO BUNS, pickled vegetables, scallions, hoisin sauce*. 14
CREAMY CHICKEN MARSALA SOUP, gnocchi, Crimini mushroom, chopped parsley. 15
BEEF SHORT RIB RAVIOLI, butternut squash emulsion, parmesan cheese foam, Thai basil. 16
CRISPY CALAMARI: julienne of vegetables, scallions, sriracha aioli. 17
THIN CRUST PIZZA MARGARITA, fresh basil, grilled lavash bread crust. 17
SPICY SALMON SUSHI ROLL, forbidden rice, daikon radish, avocado, flying fish roe. 18
JUMBO LUMP CRAB CAKE, arugula, jalapenos, cilantro, lime, red pepper vinaigrette. 25

SALADS

- BRONXVILLE: field greens, crouton, cucumber, roasted tomato, parmesan cheese, house vinaigrette*12
PANZANELLA CAESAR: Romaine hearts, focaccia crouton, pecorino Romano, anchovies, Caesar dressing*. 12
AUTUMN: kale, fennel, honey crisp apples, goat cheese, cranberries, pepitas, lemon maples vinaigrette*. 16
ARUGULA: sweet potato, wild rice, ricotta salata, sunflower seeds, green onion, ginger dressing*. 16
MEDITERRANEAN: iceberg wedge, chickpeas, feta cheese, cucumber, red onion, hummus dressing, pita bread. 16

PIZZAS

- SPINACH, MUSHROOM & OLIVES, fresh mozzarella, tomato sauce, cauliflower crust. 17
SOPPRESSATA, fresh mozzarella, broccoli, tomato sauce, red onion, hot honey, homemade crust. 19

BURGERS

Choice of steak fries, sweet potato fries, French fries or kale chips.

- VEGETABLE, hummus, gluten free bun*. 16
THAI STYLE CHICKEN, sweet & sour slaw, sun butter Thai sauce, sesame bun. 20
WAGYU BEEF, American, Swiss, cheddar, or blue cheese, brioche bun. 24
CHIPOTLE SALMON, Havarti cheese, avocado, lettuce, kaiser roll. 30

MAINS

- SUPER VEGETABLES PLATE: forbidden rice, sweet potatoes, kale, broccoli, Brussels sprouts, radishes. 23
CHEESE TORTELLINI, butternut squash, cauliflower, kale, caramelized red onion, Alfredo sauce. 27
ROASTED CHICKEN, garlic & herbs mashed potatoes, haricots verts, house gravy. 28
FAROE ISLAND SALMON, beet risotto, golden beets, goat cheese, pine seeds, arugula pesto. 37
PAN SEARED HALIBUT, mushroom quinoa, balsamic glazed Brussels sprouts, romesco sauce*. 39
BEEF SHORT RIB, Yorkshire pudding, heirloom baby carrots, crisp parsnips. 43
GRILLED PRIME ANGUS SIRLOIN, kimchi rice, sunny side egg, teriyaki glaze. 55
GRILLED 8 OZ FILET MIGNON, potato & pancetta cake, roasted cauliflower, Bearnaise sauce*. 57

**Item is or can be served gluten free.*

*Speak to your server if you suffer from any food allergies.
The kitchen will gladly accommodate special requests*