



Bronxville Field Club

— EST. 1925 —

Wednesday and Thursday: 6:00 p.m. to 9:00 p.m.
Friday and Saturday: 5:30 p.m. to 9:30 p.m.
Sunday: 5:00 p.m. to 8:30 p.m.

First courses

- Eggplant chips**, orange & honey glaze. 9
- Butternut squash bisque**, cranberry & walnut custard, sweet potato hay. 10
- French onion soup**, Gruyere & mozzarella cheeses, crouton. 12
- Unagi roll**: eel, asparagus, pickled ginger & wasabi* 13
- Calamari**, jalapeno peppers, tomato jam. 16
- Seared tuna tataki**, avocado purée, scallions, sesame & ponzu sauce. 18
- Beef carpaccio**, shaved pecorino Romano, arugula, truffle vinaigrette. 19
- Crab cake**, seaweed salad, shrimp crackers, wasabi aioli* 25

Salads

- Bronxville**: mixed greens, crouton, roasted tomatoes, Parmesan cheese, cucumber, house vinaigrette* 10
- Iceberg wedge**, sliced bacon, vine ripe tomato, blue cheese dressing* 14
- Roasted golden beet**, baby arugula, goat cheese fritter, apple chip, Sherry wine vinaigrette. 14
- Fiesta**: Romaine lettuce, sweet corn, black beans, tomatoes, queso fresco, tortilla bowl, lime dressing* 14
- Fall**: red wine poached pear, bouquet of greens, pistachios, raspberry dressing* 16

Pizzas

- White**, honey & garlic ricotta cheese, butternut squash, basil, cauliflower crust* 15
- Greek lamb & pork meatball**, tzatziki, feta cheese, olives, tomato, naan crust. 17

Burgers

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

- Vegetable**, hummus, gluten free bun* 16
- Turkey**, gravy, cranberry relish, bread stuffing toast. 16
- Salmon**, wasabi aioli, sesame seed bun. 16
- Beef**, American, cheddar, Swiss or blue cheese, brioche bun. 16

Main courses

- Acorn squash bowl**, quinoa, carrots, parsnip, green beans, Brussels sprouts* 22
- Pan seared salmon**, beet risotto, broccolini, orange foam* 28
- Grilled swordfish**, potato gnocchi, butternut squash, green beans, sage butter. 32
- Shrimp pad Thai**, rice noodles, bok choy cabbage, green onions, toasted almonds, chili flakes. 34
- Roasted 14 oz pork chop**, polenta fries, maple glazed Brussels sprouts with bacon, mojo sauce* 35
- Duck cooked two ways**: seared breast & leg confit & bean ragout with chorizo sausage, great northern beans & carrots, parsnip purée* 42
- Grilled 8 oz filet mignon**, potato wedges, poached asparagus, Bearnaise sauce* 52
- Grille NY strip steak**, Yukon gold mashed potatoes, creamed spinach, house made steak sauce* 53

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

Please speak to your server if you suffer from any food allergies.

The kitchen will gladly accommodate special requests



Wines by the glass

Rose

2019 Estandon, Provence, France. 12

Chardonnay

2020 La Noble, Pays d'Oc, France. 8
2018 Cambria "Bench Break",
Santa Maria, California. 12

Pinot Grigio

2019 Benvolio, Friuli, Italy. 8

Sauvignon Blanc

2020 Balland Sancerre, Loire,
France. 15

Riesling

2019 Nick Weis Mosel, Germany. 9

Sparkling

NV Roederer, Champagne, France. 18
NV Benvolio Prosecco, Italy. 9

Cabernet Sauvignon

2017 Carmel Road, California. 9

Cotes du Rhone Style

2019 Domaine de Fontainte,
Corbieres, France. 12

Malbec

2017 Antigal Uno, Argentina. 11

Pinot Noir

2017 Siduri Sommelier Cuvée,
California. 14

Mocktails 6

Cranberry Moscow Mule

Cranberry juice, lime juice, ginger beer.

Cosnopolitan

*Orange peel, lemon & ginger,
Cranberry juice, lime juice & simple syrup.*

Autumn Punch

Apple cider, cranberry and orange juices, club soda.

Pear & Cinnamon

*Pear puree, club soda, lemon juice,
simple syrup & cinnamon.*

Hard Ciders

Doc Cider Hard Apple 6
Doc Cider Hard Pear 6
Down East Native Hard Peach 6

Cocktails 14

Black Demure

Bourbon, crème de mure, orange liqueur & lemon juice.

Forbidden Apple

Prosecco, Calvados, triple sec, & a dash of bitters.

Honey Crisp Harvest Mule

*Vodka, apple cider, Reed's ginger beer,
lemon juice, candied ginger.*

English Harvest

*Gin, apple brandy, dry vermouth, apple juice,
Amaretto & bitters.*

Apple Cider Mimosa

Prosecco, apple cider, cinnamon.

Mezcal Negroni

Mezcal, Campari, sweet vermouth.

M5 Sidecar

Bourbon, Cointreau, fresh lemon juice.

Cranberry Gin Fizz

Gin, cranberry & orange juices, ginger beer.

Beers

Beer of the month:

Hacker Pschorr Oktoberfest. 6

Beer bottles & cans

Coors Light (CO) 4.50

Budweiser (MO) 4.50

Two Roads White IPA (CT) 6

Heineken (Holland) 5.50

Corona (Mexico) 5.50

Unibroue La Fin Du Monde (Quebec) 6

Sierra Nevada Pale Ale (CA) 5

Fat Tire Belgian Pale Ale (NC) 5.50

Lagunitas IPA (CA) 6

Chimay Red Cap (Belgium) 9

Southern Tiers XXIPA (NY) 6

Chimay Blue Cap (Belgium) 9

Guinness Stout (Ireland) 5.50

Non alcoholic

Heineken 0.0 (Holland) 6

Athletic Brewing Wild IPA (CT) 6

On tap

Mama's Little Yella Pils (NC) 6

Brooklyn IPA (NY) 6

Seasonal Selection 6