



Bronxville Field Club

— EST. 1925 —

Thursday through Sunday
12:00 p.m. to 2:30 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
Crab cakes, seaweed salad, shrimp crackers, wasabi aioli* 25

Salads

with grilled chicken +8, with seared salmon +12, with grilled shrimp +12.

- Caesar:* hearts of Romaine, focaccia crouton, shaved Parmesan cheese, Caesar dressing* 12
Fiesta: Romaine lettuce, sweet corn, black beans, tomatoes, queso fresco, tortilla bowl, lime dressing* 12
Fall: red wine poached pear, bouquet of greens, pistachios, raspberry dressing* 12
Cobb: field greens, blue cheese, tomatoes, bacon, hard-boiled egg, avocado, croutons, onions, house dressing. 12

Sandwiches

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

- Classic turkey club, bacon, lettuce, tomato, mayonnaise, white toast. 15
Burgers: beef, salmon or vegetable, American, cheddar, Swiss or blue cheese. 16
Grilled chicken, lettuce, sun dried tomato, feta cheese, pesto, focaccia. 17
Seared tuna, avocado, tomato, bibb lettuce, chipotle mayo, ciabatta roll. 18
Fajitas, chicken or shrimp, peppers, onions, cilantro, pico de gallo, sour cream, white corn tortillas. 18

Brunch selections

Includes side of turkey bacon, pork sausage or fresh fruit.

- Omelet: choice of spinach, mushrooms, peppers, Canadian bacon, cheddar or Swiss cheese. 12
French toast, banana brulée & strawberry jam, whipped cream. 14
Eggs Benedict, English muffin, Canadian bacon, Hollandaise sauce. 15

Main courses

- Greek lamb & pork meatball pizza, tzatziki, feta cheese, olives, tomato, naan crust. 17
Acorn squash bowl, quinoa, carrots, parsnip, green beans, Brussels sprouts. 22
BFC bowl: sticky rice, stir fry vegetables, teriyaki glaze, choice of chicken, salmon or shrimp. 18
Chicken Piccata, jasmine rice, broccoli, white wine & caper sauce. 21
Shrimp pad Thai, rice noodles, bok choy cabbage, green onions, toasted almonds, chili flakes. 24

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

The kitchen will gladly honor 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

2018 Nik Weis Mosel, Germany. 9

Sparkling

NV Pommery Champagne, France. 18

NV Benvolio Prosecco, Italy. 9

Cabernet Sauvignon

2017 Carmel Road, California. 9

Cotes du Rhone Style

2017 Domaine de Fonsainte

Corbieres, France. 12

Malbec

2015 Antigal Uno, Argentina. 11

Pinot Noir

2017 Siduri Sommelier Cuvée,

California. 14