

Tiger Bar & Grill - Dinner

Appetizers

Local Baby Field Greens	\$8
With Hot House Cucumbers, Tomatoes, Carrot Curls and House Balsamic Dressing	
Market Oysters (6)	\$11
Served on the Half Shell with Cocktail Sauce & Chipotle Mignonette	
Shrimp Cocktail	\$12
Charred Lime and House-Made Chili Sauce	
Caesar Salad	
Herbed Croutons and Shaved Parmesan	
Grilled Apple & Brie Quesadilla	\$9
Mustard-Maple Glaze & Crispy Smoked Bacon	
Crispy "Mac 'n' Cheese" Croquettes	\$9
Barbecue Glaze & Chili Pepper Queso	

Soups

Soup of the Day	
French Onion Gratin	\$8

Salads & Sandwiches

Princeton Cobb Salad	\$17
Grilled Marinated Chicken, Blue Cheese, Pancetta, Avocado, Hard Cooked Egg, Tomatoes & Your Choice of Dressing	
Chef's Seasonal Fruit Plate	\$15
The Tiger Club	\$14
Fresh Sliced Turkey, Lettuce, Bacon, Tomato, Avocado & Chipotle Mayonnaise with Homemade Chips	
The Princeton Burger	\$15
Half Pound Char-Broiled Burger Toasted Brioche Bun & Seasoned Fries (Cheese, Bacon, Onions, or Mushrooms add \$1 each)	
Endive, Escarole & Frisee Salad with Chilled Shrimp	\$19
Shaved Fennel, Citrus Segments, Orange-Mustard Dressing	

Entrées

Char-Grilled 14oz Sirloin Steak	\$27
Sautéed Haricots Verts & Seasoned Fries	
Maryland Crab Cakes	\$25
Sautéed Spinach, Creamy Truffled Potatoes, Frizzled Shallots & Tomato Oil	
Grilled Rack of New Zealand Lamb	\$27
Dried Cranberry & Pine Nut Couscous, Grilled Fennel & Honey-Fig Gastrique	
Fresh Rigatoni Pasta	\$19
Chicken Sausage, Spinach, Crimini Mushrooms, White Beans in a Light Parmesan Broth	
Grilled Branzini	\$21
Roasted Tomatoes, White Beans, Olives, Capers Berries, Escarole & Preserved Lemon	
Chicken "Milanese"	
Breaded Chicken Breast with Crisp Apple, Chestnut, Fennel & Baby Arugula Salad, Cranberry Emulsion	

The Club Favorites

Grilled 8 oz. Filet Mignon	\$29
Sautéed Haricot Verte, Crispy Rosti Potato Cake, Bordelaise Sauce	
Chilled Poached Salmon	\$19
Blood Orange Couscous, Crunchy Snow Peas, Kalamata Olives & Citrus Segments, Grapefruit Vinaigrette	
Chicken Pot Pie	\$18
Poached Half Chicken Simmered in Our Home Made Sauce with Roasted Root Vegetables, Mushrooms, Sweet Peas & Flakey Crust	

Healthy Dining

Crispy Ponzu Salmon Filet	
Soba Noodles, Steamed Baby Bok Choy, Ginger Broth	
Seasonal Vegetable Plate	\$16
The Chef's Selection of Seasonal Vegetables Prepared to Your Liking	
Southwest Vegetable Chili	\$15
Pinto & Kidney Beans, Onions, Carrots & Bell Peppers Simmered with Tomatoes & Cilantro, Brown Rice & Crispy Tortillas	
Turkey Pastrami Wrap	\$15
Lean Turkey Pastrami, Low-Fat Swiss Cheese, Shredded Romaine, Chopped Sweet Pickles & Thousand Island Dressing in an Herbed Tortilla Wrap	

Executive Chef Michael Bourquin