

THE CORNELL CLUB

NEW YORK

APPETIZERS

SOUP - CUP OR BOWL \$10/12
Vegetable Minestrone, Soup of the Day

TANIMURA & ANTLE ARTISANAL GREENS \$16
Shaved Fennel, Snapdragon Apple Chip
Pomegranate Seeds, Crispy Goat Cheese
Prosecco Vinaigrette

CATSKILL SMOKED SALMON \$21
Buckwheat Crepe, Mornay
French Breakfast Radish, Caviar

TEXTURES OF FALL SQUASH \$20
Confit, Roasted, Puree, Terrine
Candied Pumpkin Seeds, Fourme d' Ambert
Apple Sabayon

ORGANIC FARROTTO \$20
Foraged Mushrooms, Duck Prosciutto
Crispy Poached Duck Egg, Fines Herbs

CHARRED PORTUGUESE PULPO A LA PLANCHA \$20
Chicories, Cannellini Bean, Young Celery
Caper Remoulade

KING OYSTER MUSHROOM "SCALLOPS" \$20
Vanilla Scented Parsnip Puree, Roasted Broccolini
Hazelnut Gremolata

ENTRÉES

IVY LEAGUE ARTISANAL BURGER \$27
Pat LaFrieda Blend of Angus Beef
Five Spoke Cheddar, Bacon Jam
French Fries and Plum Ketchup

YELLOWFIN TUNA BURGER \$26
Sesame Brioche, Napa Slaw
Tempura Onion Rings, Wasabi-Avocado Remoulade

THE IMPOSSIBLE™ MELT \$26
Caramelized Vidalia Onion, Gruyere
Thousand Island Dressing on Marble Rye Coleslaw
and French Fries

CHICKEN KATSU BURGER \$26
Crisp Slaw, Tonkatsu BBQ Sauce, French Fries

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CALIFORNIA TURKEY CLUB \$25

Roasted Turkey Breast, Hass Avocado
Baby Arugula Beefsteak Tomato, NY State Cheddar
Applewood Smoked Bacon, Basil Mayo
on Sourdough Bread

BUFFALO CHICKEN SANDWICH \$20

Leidy's Olin Bacon, Sharp Cheddar, Franks Red Hot
Roquefort Dressing, French Fries and Coleslaw

LOBSTER COBB SALAD \$38

Butter Lettuce, Crispy Berkshire Pork Belly
Avocado, 6 Minute Organic Cage Free Egg
Heirloom Tomatoes, Herb Buttermilk Dressing

HARVEST SUPER FOOD BOWL \$24

Indian Harvest Whole Grain, Organic Super Greens
French Lentils, Japanese Sweet Potato Natto
Black Sesame Seed Cracker, Carrot-Ginger Vinaigrette

BUCKWHEAT SOBA NOODLE SALAD \$26

Roasted Organic Chicken, Crisp Vegetables
Sesame Peanut Dressing

PAN-SEARED CRAB CAKES \$40

Jalapeno Creamed Corn and
Smoked Onion Remoulade

IDAHO BROOK TROUT \$45

Crispy Panisse, Grilled Asparagus, Sauce Gribiche

HIDDEN FJORD SALMON \$43

Everything Bagel Seasoning
Wasabi Pomme Puree, "Creamed" Spinach

MONKFISH PORCHETTA \$46

Fennel Pollen, Cassoulet
Roasted Root Vegetables, Salsa Verde

**MURRAY'S PAN ROASTED AIRLINE
CHICKEN BREAST** \$34

Mascarpone Enriched Polenta
Wild Mushroom Bourguignon

GRILLED WAGYU HANGER STEAK \$42

Confit Potato, au Poivre Sauce

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N E W Y O R K

DESSERTS

IL LABORATORIO DEL GELATO \$12

Trio of Gelato:

Espresso-Chocolate Chip, Pistachio, Black Mission Fig

Trio of Sorbet:

Black Currant, Orange, Pineapple

Vanilla & Chocolate Gelato Available

HARNEY & SONS HOJICHA CRÈME BRÛLÉE \$12

Shortbread and Seasonal Berries

WARM CINNAMON APPLE COBBLER \$12

Crème Fraiche Gelato

SEASONAL BERRIES \$12

Chantilly Cream

BASQUE STYLE CHEESECAKE \$12

Graham Cracker Crust and Berry Coulis

LIMONCELLO TIRAMISU \$12

Savoiardi, Limoncello Infused Mascarpone Cream

TORTA CAPRESE \$12

Italian Chocolate Flourless Cake
and Vanilla Bean Custard

AFFOGATO \$12

Vanilla Gelato and Shot of Espresso

FRESHLY BAKED COOKIES \$12

ILLY COFFEE AND HARNEY & SONS FINE TEAS \$6

WEDNESDAY IS LOBSTER NIGHT

Orders must be placed 24 hours in advance.

THURSDAY IS STEAK NIGHT

Featuring Pat La Frieda Meat Purveyors

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies and dietary restrictions.