

# THE CORNELL CLUB

NEW YORK

## The Cayuga Dining Room

### APPETIZERS

#### SOUP - CUP OR BOWL \$10/12

Vegetable Minestrone, Soup of the Day

#### FIVE LETTUCE CAESAR \$16

Gremolata Breadcrumbs, Boquerones  
Watermelon Radish, Garlic-Anchovy Dressing

#### CATSKILL SMOKED SALMON \$20

Buckwheat Crepe, Mornay  
French Breakfast Radish, Caviar

#### HEIRLOOM TOMATO & BURRATA \$20

Prosciutto di Parma, Arugula-Walnut  
Pesto, Aged Balsamic, First Press Olive Oil

#### PACCHERI \$20

Spicy Pork Sausage Sugo, Fennel, Sage  
Pecorino

### ENTRÉES

#### IVY LEAGUE ARTISANAL BURGER \$26

Pat LaFrieda Blend of Angus Beef  
Five Spoke Cheddar, Bacon Jam  
Skin on Fries and Plum Ketchup

#### BLACKENED SALMON BURGER \$25

Avocado-Lime Mayo, Red Cabbage Slaw  
Potato Bun, Warm Rosemary Sea Salt Chips

#### THE IMPOSSIBLE™ DOUBLE STACK \$25

Two Plant Based Patties, Special Sauce, Lettuce,  
Farmhouse Cheddar Cheese, House-made Pickle  
Sesame Seed Bun with Skin on Fries

#### GRILLED LAMB BURGER \$34

Mt. Vikos Feta, Merguez, Harissa Aioli  
Cucumber Slaw

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**CALIFORNIA TURKEY CLUB** \$24

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

**THE "KFC" SANDWICH** \$24

Korean Double Fried Chicken, Gochujang Glaze  
B&B Pickles, Red Cabbage Slaw, Skin on Fries  
Korean Ketchup

**LOBSTER COBB SALAD** \$36

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 Tofu  
Pistachio Falafel, Lemon Scented Hummus  
Roasted Vegetables, Hemp Hearts, Papadum  
Lemon-Ginger & Turmeric Dressing

**CHICKEN AL MATTONE** \$32

Brick Grilled Murray's Organic Chicken  
Farmers Market Greens, Red Wine Vinaigrette

**PAN-SEARED CRAB CAKES** \$40

Jalapeno Creamed Corn and  
Smoked Onion Remoulade

**GRILLED WILD STRIPED BASS** \$44

Chickpea and Chorizo Stew, Saffron Aioli  
Romesco Breadcrumbs

**HIDDEN FJORD SALMON NIÇOISE** \$42

Farmers Market Greens, Heirloom Tomatoes  
Haricot Vert, Fingerling Potatoes  
Soft Boiled Quail Egg, Rosemary Vinaigrette

**BUCKWHEAT SOBA NOODLE SALAD** \$26

Roasted Organic Chicken, Crisp Vegetables  
Sesame Peanut Dressing

**CRISPY POINT JUDITH CALAMARI SALAD** \$28

Farmers Market Greens, Champagne Mango  
Hearts of Palm, Jicama Crispy Wontons  
Miso-Lime Vinaigrette

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## DESSERTS

### IL LABORATORIO DEL GELATO \$12

**Trio of Gelato:**

Chocolate Hazelnut, Mint Chocolate Chip, Amaretto Crunch

**Trio of Sorbet:**

Lychee, Yuzu, Passion Fruit

*Vanilla & Chocolate Gelato Available*

### LEMON DROP CRÈME BRÛLÉE \$12

Limoncello Curd and Market Berries

### WARM PEACH AND BLUEBERRY COBBLER \$12

Crème Fraiche Gelato

### SEASONAL BERRIES \$12

Chantilly Cream

### NEW YORK STYLE CHEESECAKE \$12

Graham Cracker Crust and Berry Coulis

### CREME CARAMEL \$12

Chantilly Cream and Seasonal Berries

### TORTA CAPRESE \$12

Italian Chocolate Flourless Cake  
and Vanilla Bean Custard

### 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.