

The Cornell Club-New York Lunch Menu

APPETIZERS

Soup - Cup or Bowl 10/12

Vegetable Minestrone, Soup of the Day

Baby Kale Fattoush Salad 16

Caramelized Halloumi, Naan Croutons
Red Wine-Oregano Vinaigrette

Catskill Smoked Salmon 20

Buckwheat Crepe, Mornay
French Breakfast Radish, Caviar

Delicata Squash & Burrata 18

Pomegranate, Spiced Pumpkin Seeds, Speck Chip, Minus 8

Heirloom Baby Beet Salad 16

Puffed Quinoa, Chicories, Hazelnuts
Warm Bacon Vinaigrette

ENTRÉES

Ivy League Artisanal Burger 26

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

Blackened Salmon Burger 24

Avocado-Lime Mayo, Red Cabbage Slaw on a 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 on a Sesame Seed Bun
with Skin on Fries

Grilled Lamb Burger 34

Mt. Vikos Feta, Merguez, Harissa Aioli, Cucumber Slaw

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.

California Turkey Club 22

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

The “KFC” Sandwich 22

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

Lobster Cobb Salad 34

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, Beet Hummus, Pickled Vegetables
Hemp Hearts
Papadum and Lemon-Ginger & Turmeric Dressing

Murray’s Organic Chicken Breast 30

Mushroom-Leek Bread Pudding and Sherry au Jus

Pan Seared Crab Cakes 38

Shaved Fennel, Seasonal Citrus, Smoked Onion Remoulade

Pan Roasted Chilean Bass Rossini 50

Hudson Valley Foie Gras, Potato Shallot Cake
Marchand de Vin Sauce

Hidden Fjord Salmon 38

Lentil Ragout, Braised Mustard Greens
Bershire Pork Belly, Horseradish

Buckwheat Soba Noodle Salad 25

Roasted Organic Chicken, Crisp Vegetables
Sesame Peanut Dressing

Beef Short Rib “Stroganoff” 44

Buttered Noodles, Foraged Mushrooms, Crème Fraiche
Shallot Marmalade

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DESSERTS

il Laboratorio del Gelato 12

Trio of Gelato: Brown Butter, Maple Walnut, Lucuma

Trio of Sorbet: Orange Hibiscus, Grapefruit Campari

Lemon-Basil

Vanilla & Chocolate Gelato Available

Lemon Drop Crème Brûlée 12

Limoncello Curd and Market Berries

Warm Apple Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

New York Style Cheesecake 12

Graham Cracker Crust and Berry Coulis

Salted Caramel Budino 12

Hazelnut Biscotti

Torta Caprese 12

Italian Chocolate Flourless Cake and Vanilla Bean Custard

Freshly Baked Cookies 10

illy Coffee and Harney & Sons Fine Teas 6

Every Wednesday is Lobster Night

Orders must be placed 24 hours in advance

&

Every Thursday is Steak Night featuring Pat

LaFrieda Meat Purveyors

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