

The Cornell Club-New York Lunch Menu

APPETIZERS

Soup - Cup or Bowl 8/10

Vegetable Minestrone, Soup of the Day

Lacinato Kale Caesar 14

Country Croutons, Parmesan Tuile,
Garlic-Anchovy Dressing

Catskill Smoked Salmon 18

Zucchini-Potato Crepe, Soft Boiled Quail Egg,
Shaved Fennel, Caviar, Crème Fraiche

Burrata & Delicata Squash 15

Pomegranate, Spiced Pumpkin Seeds,
Speck Chip, Minus 8 Vinegar

Heirloom Baby Carrot Salad 14

Ras el Hanout, Pistachios, Preserved Lemon, Labneh

ENTRÉES

Ivy League Artisanal Burger 24

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

Blackened Salmon Burger 22

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

The Impossible™ Double Stack 23

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 30

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 18

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

The “KFC” Sandwich 18

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

Lobster Cobb Salad 30

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

Super Food Bowl 20

Indian Harvest Whole Grains, Organic Tofu,
Fava Bean Fritter, Butternut Squash Hummus,
Pickled Vegetables, Hemp Hearts,
Papadum Lemon-Ginger & Turmeric Dressing

***Ballotine of Murray’s Organic Chicken Breast
“Saltimbocca” 25***

Prosciutto di Parma, Sage, Mascarpone Enriched Polenta,
Broccoli Rabe, Sherry au Jus

Pan Seared Crab Cakes 35

Jalapeño Creamed Corn,
Jicama Slaw Berkshire Pork Belly

Pacific Halibut 35

Nduja Butter, Jerusalem Artichoke Cream,
Smoked Marcona Almonds,
Verjus Pickled Grapes, Sunchoke Chips

Fillet Ora King Salmon 34

PEI Mussels Croquette, Saffron Aioli,
Melted Holland Leeks, Demi Sec Tomatoes, Sauce Billi Bi

Roasted Organic Chicken Pot Pie 22

Seasonal Root Vegetables, Creamy Gravy, Puff Pastry

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DESSERTS

il Laboratorio del Gelato 12

Trio of Gelato: Espresso-Chocolate Chip, Salted Caramel,
Chocolate Peanut Butter

Trio of Sorbet: Orange Hibiscus, Lemon-Basil,
Grapefruit Campari

Vanilla & Chocolate Gelato Available

Masala Chai Crème Brûlée 12

Pistachio-Cardamom Shortbread,
Whipped Cream & Berries

Warm Apple Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

New York Style Cheesecake 12

Graham Cracker Crust, Berry Coulis

Triple Chocolate Mousse Parfait 12

Freshly Baked Cookies 9

illy Coffee and Harney & Sons Teas 6

Every Wednesday we feature Lobster Night

orders must be placed 24 hours in advance

&

Every Thursday we feature

Pat LaFrieda Steak Night

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