

The Cornell Club-New York Dinner Menu

APPETIZERS

Soup - Cup or Bowl	6/8
<i>Vegetable Minestrone, Soup of the Day</i>	
Lacinato Kale Caesar	12
<i>Country Croutons, Parmesan Tuile, Garlic-Anchovy Dressing</i>	
Catskill Smoked Salmon	16
<i>Brioche Toast, Herbed Cream Cheese Croquette, Capers, Red Onion, Mustard Vinaigrette</i>	
Catalan Octopus Stew	14
<i>Chorizo, Fingerling Potatoes, Chili, First Press Olive Oil</i>	
Poached Pear Salad	13
<i>Baby Arugula, Point Reyes Bleu Cheese, Caramelized Walnuts, Champagne Vinaigrette</i>	
Classic Shrimp Cocktail	14
<i>Classic Cocktail Sauce, Remoulade Sauce, Lemon Wedges</i>	
Baked Clams Oreganata	11
<i>White Wine, Herbed Breadcrumbs, EVOO</i>	

LITE BITES

Big Red Tap & Grill Classic Buffalo Wings	12
<i>Savory Glaze, Blue Cheese Dip, Crispy Crudité</i>	
Bamboo Steamed or Fried Dumplings	10
<i>Pork-Kimchi, Chicken-Lemongrass, Ponzu Dipping Sauce</i>	
Charcuterie & Cheese Board	18
<i>Chef's Assortment of Imported Cured and Air Dried Meats, Cheeses and Olives</i>	
Roasted Chicken Quesadilla	15
<i>Pepper Jack, Cheddar, Caramelized Onions, Scallion, Cilantro</i>	

ENTRÉES

Ivy League Artisanal Burger	20
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar, Apple Wood Bacon, Skin on Crisp Fries</i>	
Impossible Burger	18
<i>Brioche Roll, Plum Ketchup, Skin on Chips, Choice of Cheese, Pickle, Lettuce, Tomato, Cole Slaw</i>	
Roasted Chicken Pot Pie	17
<i>Baby Carrots, Sweet Peas, Pearl Onions, Classic Chicken Gravy, Puff Pastry</i>	
Baja Style Fish Tacos	28
<i>Red Cabbage Slaw, Avocado, Lime Crema, Blue Corn Tortilla</i>	

Entrées continue on the other side

ENTRÉES

Fillet of Ora King Salmon	32
<i>Black Barley, Broccolini, Beurre Blanc</i>	
Grilled Mediterranean Bronzini	30
<i>Creamy Polenta, Fire Roasted Puttanesca Sauce</i>	
Fennel Dusted Head on Shrimp	30
<i>White Bean Ragout, Cavolo Nero, Confit Tomato</i>	
New York's Best Crab Cakes	32
<i>Buttermilk Country Style Mashed Potatoes, Cajun Lobster Sauce</i>	
Pan Roasted Murray's Organic Chicken Breast	25
<i>Brown Butter Porcini Gnocchi, Confit Leg, Foraged Mushrooms, au Jus</i>	
Free Range Long Island Duck Breast	34
<i>Wild Rice "Stir Fry", Chinese Long Beans, Orange-Green Peppercorn Reduction</i>	

STEAKS AND CHOPS

Filet Mignon 50, Dry Aged NY Sirloin 60, Boneless Rib Eye 50

Grilled Rack of Lamb with Mustard Sauce 52

Choice of Two

Creamed Spinach, Grilled Asparagus, Broccolini, Baked Potato, Mashed Potatoes, Crisp Skin on Fries

Members Choice

Cabernet Wine Reduction or Club Made Steak Sauce

DESSERTS

Assorted Gelato and Sorbetto	10
Espresso Crème Brulee	12
<i>Whipped Cream and Berries</i>	
Seasonal Fruit Cobbler	10
<i>Vanilla Gelato</i>	
Fresh Berry Assortment	12
Chef's Own Tiramisu	10
<i>Lady Fingers, Espresso, Mascarpone, Seasonal Berries Garnish</i>	
New York Style Cheesecake	9
<i>Graham Cracker Crust, Berry Coulis</i>	
Triple Chocolate Mousse	12
<i>Seasonal Berries</i>	
Club Baked Cookie Assortment	8
illy Coffee, Decaf, and Harney & Sons Tea	4

Please inform your server of any food related allergies.

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