

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	13
<i>Country Croutons, Parmesan Tuile, Garlic-Anchovy Dressing</i>	
Catskill Smoked Salmon	17
<i>Farmers Market Greens, Everything Brioche Crisp, Herbed Cream Cheese Croquette</i>	
Bucatini con Noci e Rucola	14
<i>Summer Squash, Blistered Heirloom Tomatoes, Toasted Walnut-Arugula</i>	
Baby Beet Fattoush Salad	13
<i>Caramelized Halloumi, Bulgur Wheat, Za'atar Spiced Naan Crisps</i>	
Shrimp and Grits	15
<i>Georgia "Ice Cream", Andouille Sausage, Louisiana BBQ Sauce</i>	
Chilled Octopus and White Bean Salad	14
<i>Crispy Potatoes, Shaved Pecorino, Lemon-Caper Vinaigrette</i>	

ENTRÉES

Braised Short Rib Lasagna	24
<i>Sheep's Milk Ricotta, Foraged Mushrooms, and San Marzano Tomatoes</i>	
Pacific Halibut	34
<i>Nduja Butter, Jerusalem Artichoke Cream, Smoked Marcona Almonds, Verjus Pickled Grapes, Sunchoke Chips</i>	
Fillet of Ora King Salmon Niçoise	32
<i>Farmers Market Greens, Heirloom Tomatoes, Haricot Vert, Fingerling Potatoes White Anchovies, Soft Boiled Quail Egg and Rosemary Vinaigrette</i>	
Grilled Lamb Burger	30
<i>Mt. Vikos Feta, Merguez, Harissa Aioli, Cucumber Slaw</i>	
Pan Seared Crab Cakes	33
<i>Baby Arugula, Shaved Manchego, Fingerling Potatoes, Chorizo, Smoked Onion Remoulade</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	36
<i>Wild Rice "Stir Fry", Chinese Long Beans, Orange-Green Peppercorn Reduction</i>	

STEAKS AND CHOPS

Filet Mignon 60, Dry Aged NY Sirloin 68, Boneless Rib Eye 58

Grilled Rack of Lamb 62 Broiled Pork Rib Chop 40

Choice of Two

Creamed Spinach, Grilled Asparagus, Broccolini, Twice Baked Potato, Whipped Yukon Gold Potatoes, Skin on Fries

Members Choice

Cabernet Wine Reduction, Steakhouse Sauce, Salsa Verde

DESSERTS

il Laboratori del Gelato	10
<i>Seasonal Gelato and Sorbets</i>	
Earl Grey Crème Brûlée	12
<i>Pistachio Shortbread, Whipped Cream and Berries</i>	
Warm Peach and Blueberry Cobbler	12
<i>Vanilla Gelato</i>	
Seasonal Berries	12
<i>Chantilly Cream</i>	
Strawberry and Rhubarb Shortcake	12
New York Style Cheesecake	10
<i>Graham Cracker Crust, Berry Coulis</i>	
Blueberry-Lavender Panna Cotta	12
<i>Lemon Curd, Blueberry-Chambord Compote, Almond Praline, Honey Almond Chantilly</i>	
Freshly Baked Cookies	8
illy Coffee and Harney & Sons Teas	6