

The Cornell Club-New York Lunch 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>	

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>	
Blackened Salmon Burger	18
<i>Avocado-Lime Mayo, Red Cabbage Slaw on a Brioche Bun, Warm Rosemary Sea Salt Chips</i>	
California Turkey Club	16
<i>Roasted Turkey Breast, Hass Avocado, Baby Arugula, Beefsteak Tomato, Smoked Bacon, Basil Mayo, Cheddar, Multigrain Bread</i>	
Broadleaf All Natural Wagyu Hot Dog	14
<i>Choice of Toppings: Dry Aged Beef Chili, Artisanal Kraut, Tobacco Onions, Shredded Jack Home-made Mustard and Plum Ketchup, Skin on Crisp Fries and Pickle Spear</i>	
Asian Chicken Salad	18
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange-Sesame Vinaigrette</i>	
Classic Cobb Salad	22
<i>Assorted Greens, Roasted Chicken, Shrimp, Bacon, Tomato, Avocado, Crumbled Blue Cheese, Hard Boiled Egg, Green Goddess Dressing</i>	

Entrées continue on the other side

ENTRÉES

Super Food Bowl	17
<i>Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Crisp Romaine, Baby Spinach, Heirloom Carrots, Sweet Potatoes, Hummus, Lemon-Ginger Dressing</i>	
Fennel Dusted Head on Shrimp	30
<i>White Bean Ragout, Cavolo Nero, Confit Tomato</i>	
Pan Roasted Murray's Organic Chicken Breast	25
<i>Brown Butter Porcini Gnocchi, Confit Leg, Foraged Mushrooms, au Jus</i>	
New York's Best Crab Cakes	32
<i>Brussels Sprout & Broccoli Slaw, Smoked Onion Remoulade</i>	
Pan Seared Codfish	32
<i>Crispy Pork Belly, Manila Clams, Dry Vermouth, Chowder Garnir</i>	

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.