

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	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 Pesto</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

Ivy League Artisanal Burger	23
<i>Blend of Dry Aged Angus Beef, Five Spoke Cheddar, Bacon Jam Skin on Fries and Plum Ketchup</i>	
Blackened Salmon Burger	20
<i>Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun Warm Rosemary Sea Salt Chips</i>	
The Impossible™ Double Stack	22
<i>Two Plant Based Patties, Special Sauce, Lettuce, Farmhouse Cheddar Cheese House Made Pickle on a Sesame Seed Bun with Skin on Fries</i>	
California Turkey Club	16
<i>Roasted Turkey Breast, Hass Avocado, Baby Arugula, Beefsteak Tomato NY State Cheddar, Applewood Smoked Bacon, Basil Mayo, on Multigrain Bread</i>	
The "KFC" Sandwich	18
<i>Korean Double Fried Chicken, Gochujang Glaze, Be&B Pickles, Red Cabbage Slaw Skin on Fries and Korean Ketchup</i>	
Asian Chicken Salad	18
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange-Sesame Vinaigrette</i>	
Classic Cobb Salad	22
<i>Farmers Market Greens, Roasted Organic Chicken, Poached Shrimp, Applewood Bacon, Heirloom Tomato, Haas Avocado, Crumbled Blue Cheese, Hard Boiled Egg Green Goddess Dressing</i>	
Super Food Bowl	18
<i>Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Lacinato Kale Baby Spinach, Heirloom Carrots, Sweet Potatoes, Beet Hummus, Lemon-Ginger and Turmeric Dressing</i>	

Fajitas

28/26/32

*Choice of: Ancho Spiced Top Sirloin, Mojo Lime Marinated Organic Chicken, Grilled Gulf Shrimp
Caramelized Red Onions, Charred Poblano Peppers, Chorizo, Cotija Cheese
Warm Flour Tortillas, Sour Cream and Guacamole*

Flank Steak Torta

25

*Refried Pinto Beans, Cotija Cheese, Pickled Onions, Guacamole, Chipotle Crema
House-made Tortilla Chips and Fire Roasted Tomato Salsa*

Murray's Organic Chicken Breast al Mattone

25

Grilled Under a Brick, Summer Panzanella Salad, Red Wine Vinaigrette

Pan Seared Crab Cakes

33

Baby Arugula, Shaved Manchego, Fingerling Potatoes, Chorizo, Smoked Onion Remoulade

Long Island Lobster Roll

32

Poached Lobster, Shaved Celery, Lemon-Tarragon Aioli

DESSERTS**il Laboratori del Gelato**

10

Seasonal Gelato and Sorbets

Earl Grey Crème Brûlée

12

Pistachio Shortbread, Whipped Cream and Berries

Warm Peach and Blueberry Cobbler

12

Vanilla Gelato

Seasonal Berries

12

Chantilly Cream

Strawberry and Rhubarb Shortcake

12

New York Style Cheesecake

10

Graham Cracker Crust, Berry Coulis

Blueberry-Lavender Panna Cotta

12

Lemon Curd, Blueberry-Chambord Compote, Almond Praline, Honey Almond Chantilly

Freshly Baked Cookies

8

illy Coffee and Harney & Sons Teas

6