

The Cornell Club-New York Classic Dinner Menu

APPETIZERS

<b>Soup - Cup or Bowl</b>	6/8
<i>Vegetable Minestrone, Soup of the Day</i>	
<b>Crisp Baby Gem Salad</b>	11
<i>Shaved Radish, Sprouts, Cucumber, Croutons, Heirloom Tomato</i>	
<i>Choice of Dressings: House Vinaigrette, Thousand Island, Chunky Blue Cheese, Caesar</i>	
<b>Catskill Smoked Salmon</b>	16
<i>Brioche Toast, Herbed Cream Cheese Croquette, Capers, Red Onion, Mustard Vinaigrette</i>	
<b>Asparagus Mimosa</b>	10
<i>Local Asparagus, Crumbled Egg, Green Goddess Dressing</i>	
<b>Watermelon Salad</b>	12
<i>Feta Cheese, Avocado, Baby Arugula, Red Onion, English Cucumbers, Lime Dressing</i>	
<b>Classic Shrimp Cocktail</b>	14
<i>Classic Cocktail Sauce, Remoulade Sauce, Lemon Wedges</i>	
<b>The Cornell Club's Classic Gazpacho</b>	8
<i>Lump Crabmeat \$6 additional</i>	

LITE BITES

<b>Big Red Tap &amp; Grill Classic Buffalo Wings</b>	12
<i>Savory Glaze, Blue Cheese Dip, Crispy Crudité</i>	
<b>Bamboo Steamed or Fried Dumplings</b>	9
<i>Pork-Kimchi, Chicken-Lemongrass, Ponzu Dipping Sauce</i>	
<b>Charcuterie &amp; Cheese Board</b>	18
<i>Chef's Assortment of Imported Cured and Air Dried Meats, Cheeses and Olives</i>	
<b>Roasted Chicken Quesadilla</b>	15
<i>Pepper Jack, Cheddar, Caramelized Onions, Scallion, Cilantro</i>	

ENTRÉES

<b>Ivy League Artisanal Burger</b>	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar,</i>	
<i>Apple Wood Bacon, Skin on Crisp Fries</i>	
<b>Impossible Burger</b>	18
<i>Brioche Roll, Plum Ketchup, Skin on Chips, Choice of Cheese, Pickle, Lettuce, Tomato, Cole Slaw</i>	
<b>Asian Chicken Salad</b>	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange-Sesame Vinaigrette</i>	

ENTRÉES continue on the other side

# THE CORNELL CLUB

## ENTRÉES

<b>Long Island Lobster Roll</b>	26
<i>Brioche Roll, Tarragon Aioli, Warm Rosemary Sea Salt Chips, Cole Slaw, Pickle</i>	
<b>Fillet of Ora King Salmon</b>	30
<i>Fava Bean Purée, Grilled Asparagus, Purple Potatoes</i>	
<b>North Atlantic Fillet of Sole</b>	32
<i>Capers, Lemon, White Wine, Brown Butter, Broccolini, Fingerling Potatoes</i>	
<b>Grilled Yellowfin Tuna</b>	32
<i>Wilted Spinach, Roasted Fingerling Potatoes, Warm Nicoise Olive-Tomato Vinaigrette</i>	
<b>New York's Best Crab Cakes</b>	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
<b>Pan Roasted Murray's Organic Chicken Breast</b>	24
<i>Artichoke Fingerling Potato Fricassee, Sautéed Broccolini, Chicken Pan Gravy</i>	
<b>Free Range Long Island Duck Breast</b>	32
<i>Sweet Potato Purée, Sweet and Sour Bok Choy, Orange-Green Peppercorn Reduction</i>	

## STEAKS AND CHOPS

Filet Mignon 42, Dry Aged NY Sirloin 38, Boneless Rib Eye 36

Grilled Rack of Lamb with Mustard Sauce 42

*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

<b>Assorted Gelato and Sorbetto</b>	10
<b>The Cayuga Trio</b>	12
<i>Edelweiss, Equator &amp; Opera, Hand Whipped Cream, Berry Coulis</i>	
<b>Seasonal Fruit Cobbler</b>	10
<i>Vanilla Gelato</i>	
<b>Fresh Berry Assortment</b>	10
<b>Chef's Own Tiramisu</b>	10
<i>Lady Fingers, Espresso, Mascarpone, Seasonal Berries Garnish</i>	
<b>New York Style Cheesecake</b>	9
<i>Graham Cracker Crust, Berry Coulis</i>	
<b>Sacher Torte</b>	9
<i>Dark Chocolate, Berry Coulis, Crème Chantilly</i>	
<b>Club Baked Cookie Assortment</b>	8
<b>Illy Coffee, Decaf, and Harney &amp; Sons Tea</b>	4