

The Cornell Club-New York Classic Dinner Menu

APPETIZERS

<b>Soup - Cup or a Bowl</b>	6/10
<i>Vegetable Minestrone or Soup of the Day</i>	
<b>Organic Mesclun Greens Salad</b>	6/10
<i>Late Summer Tomatoes, Cucumbers, Radish Sprouts, Choice of Dressings: House Vinaigrette, Thousand Island, or Chunky Blue Cheese</i>	
<b>Catskill Smoked Salmon</b>	16
<i>Sour Dough Crisp, Horseradish Cream, Capers, Red Onion</i>	
<b>Carnaroli Risotto</b>	15
<i>Duck Confit, Charred Radicchio, Parmigiano</i>	
<b>Heirloom Tomato &amp; Burrata</b>	14
<i>E.V.O.O, Basil, Balsamic Glaze</i>	

LITE BITES

<b>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, Ponsu Dipping Sauce</i>	
<b>Charcuterie &amp; Cheese Board</b>	18
<i>Chef's Assortment of Imported Cured and Air Dried Meats and Cheese and Olives</i>	
<b>Roasted Sweet Potato Quesadilla</b>	15
<i>Black Beans, Roasted Corn, Tomatillo Salsa, Chipotle Crema</i>	

ENTRÉES

<b>Ivy League Artisanal Burger</b>	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar, Apple Wood Bacon, Skin on Crisp Fries</i>	
<b>Pan Seared Sea Scallops</b>	30
<i>Late Summer Tomato Pico, Organic Greens, Verjus Dressing</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

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<b>Fillet of Ora King Salmon</b>	30
<i>Cranberry Beans, Caramelized Fennel, Cipollini Onions, Romesco Sauce</i>	
<b>Pan Roasted Murray's Organic Chicken Breast</b>	24
<i>Fava Bean Purée, Artichoke Hearts, Glazed Carrots, Braised Holland Leeks</i>	
<b>Lobster Cobb Salad</b>	30
<i>Poached Lobster, Apple Wood Bacon, Heirloom Tomatoes, Avocado, Marinated Cucumber, Hearts of Palm, Herb-Buttermilk Dressing</i>	
<b>New York's Best Crab Cakes</b>	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
<b>Hand Rolled Egg Garganelli</b>	16
<i>Summer Squash, Roma Tomatoes, Vegetable Broth, Parmigiano</i>	
<b>Free Range Long Island Duck Breast</b>	32
<i>Peppercorn Crusted, Heirloom Pilaf, Baby Bok Choy, Glazed Carrots, Port Wine-Cherry Reduction</i>	

STEAK HOUSE SELECTIONS\*

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

*Choice of Two Sides*

*Creamed Spinach, Grilled Asparagus, Baked Potato, Crisp Skin on Fries*

*Members Choice*

*Cabernet Wine Reduction or Club Made Steak Sauce*

DESSERTS

<b>Strawberry Shortcake</b>	12
<i>Buttermilk Biscuit and Chantilly Cream</i>	
<b>Seasonal Cobbler</b>	10
<i>Vanilla Gelato</i>	
<b>Fresh Berry Assortment</b>	10
<b>Chocolate Parfait</b>	12
<i>Valrhona Chocolate Mousse, Double Fudge Brownie, Macerated Raspberries</i>	
<b>Assorted Gelato and Sorbetto</b>	10
<b>Club Baked Cookie Assortment</b>	8
<b>Illy Coffee, Decaf, and Harney &amp; Sons Tea</b>	4