

The Cornell Club-New York Classic Lunch Menu

APPETIZERS

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

ENTRÉES

Ivy League Artisanal Burger	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>	
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,</i>	
<i>Basil Mayo, Cheddar, Multigrain Bread</i>	
Long Island Lobster Roll	26
<i>Brioche Roll, Tarragon Aioli, Warm Rosemary Sea Salt Chips, Cole Slaw, Pickle</i>	
Asian Chicken Salad	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews,</i>	
<i>Orange-Sesame Vinaigrette</i>	
Classic Cobb Salad	21
<i>Assorted Greens, Roasted Chicken, Shrimp, Bacon, Tomato, Avocado, Crumbled Blue Cheese,</i>	
<i>Hard Boiled Egg, Green Goddess Dressing</i>	

ENTRÉES continue on the other side

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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>	
Yellow Fin Tuna Niçoise	32
<i>Crisp Greens, Haricot Verts, Heirloom Cherry Tomatoes, Potatoes, Olives, Hardboiled Egg, White Anchovies, Herb Vinaigrette</i>	
Pan Roasted Murray's Organic Chicken Breast	24
<i>Artichoke Fingerling Potato Fricassee, Sautéed Broccolini, Chicken Pan Gravy</i>	
New York's Best Crab Cakes	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
Pan Seared Sea Scallops	32
<i>Foraged Mushrooms, Asparagus, Basmati Rice, Warm Meyer Lemon Vinaigrette</i>	

DESSERTS

Assorted Gelato and Sorbetto	10
The Cayuga Trio	12
<i>Edelweiss, Equator & Opera, Hand Whipped Cream, Berry Coulis</i>	
Seasonal Fruit Cobbler	10
<i>Vanilla Gelato</i>	
Fresh Berry Assortment	10
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>	
Sacher Torte	9
<i>Dark Chocolate, Berry Coulis, Crème Chantilly</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.