

The Cornell Club-New York Classic Lunch Menu

APPETIZERS

Big Red Tap & Grill Classic Buffalo Wings	12
<i>Savory Glaze, Blue Cheese Dip, Crispy Crudité</i>	
Soup - Cup or Bowl	6/10
<i>Vegetable Minestrone, Soup of the Day</i>	
Organic Mesclun Greens Salad	10
<i>Late Summer Tomatoes, Cucumbers, Radish Sprouts, Choice of Dressings: House Vinaigrette, Thousand Island, Chunky Blue Cheese</i>	
Catskill Smoked Salmon	16
<i>Sour Dough Crisp, Horseradish Cream, Capers, Red Onion</i>	
Carnaroli Risotto	15
<i>Duck Confit, Charred Radicchio, Parmigiano</i>	
Heirloom Tomato & Burrata	14
<i>E.V.O.O, Basil, Balsamic Glaze</i>	

ENTRÉES

Ivy League Artisanal Burger	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar, Apple Wood Bacon, Skin on Crisp Fries</i>	
Seared Salmon Burger	18
<i>Avocado-Lime Mayo, Red Cabbage Slaw on a Potato 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>	
Asian Chicken Salad	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange -Sesame Vinaigrette</i>	
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>	

ENTRÉES continue on the other side

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

DESSERTS

Strawberry Shortcake	12
<i>Buttermilk Biscuit and Chantilly Cream</i>	
Seasonal Cobbler	10
<i>Vanilla Gelato</i>	
Fresh Berry Assortment	10
Chocolate Parfait	12
<i>Valrhona Chocolate Mousse, Double Fudge Brownie, Macerated Raspberries</i>	
Assorted Gelato and Sorbetto	10
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.