

THE CORNELL CLUB

N E W Y O R K

Salad

Superfood Bowl

Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Organic Kale,
Baby Spinach, Heirloom Carrots, Sweet Potatoes, Beet Hummus,
Lemon-Ginger, Turmeric Dressing

Asian Chicken and Spiced Cashew Salad

Napa Cabbage, Watercress, Red Cabbage,
Orange Segments, Roasted Cashews, Orange Sesame Vinaigrette

Thai Beef Salad

Grilled Flat Iron, Crisp Asian Greens, Marinated Cherry Tomatoes, Haricot Vert,
Avocado, Peanuts, Shaved Radish, Fresno Chili, Miso Lime Vinaigrette

C how **U**

Wine, Dine and Unwind

(Select One)

Glass of Club Select House Wine, Pint of Tap Beer,
Non Alcoholic Beverage

Appetizer

Soup of the Day

House Salad

Entrée

(Select One)

Lasagna al Forno

Foraged Mushroom Ragout, San Marzano Tomato, Sheep's Milk Ricotta

Tuscan Brodetto

Market Seafood, San Marzano Tomato, Bacalao Croquette

Slow Roasted Amish Chicken

Lemon, Thyme, au Jus

Whipped Potatoes, Sausage-Cornbread Stuffing

Grilled Flat Iron Steak

Fingerling Potato Hash and House-Made Mustard

Dessert

Warm Seasonal Cobbler topped with French Vanilla Ice Cream **or**

Please select a dessert from our fine dessert menu for a nominal fee

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Small Plates

Huli Huli Chicken Wings

Grilled Pineapple, Chile, Cilantro

Charcuterie & Cheese Board

Chef's Assortment of Imported Cured &
Dried Meats and Cheeses

Sugarcane Skewered Lamb Kebab

Warm Middle Eastern Spices,
Yogurt Sauce, Tomato Marmalade

Zucchini and Quinoa Fritters

Tomato-Ginger Chutney

Smoked Chicken Poblano Quesadilla

Caramelized Onions, Roasted Corn,
Manchego-Pepperjack Blend

Catalonian Flat Bread

Escalivada, Labneh Yogurt, Fine Herbs

Crispy Kennebec Potato Spiral

House-Made Ranch

Tap & Grill Specialties

Mahi Mahi Tacos

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

Ivy League Artisanal Burger

Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck,
Five Spoke Cheddar, Bacon Jam, Plum Ketchup, Pommes Frites

The Impossible™ Double Decker

Two Plant Based Patties, Signature Sauce,
Bibb Lettuce, Cheddar Cheese, Brooklyn B&B Pickles,
Onions on a Sesame Seed Bun

Blackened Salmon Burger

Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun,
Warm Rosemary-Sea Salt Chips

Buttermilk Fried Chicken

Corn Waffle, Black Eye Peas, Cherry Tomato Relish

Crispy Chicken Katsu Burger

Tonkatsu BBQ Sauce, Pickled Cucumber and Crispy Vegetables,
Kumara Fries

Short Ribs and Grits

Chipotle BBQ and Maui Onion Rings