

# THE CORNELL CLUB

N E W Y O R K

## Appetizers

### **Evening Soup Cup Bowl**

Chef's Minestrone is available daily

### **Grill Room Garden Salad**

Fresh Mixed Greens Cut Daily

### **Fried Calamari**

Marinara Dipping Sauce  
and Lemon Wedges

### **Chilled Gulf Shrimp**

Housemade Cocktail Sauce

### **"Yagottatrydese" Wings**

Mini Crudités and Bleu Cheese Dressing

### **Bamboo Steamed or Fried Dumpling**

Pork-Kimchi, Chicken Lemongrass, Ponzu

### **Charcuterie & Cheese Board**

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

### **Serrano & Manchego Croquettes**

Spiced Membrillo

## Salad

### **Healthy, Wild and Free**

Indian Harvest Whole Grains, Quinoa, Lentils,  
Roasted Sweet Potatoes, Candied Pecans, Lacinato Kale

### **Asian Chicken and Spiced Cashew Salad**

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

## Tap & Grill Specialties

### **Grilled Atlantic Salmon**

Autumn Grain Pilaf, Broccolini, Pineapple Chutney

### **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, Hand-cut Pommes Frites, Bacon Jam, Plum Ketchup

### **Yellowfin Tuna Burger**

Brioche Roll with Napa Cabbage Slaw, Tempura Onion Rings  
Wasabi-Avocado Remoulade

### **West Coast Chicken Burger**

Hardwood Smoked Bacon, Avocado, Pepper-jack,  
Green Goddess, Sweet Potato Fries

### **Marinated Skirt Steak Sandwich**

Crispy Onions, Bleu Cheese, Baby Arugula on Ciabatta,  
Cornell Club Steak Sauce, French Fries

### **Smoked Chicken, Roasted Corn and Poblano Quesadilla**

Caramelized Onions, Cilantro, Manchego-Pepper Jack Cheese,  
Pico de Gallo, Guacamole, Chipotle Mayonnaise

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## C how U

### Wine, Dine and Unwind

(Select One)

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

### Appetizer

(Select One)

#### **Soup of the Day**

#### **Minestrone Soup**

#### **House Salad**

### Entrée

(Select One)

#### **Eggplant Parmigiana**

Battered Eggplant, Marinara Sauce, Fresh Mozzarella,  
Garden Basil, Garlic Bread

#### **Pan Roasted Branzino**

Basmati Rice Pilaf, Grilled Asparagus,  
Caper-White Wine Sauce

#### **Chicken Francese**

Mashed Potatoes and Fresh Garden Vegetables

#### **Grilled Skirt Steak**

Iceberg Wedge Salad, French Fries, Cornell Club Steak Sauce

### Dessert

Warm Seasonal Cobbler topped with French Vanilla Ice Cream  
Please select a dessert from our fine dessert menu for a nominal fee

***Due to the extreme value of this menu, split plates will not be honored***

**If you have any special dietary requests please do not hesitate to ask.  
We are more than happy to accommodate allergies, vegan,  
vegetarian or gluten free.**