

THE CORNELL CLUB

N E W Y O R K

The Cayuga Room Lunch Menu

Appetizers

Grilled Hearts of Romaine

Country Croutons, Shaved Parmesan,
Creamy Caesar Dressing

Spinach Gnocchi

Veal-Mushroom Bolognese, Oven Roasted Tomatoes,
Shaved Parmesan

Baby Gem Salad

Shaved Fennel, Fuji Apple Chip, Pickled Breakfast Radish

Butternut Squash Soup

Lentil Caviar, Smoked Bleu Cheese, Candied Pecans

Heirloom Carrot Salad

Curried Yogurt, Almonds, Honey-Ginger Vinaigrette

Catalonian Octopus Stew

Chorizo, Potato, Chickpeas, Smoked Paprika

Old-Fashioned Smoked Atlantic Salmon

Mixed Baby Greens, Herbed Cream Cheese Croquette,
Fried Caper Berries, “Everything Brioche”,
Tarragon Vinaigrette

Roasted Beet and Goat Cheese Salad

Baby Arugula, Heirloom Tomatoes,
Black Mission Figs, Red Wine Vinaigrette

*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.*

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*The Cornell Club is proud to present a sustainable menu
featuring grass-fed beef, free-range poultry,
line-caught wild seafood and organic produce.*

Entrées

Cauliflower Steak

Portobello Mushrooms, Broccolini, Maple Glazed Carrots

Lobster Cobb Salad

Butter Lettuce, Pork Belly, Avocado,
Heirloom Tomatoes, Buttermilk-Tarragon Dressing

Pan Roasted Loin of Yellowfin Tuna

Escarole-White Bean Ragout and Olive Relish

Idaho Brook Trout

Panisse Fries, Sautéed Baby Spinach,
Caper-Shallot Butter

Stuffed Prawns

Lobster and Crab Meat Stuffing, Braided Fettuccini,
Sauce Americaine

Crispy Skin Organic King Salmon

Cranberry Beans, Foraged Mushrooms, Marble Potatoes

Roasted French Cut Chicken

Rainbow Swiss Chard, Rosti Potatoes,
Candied Apples, Spiced Cider Gastrique

Roasted Filet Mignon Sandwich

Butter Lettuce, Crispy Onions, Béarnaise Aioli
Fingerling Fries

Grilled Lamb Burger

Harissa Aioli, Mt. Vikos Feta, Cucumber Slaw