

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 Dumplings

Pork-Kimchi, Chicken Lemongrass, Ponzu

Charcuterie & Cheese Board

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

Thai Style Beef Satay

Red Cabbage Slaw, Soy-Ginger Sauce

Salad

Healthy, Wild and Free

Indian Harvest Whole Grains, Quinoa, Lentils,
Marinated Tofu, Roasted Carrots and Broccoli, Watercress,
Avocado, Cherry Tomato

Asian Chicken and Spiced Cashew Salad

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

Tap & Grill Specialties

Grilled Atlantic Salmon

Stewed Chickpeas with Eggplant and Tomato-Ginger Chutney

Mahi Mahi Tacos

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

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

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

Roasted Chicken Pot Pie

Baby Carrots, Roasted Parsnips, Pearl Onions, Peas

THE CORNELL CLUB

N E W Y O R K

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

Smoked Chicken, Roasted Corn, and Poblano Quesadilla 18

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

Chicken Francese

Mashed Potatoes and Fresh Garden Vegetables

Grilled Bavette Steak

Iceberg Wedge Salad, Sweet Potato Fries, Cornell Club Steak Sauce

Dessert

Warm Seasonal Cobbler topped with French Vanilla Ice Cream

or

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

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

**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.*