

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

Baby Gem Salad

Shaved Fennel, Fuji Apple Chip, Pickled Breakfast Radish

Italian Wedding Soup

Cheese Sacchetti, Grandma's Meatballs,
Melted Escarole, White Beans

Quiche du Jour

Served with a Baby Lettuce Salad

Spinach Gnocchi

Oven Roasted Tomatoes, Portobello Mushrooms, Baby Spinach

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 and vegan,
vegetarian or gluten free diet.*

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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

Butter Poached Lobster Nicoise

Heirloom Tomatoes, Haricot Vert, Fingerling Potatoes,
White Anchovies, Quail Egg, Rosemary Vinaigrette

Pan Roasted Loin of Yellowfin Tuna

Wasabi Pommes Puree and Stir Fry Vegetables

Miso Glazed Black Cod

Steamed Basmati Rice and Gingered Bok Choy

Stuffed Prawns

Lobster and Crab Meat Stuffing, Braided Fettuccini,
Sauce Americaine

Ora King Salmon

Olive Oil Poached Salmon, Braised Lentils,
Baby Spinach, Walnuts

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

Braised Lamb Shank Sandwich

Tomato-Ginger Chutney, Mt. Viko's Feta, Baby Arugula