

# THE CORNELL CLUB

NEW YORK

## Appetizer

### **Zucchini and Quinoa Fritters**

Tomato-Ginger Chutney

### **Lobster and Avocado Cocktail**

Seasonal Melon and Heirloom Tomatoes

### **Huli Huli Chicken Wings**

Grilled Pineapple, Chile, Cilantro

### **Charcuterie & Cheese Board**

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

### **Mini New England Lobster Roll**

Tarragon Aioli and Lemon Essence

### **Smoked Chicken, Poblano Quesadilla**

Caramelized Onions, Roasted Corn, Manchego-Pepperjack Blend

## Salad

### **Stone Fruit and Burrata Salad**

Grilled and Pickled Stone Fruit, Lakeville Mache, Minus 8 Vinegar

### **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

## Tap & Grill Specialties

### **Mahi Mahi Tacos**

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

### **Blackened Atlantic Salmon Burger**

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

### **Country Fried Chicken Sandwich**

Murray's Organic Chicken, Smoked Cheddar, Calabrian Chili,  
Tangy Slaw, Brooklyn Whiskey Pickle, House Made Ranch Dressing

### **Ivy League Artisanal Burger**

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

### **Thai Beef Salad**

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

# 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**

Chef's Minestrone is available daily

### **Minestrone Soup**

### **House Salad**

### **Entrée**

(Select One)

### **Bucatini con Noci e Rucola**

Blistered Heirloom Tomatoes, Summer Squash, Garden Basil,  
Shaved Parmesan, Toasted Walnut-Arugula Pesto

### **Fire Roasted Branzino**

Herbed Couscous, Grilled Lemon, Extra Virgin Olive Oil

### **Chicken Al Mattone**

Brick Grilled, Panzanella Salad, Herb Vinaigrette

### **Grilled Flat Iron "Churrasco"**

Charred Corn and Heirloom Tomato Salad,  
Chimichurri and Cholula 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, and vegan,  
vegetarian or gluten free diets.