

THE CORNELL CLUB

N E W Y O R K

Appetizer

Soup of the Day

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

House-Made Cocktail Sauce

"Yagottatrydese" Wings

Mini Crudités and Bleu Cheese Dressing

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,
Marinated Tofu, Carrot, Broccoli, Watercress,
Avocado, Cherry Tomato

Asian Chicken and Spiced Cashew Salad

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

Cobb Salad

Roasted Chicken, Poached Shrimp, Bacon,
Tomato, Cucumber Crumbled Bleu Cheese,
Hardboiled Egg, Green Goddess Dressing

Classic Club Salads

Tuna or Egg Choice of Marble Rye,
Multi Grain, Gluten Free,
over Mixed Gree

Tap & Grill Specialties

Grilled Atlantic Salmon

Autumn Grain Pilaf, Broccolini, Pineapple Chutney

Mahi Mahi Tacos

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

Yellowfin Tuna Burger

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

Ivy League Artisanal Burger

Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck,

West Coast Chicken Burger

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

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

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

Yankee Pot Roast

Whipped Potatoes, Roasted Carrots, Mushroom Gravy

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.**