

THE CORNELL CLUB

N E W Y O R K

Small Plates

Zucchini and Quinoa Fritters

Tomato-Ginger Chutney

Lobster and Avocado Cocktail

Seasonal Melon and Heirloom Tomatoes

Huli Huli Chicken Wings

Grilled Pineapple, Chile, Cilantro

Bamboo Steamed or Fried Dumplings

Pork-Kimchi, Chicken Lemongrass, Ponzu

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

West Coast Chicken Burger

Hardwood Smoked Bacon, Avocado, Pepper Jack,
Green Goddess Dressing, Sweet Potato Fries

Ivy League Artisanal Burger

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

Thai Beef Salad

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

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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.