

# THE CORNELL CLUB

N E W Y O R K

## APPETIZERS

### **Soup du Jour Cup ~ Bowl**

Chef's Minestrone Available Daily

### **Green Market Salad**

Choice of: Balsamic, Sherry, Red Wine-Oregano, White Balsamic

## BURGERS

### **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

### **Blackened Atlantic Salmon Burger**

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

### **West Coast Chicken Burger**

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

## SANDWICHES

**All sandwiches are available on gluten free bread.**

**Soup or garden salad and half sandwich available upon request.**

### **French Country Ham and Gruyere**

Heilloom Tomatoes, Buttered Country Bread, Warm Rosemary Sea Salt Chips

### **New England Lobster Roll**

Buttered Split Top Bun, Tarragon Aioli, Lemon Essence,  
Warm Rosemary Sea Salt Chips

### **California Turkey Club**

Roasted Turkey Breast, Haas Avocado, Baby Arugula, Beefsteak Tomato,  
Hickory Smoked Bacon, Basil Mayo, Aged Cheddar, Multigrain Bread

### **Country Fried Chicken Sandwich**

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

### **Thai Beef Salad**

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

### **Cobb Salad**

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

### **Asian Chicken and Spiced Cashew Salad**

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

### **Classic Club Salads**

Tuna or Egg, Choice of Marble Rye, Multi Grain, Gluten Free Bread, or Over Mixed Greens

## SEAFOOD

### **Mahi Mahi Tacos**

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

### **Grilled Yellowfin Tuna**

Lo Mein Noodles, Crisp Vegetables, Ginger-Soy Dressing

### **Grilled Atlantic Salmon**

Stewed Chickpeas, Eggplant, Tomato-Ginger Chutney

### **Orange-Cumin Dusted Steelhead Trout Bowl**

Heirloom Cherry Tomatoes, Avocado, Roasted Corn, Warm Quinoa, Crisp Greens, Tortilla Chips, Lime-Cilantro Jalapeno Vinaigrette

## TAP & GRILL SPECIALTIES

### **Superfood Bowl**

Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Organic Kale, Baby Spinach, Heirloom Carrots, Sweet Potatoes, Beet Hummus, Lemon-Ginger Turmeric Dressing

### **Balsamic Glazed Eggplant and Peperonata Panini**

Organic Arugula, Shaved Parmesan on Rosemary Ciabatta, Heirloom Tomato Gazpacho

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

Charred Corn and Heirloom Tomato Salad, Chimichurri and Cholula Sauce

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