

# The Cornell Club-New York Lunch Menu

## APPETIZERS

### ***Soup - Cup or Bowl 8/10***

Vegetable Minestrone, Soup of the Day

### ***Five Lettuce Caesar 15***

Gremolata Breadcrumbs, Boquerones, Watermelon Radish  
Garlic-Anchovy Dressing

### ***Catskill Smoked Salmon 20***

Buckwheat Crepe, Mornay  
French Breakfast Radish, Caviar

### ***Heirloom Tomato & Burrata 17***

Arugula-Walnut Pesto, Aged Balsamic  
First Press Olive Oil

### ***Heirloom Baby Carrot Salad 15***

Ras El Hanout, Pistachios, Preserved Lemon, Labneh

## ENTRÉES

### ***Ivy League Artisanal Burger 25***

Pat LaFrieda Blend of Angus Beef,  
Five Spoke Cheddar, Bacon Jam,  
Skin on Fries & Plum Ketchup

### ***Blackened Salmon Burger 23***

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

### ***The Impossible™ Double Stack 24***

Two Plant Based Patties, Special Sauce, Lettuce,  
Farmhouse Cheddar Cheese  
House-made Pickle on a Sesame Seed Bun  
with Skin on Fries

### ***Grilled Lamb Burger 32***

Mt. Vikos Feta, Merguez, Harissa Aioli, Cucumber Slaw

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

Please inform your server of any allergies and dietary restrictions.

***California Turkey Club 20***

Roasted Turkey Breast, Hass Avocado,  
Baby Arugula Beefsteak Tomato,  
NY State Cheddar Applewood Smoked Bacon,  
Basil Mayo on Multigrain Bread

***The “KFC” Sandwich 20***

Korean Double Fried Chicken, Gochujang Glaze  
B&B Pickles, Red Cabbage Slaw  
Skin on Fries & Korean Ketchup

***Lobster Cobb Salad 32***

Butter Lettuce, Crispy Berkshire Pork Belly, Avocado,  
6 Minute Organic Cage Free Egg,  
Heirloom Tomatoes, Herb Buttermilk Dressing

***Super Food Bowl 22***

Indian Harvest Whole Grains, Organic Tofu,  
Fava Bean Fritter, Lemon Scented Hummus,  
Roasted Vegetables, Hemp Hearts,  
Papadum and Lemon-Ginger & Turmeric Dressing

***Chicken al Mattone 28***

Brick Grilled Murray’s Organic Chicken  
Farmers Market Greens, Red Wine Vinaigrette

***Pan Seared Crab Cakes 38***

Jalapeño Creamed Corn,  
Jicama Slaw Berkshire Pork Belly

***Grilled Wild Striped Bass 36***

Chickpea and Chorizo Stew, Saffron Aioli  
Romesco Breadcrumbs

***Wild King Salmon Niçoise 36***

Farmers Market Greens, Heirloom Tomatoes, Haricot Vert  
Fingerling Potatoes, Soft Boiled Quail Egg  
Rosemary Vinaigrette

***Buckwheat Soba Noodle Salad 25***

Roasted Organic Chicken, Crisp Vegetables  
Sesame Peanut Dressing

***Crispy Point Judith Calamari Salad 25***

Farmers Market Greens, Champagne Mango,  
Hearts of Palm, Jicama, Crispy Wontons  
Miso-Lime Vinaigrette

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## DESSERTS

### ***il Laboratorio del Gelato 12***

Trio of Gelato: Espresso-Chocolate Chip, Salted Caramel,  
Chocolate Peanut Butter  
Trio of Sorbet: Orange Hibiscus, Lemon-Basil,  
Grapefruit Campari  
Vanilla & Chocolate Gelato Available

### ***Masala Chai Crème Brûlée 12***

Pistachio-Cardamom Shortbread,  
Whipped Cream & Berries

### ***Warm Apple Cobbler 12***

Vanilla Gelato

### ***Seasonal Berries 12***

Chantilly Cream

### ***New York Style Cheesecake 12***

Graham Cracker Crust, Berry Coulis

### ***Triple Chocolate Mousse Parfait 12***

### ***Freshly Baked Cookies 9***

### ***illy Coffee and Harney & Sons Fine Teas 6***

### **Every Wednesday we Feature Lobster Night**

Orders must be placed 24 hours in advance

**&**

### **Steak Night every Thursday featuring Pat**

**LaFrieda Meat Purveyors**

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