

Big Red Tap & Grill

Small Plates

Stuffed Arancini

Short Rib Ragout, Parmesan
Rosemary Scented Tomato Sauce

Catalonian Flat Bread

Escalivada, Labneh Yogurt, Fine Herbs

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 & Air Dried Meats and Cheeses

Lamb Albondigas

Sherry Infused Tomato Sauce
Manchego Cheese, Country Bread

Smoked Chicken Poblano Quesadilla

Caramelized Onions, Roasted Corn
Manchego-Pepperjack Blend

Seacuterie Board

Chef's Assortment of
Seasonal Cured & Smoked Seafood
Traditional Accompaniments

Catalan Octopus Stew

Chorizo, Potatoes, Chickpeas, Chili
Spanish Olive Oil

Tap & Grill Specialties

Paella for Two

Market Seafood, House-Made Chorizo, Bomba Rice
Roasted Chicken, Saffron and Salsa Verde

Mahi Mahi Tacos

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

Roasted Chicken Pot Pie

Baby Carrots, Pearl Onions, Sweet Peas, Classic Chicken Gravy, Puff Pastry

Short Ribs and Grits

Chipotle BBQ and Maui Onion Rings

Burgers & Sandwiches

Ivy League Artisanal Burger

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

The Impossible™ Double Decker

Two Plant Based Patties, Signature Sauce
Bibb Lettuce, Cheddar Cheese, Brooklyn B&B Pickles, Onions on a Sesame Seed Bun

Blackened Salmon Burger

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

Crispy Chicken Katsu Burger

Tonkatsu BBQ Sauce, Pickled Cucumber and Crispy Vegetables, Kumara Fries

Please inform your server of any food related allergies.

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

Dinner Menu

Salads

Superfood Bowl

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

Asian Chicken and Spiced Cashew Salad

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

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Wine, Dine and Unwind

(Select One)

Glass of Club Select House Wine, Pint of Tap Beer,
Non Alcoholic Beverage

Appetizer

Soup of the Day

or

House Salad

Entrée

(Select One)

Lasagna al Forno

Foraged Mushroom Ragout, San Marzano Tomato, Sheep's Milk Ricotta

Tuscan Brodetto

Market Seafood, San Marzano Tomato, Bacalao Croquette

Slow Roasted Amish Chicken

Lemon and Thyme, au Jus

Whipped Potatoes, Sausage-Cornbread Stuffing

Grilled Flat Iron Steak

Panisse Fries, Creamed Lacinato Kale, Cornell Club Mustard

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