

The Cornell Club-New York Classic Dinner Menu

APPETIZERS

Soup - Cup or a Bowl	6/8
<i>Vegetable Minestrone or Soup of the Day</i>	
Organic Mesclun Greens Salad	10
<i>Late Summer Tomatoes, Cucumbers, Radish Sprouts, Choice of Dressings: House Vinaigrette, Thousand Island, or Chunky Blue Cheese</i>	
Catskill Smoked Salmon	16
<i>Sour Dough Crisp, Horseradish Cream, Capers, Red Onion</i>	
Carnaroli Risotto	15
<i>Duck Confit, Charred Radicchio, Parmigiano</i>	
Heirloom Tomato & Burrata	14
<i>E.V.O.O, Basil, Balsamic Glaze</i>	

LITE BITES

Tap & Grill Classic Buffalo Wings	12
<i>Savory Glaze, Blue Cheese Dip, Crispy Crudité</i>	
Bamboo Steamed or Fried Dumplings	9
<i>Pork-Kimchi, Chicken-Lemongrass, Ponsu Dipping Sauce</i>	
Charcuterie & Cheese Board	18
<i>Chef's Assortment of Imported Cured and Air Dried Meats and Cheese and Olives</i>	
Roasted Sweet Potato Quesadilla	15
<i>Black Beans, Roasted Corn, Tomatillo Salsa, Chipotle Crema</i>	

ENTRÉES

Ivy League Artisanal Burger	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar, Apple Wood Bacon, Skin on Crisp Fries</i>	
Pan Seared Sea Scallops	30
<i>Late Summer Tomato Pico, Organic Greens, Verjus Dressing</i>	
Asian Chicken Salad	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange-Sesame Vinaigrette</i>	

ENTRÉES continue on the other side

ENTRÉES

Fillet of Ora King Salmon	30
<i>Cranberry Beans, Caramelized Fennel, Cipollini Onions, Romesco Sauce</i>	
Pan Roasted Murray's Organic Chicken Breast	24
<i>Fava Bean Purée, Artichoke Hearts, Glazed Carrots, Braised Holland Leeks</i>	
Lobster Cobb Salad	30
<i>Poached Lobster, Apple Wood Bacon, Heirloom Tomatoes, Avocado, Marinated Cucumber, Hearts of Palm, Herb-Buttermilk Dressing</i>	
New York's Best Crab Cakes	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
Hand Rolled Egg Garganelli	16
<i>Summer Squash, Roma Tomatoes, Vegetable Broth, Parmigiano</i>	
Free Range Long Island Duck Breast	32
<i>Peppercorn Crusted, Heirloom Pilaf, Baby Bok Choy, Glazed Carrots, Port Wine-Cherry Reduction</i>	

STEAK HOUSE SELECTIONS*

Filet Mignon 42, Dry Aged NY Sirloin 38, Boneless Rib Eye 36

Choice of Two Sides

Creamed Spinach, Grilled Asparagus, Baked Potato, Crisp Skin on Fries

Members Choice

Cabernet Wine Reduction or Club Made Steak Sauce

DESSERTS

Strawberry Shortcake	12
<i>Buttermilk Biscuit and Chantilly Cream</i>	
Seasonal Cobbler	10
<i>Vanilla Gelato</i>	
Fresh Berry Assortment	10
Chocolate Parfait	12
<i>Valrhona Chocolate Mousse, Double Fudge Brownie, Macerated Raspberries</i>	
Assorted Gelato and Sorbetto	10
Club Baked Cookie Assortment	8
Illy Coffee, Decaf, and Harney & Sons Tea	4