

The Cornell Club-New York Classic Lunch Menu

APPETIZERS

<b>Big Red Tap &amp; Grill Classic Buffalo Wings</b>	12
<i>Savory Glaze, Blue Cheese Dip, Crispy Crudité</i>	
<b>Soup - Cup or Bowl</b>	6/8
<i>Vegetable Minestrone, Soup of the Day</i>	
<b>Organic Mesclun Greens Salad</b>	10
<i>Late Summer Tomatoes, Cucumbers, Radish Sprouts, Choice of Dressings: House Vinaigrette, Thousand Island, Chunky Blue Cheese</i>	
<b>Catskill Smoked Salmon</b>	16
<i>Sour Dough Crisp, Horseradish Cream, Capers, Red Onion</i>	
<b>Carnaroli Risotto</b>	15
<i>Duck Confit, Charred Radicchio, Parmigiano</i>	
<b>Heirloom Tomato &amp; Burrata</b>	14
<i>E.V.O.O, Basil, Balsamic Glaze</i>	

ENTRÉES

<b>Ivy League Artisanal Burger</b>	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar, Apple Wood Bacon, Skin on Crisp Fries</i>	
<b>Seared Salmon Burger</b>	18
<i>Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun, Warm Rosemary Sea Salt Chips</i>	
<b>California Turkey Club</b>	16
<i>Roasted Turkey Breast, Hass Avocado, Baby Arugula, Beefsteak Tomato, Smoked Bacon, Basil Mayo, Cheddar, Multigrain Bread</i>	
<b>Asian Chicken Salad</b>	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews, Orange -Sesame Vinaigrette</i>	
<b>Super Food Bowl</b>	17
<i>Indian Harvest Whole Grains, Quinoa, Lentils, Red Cabbage, Crisp Romaine, Baby Spinach Heirloom Carrots, Sweet Potatoes, Hummus, Lemon-Ginger Dressing</i>	

ENTRÉES continue on the other side

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## ENTRÉES

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

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## DESSERTS

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

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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.