

The Cornell Club-New York Classic Dinner Menu

APPETIZERS

Soup - Cup or Bowl	6/8
<i>Vegetable Minestrone, Soup of the Day</i>	
Crisp Baby Gem Salad	11
<i>Shaved Radish, Sprouts, Cucumber, Heirloom Tomato</i> <i>Choice of Dressings: House Vinaigrette, Thousand Island, Chunky Blue Cheese</i>	
Catskill Smoked Salmon	16
<i>Potato Latkes, Horseradish Cream, Capers, Red Onion</i>	
Roasted Beet Salad	10
<i>Hudson Valley Goat Cheese, Tri-Color Salad, Aged Sherry Wine Dressing</i>	
Crispy Berkshire Pork Belly	12
<i>Bean Ragout, Tomato Confit, Escarole</i>	
Classic Shrimp Cocktail	14
<i>Classic Cocktail Sauce, Remoulade Sauce, Lemon Wedges</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, Cheese, and Olives</i>	
Roasted Chicken Quesadilla	15
<i>Pepper Jack, Cheddar, Caramelized Onions, Scallion, Cilantro</i>	

ENTRÉES

Ivy League Artisanal Burger	17
<i>Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck, Five Spoke Cheddar,</i> <i>Apple Wood Bacon, Skin on Crisp Fries</i>	
Impossible Burger	18
<i>Brioche Roll, Plum Ketchup, Skin on Chips, Choice of Cheese, Sweet 'n Heat Pickles, Lettuce, Tomato, Slaw</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>	
North Atlantic Filet of Sole	32
<i>Capers, Lemon, White Wine, Brown Butter, Broccolini, Fingerling Potatoes</i>	
New York's Best Crab Cakes	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
Pan Roasted Murray's Organic Chicken Breast	24
<i>Fava Bean Purée, Artichoke Hearts, Glazed Carrots, Braised Holland Leeks</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

Assorted Gelato and Sorbetto	10
The Cayuga Trio	12
<i>Edelweiss, Equator & Operator, Hand Whipped Cream, Berry Coulis</i>	
Warm Apple Cobbler	10
<i>Vanilla Gelato</i>	
Fresh Berry Assortment	10
Chocolate Parfait	12
<i>Valrhona Chocolate Mousse, Double Fudge Brownie, Macerated Raspberries</i>	
New York Style Cheesecake	9
<i>Graham Cracker Crust, Berry Coulis</i>	
Club Baked Cookie Assortment	8
Assorted French Macarons	12
Illy Coffee, Decaf, and Harney & Sons Tea	4

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.