

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>Crisp Baby Gem Salad</b>	11
<i>Shaved Radish, Sprouts, Cucumber, Heirloom Tomato</i> <i>Choice of Dressing: House Vinaigrette, Thousand Island, Chunky Blue Cheese</i>	
<b>Catskill Smoked Salmon</b>	16
<i>Potato Latkes, Horseradish Cream, Capers, Red Onion</i>	
<b>Roasted Beet Salad</b>	10
<i>Hudson Valley Goat Cheese, Tri-Color Salad, Aged Sherry Wine Dressing</i>	
<b>Crispy Berkshire Pork Belly</b>	12
<i>Bean Ragout, Tomato Confit, Escarole</i>	
<b>Classic Shrimp Cocktail</b>	14
<i>Classic Cocktail Sauce, Remoulade Sauce, Lemon Wedges</i>	

ENTRÉES

<b>Ivy League Artisanal Burger</b>	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>	
<b>Impossible Burger</b>	18
<i>Brioche Roll, Plum Ketchup, Skin on Chips, Choice of Cheese, Sweet 'n Heat Pickles, Lettuce,</i> <i>Tomato, Slaw</i>	
<b>California Turkey Club</b>	16
<i>Roasted Turkey Breast, Hass Avocado, Baby Arugula, Beefsteak Tomato, Smoked Bacon,</i> <i>Basil Mayo, Cheddar, on Multigrain Bread</i>	
<b>New York Style Pastrami Reuben</b>	17
<i>Sauerkraut, Swiss Cheese, Thousand Island Dressing on Rye, Skin on Chips, Pickle Spear, Cole Slaw</i>	
<b>Asian Chicken Salad</b>	17
<i>Napa Cabbage, Watercress, Red Cabbage, Orange Segments, Spiced Cashews,</i> <i>Orange-Sesame Vinaigrette</i>	
<b>Classic Cobb Salad</b>	21
<i>Assorted Greens, Roasted Chicken, Shrimp, Bacon, Tomato, Avocado, Crumbled Blue Cheese,</i> <i>Hard Boiled Egg, Green Goddess Dressing</i>	

ENTRÉES continue on the other side

## ENTRÉES

<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>	
<b>Roasted Chicken Pot Pie</b>	16
<i>Peas, Carrots, Pearl Onions, Creamy Veloute, Puff Pastry Crown</i>	
<b>Pan Roasted Murray's Organic Chicken Breast</b>	24
<i>Fava Bean Purée, Artichoke Hearts, Glazed Carrots, Braised Holland Leeks</i>	
<b>Fillet of Ora King Salmon</b>	30
<i>Cranberry Beans, Caramelized Fennel, Cipollini Onions, Romesco Sauce</i>	
<b>New York's Best Crab Cakes</b>	25
<i>Charred Corn Relish, Avocado Tartare, Roasted Red Pepper Coulis</i>	
<b>Mahi-Mahi Tacos</b>	17
<i>Flour Tortilla, Pico di Gallo, Guacamole, Floridian Slaw, Chipotle Crema</i>	

## DESSERTS

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