

THE CORNELL CLUB

NEW YORK

APPETIZERS

SOUP - CUP OR BOWL \$10/12
Vegetable Minestrone, Soup of the Day

TANIMURA & ANTLE ARTISANAL GREENS \$18
Shaved Fennel, Snapdragon Apple Chip,
Pomegranate Seeds, Crispy Goat Cheese, Prosecco Vinaigrette

CATSKILL SMOKED SALMON \$23
Buckwheat Crepe, Mornay, French Breakfast Radish, Caviar

BLACK TRUFFLE BURRATA \$24
Charred Leeks, Lemon Confit Emulsion, Grilled Country Bread

CACIO E PEPE GNOCCHI \$24
Truffled Brown Butter and Pecorino Foam

ORGANIC FARROTTO \$22
Foraged Mushrooms, Duck Prosciutto,
Crispy Poached Duck Egg, Fines Herbs

CHARRED PORTUGUESE PULPO A LA PLANCHA \$22
Linguica, Smoked Baba Ghanoush, Dehydrated Olives,
Crispy Chickpeas, Sumac Vinaigrette, Grilled Lemon

EAST & WEST COAST OYSTERS \$30
WellFleet (Wellfleet Harbor, MA) - Crisp, Briny, Cucumber Finish
Kumamoto (Humboldt Bay, CA) - Buttery, Sweet, Creamy Finish
Champagne-Hibiscus Granita and Yuzu-Sichuan Peppercorn Mignonette

ENTRÉES

IVY LEAGUE ARTISANAL BURGER \$27
Pat LaFrieda Blend of Angus Beef, Five Spoke Cheddar,
Bacon Jam, French Fries, Plum Ketchup

YELLOWFIN TUNA BURGER \$27
Sesame Brioche, Napa Slaw, Tempura Onion Rings,
Wasabi-Avocado Remoulade

THE IMPOSSIBLE™ MELT \$26
Caramelized Vidalia Onion, Gruyere, Thousand Island Dressing,
Marble Rye, Coleslaw, French Fries

CHICKEN KATSU BURGER \$26
Crisp Slaw, Tonkatsu BBQ Sauce, French Fries

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CALIFORNIA TURKEY CLUB \$26

Roasted Turkey Breast, Hass Avocado, Baby Arugula,
Beefsteak Tomato, NY State Cheddar, Applewood Smoked Bacon,
Basil Mayo, Sourdough Bread

YELLOWFIN TUNA NIÇOISE \$38

Farmer's Market Greens, Heirloom Tomatoes, Haricot Vert,
Fingerling Potatoes, Soft Boiled Quail Egg, Rosemary Vinaigrette

LOBSTER COBB SALAD \$40

Butter Lettuce, Crispy Berkshire Pork Belly, Avocado,
6 Minute Organic Cage Free Egg, Heirloom Tomatoes,
Herb Buttermilk Dressing

HARVEST SUPER FOOD BOWL \$25

Indian Harvest Whole Grain, Organic Super Greens,
French Lentils, Japanese Sweet Potato, Natto,
Black Sesame Seed Cracker, Carrot-Ginger Vinaigrette

TEMPURA SOFT SHELL CRAB \$40

Buckwheat Soba Noodle, Crisp Vegetables, Yuzu-Miso Dressing

PAN SEARED CRAB CAKES \$40

Smashed Old Bay Fingerling Potatoes
and Smoked Onion Remoulade

MISO GLAZED BLACK COD \$46

Basmati Rice, Baby Bok Choy,
Watermelon Radish-Cucumber Salad

HIDDEN FJORD SALMON \$44

Everything Bagel Seasoning, Wasabi Pomme Purée,
"Creamed" Spinach

**GRILLED NEW YORK STATE
WILD STRIPED BASS** \$40

Chorizo-Chickpea Stew, Saffron Aioli, Romesco Breadcrumbs

CHICKEN AL MATTONE \$36

Grilled Murray's Organic Chicken Breast, Panzanella Salad,
Stracciatella, Herb Vinaigrette

GRILLED WAGYU HANGER STEAK \$45

Pavé Potato, Caramelized Royal Trumpet Mushroom,
au Poivre Sauce

NEW ENGLAND LOBSTER ROLL \$38

Cold - Tarragon Aioli, Lemon Essence, Warm Old Bay Chips
Warm - Miso-Butter, Yuzu Caviar, Togarashi French Fries

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DESSERTS

IL LABORATORIO DEL GELATO \$14

Trio of Gelato:

Thai Tea, Toasted Coconut, Lemon Meringue

Trio of Sorbet:

Guava, Kiwi, Passion Fruit

Vanilla & Chocolate Gelato Available

KEY LIME CRÈME BRÛLÉE \$14

Vanilla Shortbread and Strawberry Chips

WARM SEASONAL COBBLER \$14

Crème Fraiche Gelato

SEASONAL BERRIES \$14

Chantilly Cream

BASQUE STYLE CHEESECAKE \$14

Berry Coulis

LIMONCELLO TIRAMISU \$14

Savoiardi, Limoncello Infused Mascarpone Cream

TORTA CAPRESE \$14

Italian Chocolate Flourless Cake and Vanilla Bean Custard

AFFOGATO \$14

Vanilla Gelato and Shot of Espresso

FRESHLY BAKED COOKIES \$12

ILLY COFFEE AND HARNEY & SONS FINE TEAS \$6

WEDNESDAY IS LOBSTER NIGHT

Orders must be placed 24 hours in advance.

THURSDAY IS STEAK NIGHT

Featuring Pat La Frieda Meat Purveyors

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

Please inform your server of any allergies and dietary restrictions.