HOUSE CRAFTED SOUPS

Cup 5 / Bowl 9

SMOKED CHICKEN CHILI andouille | aged cheddar Cup 7 / Bowl 10

ROOT VEGETABLE SALAD

shaved fennel | golden beets | parsnip winter squash | blood orange pomegranate vinaigrette Half 8 / Full 14

SPINACH AND FETA SALAD

baby spinach | arugula | tomato | cucumber roasted pepper | olives | feta cheese | red wine vinaigrette Half 8 / Full 14

CHOPPED SALAD

romaine hearts | carrot | tomato | cucumber | chick peas dried cranberry | pepitas | sharp cheddar | dijon citrus dressing Half 7 / Full 12

*add crab cake | grilled chicken 8, flat iron steak 11, shrimp 10 or salmon 12

STEAMED SHRIMP BAO BUNS

crispy tempura shrimp | mango sweet chili drizzle cilantro | napa bok choy slaw 11

MARYLAND STYLE CRAB CAKE

lump crab cakes | remoulade napa cabbage slaw single 8 / double 14

TUNA POKE BOWL

sushi tuna | brown rice | pickled cucumber | seaweed salad orange ginger glaze | spicy mayo 16

ASIAN CHICKEN AND RICE BOWL

sticky rice | hoisin glazed chicken stir-fry vegetables | sesame ginger dressing | frizzled rice noodles 14

BAKED CRISPY FISH SANDWICH

almond crusted flounder | tomato crunchy slaw | horseradish remoulade | griddled bun | adobo steak fries 15

HALIBUT

olive oil poached halibut | cracked pepper aioli | wilted winter greens roasted vegetable batons 21

FIRE GRILLED FLAT IRON STEAK

charred flat iron | sautéed broccolini chimichurri 23

BONE-IN PORK CHOP

fire grilled loin chop | apple blackberry compote garlic whipped potatoes | french beans 24

WILD MUSHROOM & BUTTERNUT NAPOLEON

roasted eggplant herbed cheese | balsamic drizzle | pepper relish | crispy carrot 16

APPLE & POTATO CRUSTED SALMON

saffron coconut sauce | wild rice roasted baby carrots 18

In the interest of public health, please be aware that consuming raw or undercooked poultry, meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

The Torch Club
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WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

ROSS CHASKO DIRECTOR
MICHAEL GARELICK EXECUTIVE CHEF

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