**House Crafted Soups**

- **Smoked Chicken Chili**
  - andouille | aged cheddar
  - Cup 5 / Bowl 9

- **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 8, grilled chicken 8, flat iron steak 11, shrimp 10 or salmon 12*

- **Steamed Shrimp Bao Buns**
  - crispy tempura shrimp | mango sweet chili
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.

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**The Torch Club**

18 Waverly Place New York, NY 212.998.6724

**Consider Hosting Your Private or Catered Events With Us**

Please call our dedicated catering team at (212) 992-9358 or email torchclub@nyu.edu

We support local, natural, sustainable & organic practices whenever possible.

ROSS CHASKO DIRECTOR

MICHAEL GARELICK EXECUTIVE CHEF