SALADS

TORCH CAESAR SALAD $9
Romaine, Grape Tomatoes, Brioche Croutons, Parmigiano Reggiano, Homemade Caesar Dressing

BABY SPINACH SALAD $8
Baby Spinach, Hickory Smoked Bacon, Feta, Cape Free Hard Boiled Egg, Portobello Mushroom, Dijon Mustard Vinaigrette

ROASTED BEET SALAD $8
Roasted Beets, Baby Arugula, Bermuda Onion, Roasted Red Peppers, Feta, Apple Cider Vinaigrette

THE VILLAGE WALDORF SALAD $10
Blend of Baby Arugula and Baby Spinach, Celery, Dried Cranberries, Avocado Almonds, Green Grapes, Apples, Fig Balsamic Dressing

GREENE STREET CHOPPED SALAD $8
Romaine, Apples, Grape Tomatoes, Dried Cranberries, Carrots, European Cucumbers, Roasted Red Peppers, Kalamata Olives, Bermuda Onion, Feta, Avocado Almonds, Pomegranate Balsamic Vinaigrette

ENHANCE YOUR SALAD: Avocado ($2), Grilled Chicken ($5), Grilled Hanger Steak ($8), Grilled Shrimp ($8), Grilled Salmon ($8) (Steak and Salmon cooked Medium rare unless otherwise requested)

APPETIZERS

FLATBREAD RATATOUILLE $9
Slow Roasted Heirloom Tomatoes, Red Onions, Red Peppers, Zucchini, Italian Eggplant, Fennel, Grilled Flat Bread, Extra Virgin Olive Oil

PAN SEARED LAMB CHOPS $10
Seared Medium Rare Lamb Chops, Heirloom Tomato Slaw, Pomegranate Glaze

TEX-MEX SHRIMP $10
Sautéed Tex-Mex Seasoned Tiger Shrimp, Roasted Corn, Roasted Red Pepper, Black Bean Relish, Lime Cilantro Vinaigrette

TORCH CLUB CLAMS CASINO $10
Littleneck Clams with Bell Peppers, Shallots, Pancetta, White Wine, Parmigiano Reggiano

SOUPS

WEST VILLAGE SOUP DU JOUR (Meat) $6

EAST VILLAGE SOUP DU JOUR (Vegetarian) $6

SANDWICHES

TORCH CLUB BURGER, $11
Our Own Blend of Ground Beef, with Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Tomato Aioli, on French Roll

ROASTED TURKEY SANDWICH $11
Fresh Roasted Turkey Breast, Beefsteak Tomato, Hickory Smoked Bacon, Baby Arugula, Thousand Island Dressing, on Rosemary Ciabatta

SALMON BURGER $12
Seared Scottish Salmon, Vegetable Slaw, Dill Aioli, on Brioche Roll

GRILLED CHICKEN BREAST $10
Rosemary Chicken Breast, Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Basil Pesto, on Caramelized Onion Focaccia Roll

ENHANCE YOUR SANDWICH: Avocado ($2), Feta, Vermont Cabot Cheddar or Mozzarella ($2), Caramelized Bermuda Onion or Fire Roasted Red Pepper ($2), Sautéed Portobello Mushroom ($2)

DESSERTS

GELATO $7
Pistachio and Vanilla, Biscotti, Caramel

JUNIOR’S® NY CHEESECAKE $7
Pumpkin, Cinnamon Whipped Cream

SEASONAL FRESH FRUIT PLATE $7

DESSERT OF THE WEEK $7

CATERING EVENTS

Served with your choice of Hand-Cut Thick Sliced Sweet Potato Chips or Salad of the Day

HAMBURGER AND SALMON BURGER COOKED MEDIUM RARE UNLESS OTHERWISE REQUESTED

ENTREES

CORNISH GAME HEN $13
Stuffed Cornish Game Hen with Apples, Butternut Squash, Dried Cranberries, Toasted Walnuts, Apple Cider Glace de Viande

TOURNEEDOS OF BEEF $20
Tourneedos of Beef Tenderloin, Horseradish Mashed Potatoes, Demi-Glace

GRILLED SALMON $15
Scottish Salmon, Dill Butter, Lemon Oil

FARRO RISOTTO THE NYC WAY $10
Vegetarian Farro Risotto, Portobello Mushroom, Butternut Squash, Delicata Squash, Roasted Red Peppers, Grape Tomatoes, Dried Cranberries, Toasted Almonds

SEASONAL VIOLET PLATE SPECIAL $18
Chef’s Weekly Special

SIDES

HAND CUT THICK SLICED SWEET POTATO CHIPS $4

SAUTÉED BUTTERNUT SQUASH AND DRIED CRANBERRIES $5

HORSE RADISH MASHED POTATOES $5

PAN SEARED DELICATA SQUASH, RED BEETS $5

BEEF AND SALMON COOKED MEDIUM RARE UNLESS OTHERWISE REQUESTED

PLAN YOUR HOLIDAY PARTY WITH US.
We offer rooms for 2 to 200 guests. Contact Scott Lissner (212)-992-9158

IN THE INTEREST OF PUBLIC HEALTH PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18 Waverly Place, New York, New York 10003