The Torch Club
a modern metropolitan eatery

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

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ConSider Hosting Your Private Or Catered Events With Us
Please Call Our Dedicated Catering Team At (212) 992.9158
Or Email torch.club@nyu.edu

House Crafted Soups

Cup 5 / Bowl 9

Grilled Caesar Salad
baby romaine hearts | peppered bacon
parmesan pumpernickel crouton | white balsamic caesar vinaigrette
Half 10 / Full 15

Autumn Greens Salad
organic field greens | arugula | sweet potato
rielsing poached apple | warm panko crusted brie | toasted pumpkin seeds
apple rosemary vinaigrette
Half 7 / Full 15

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

TAPAS AT TORCH
choose three items from the options below

peppered beef kebab, chili oil fondue | crispy sea salt-rosemary potatoes
pan fried cauliflower, spicy tomato concasse | adobo pork and pineapple lettuce wrap
warm ricotta filled serrano wrapped fig, spiced honey drizzle

Maryland Style crab cake*
lump crab cakes | remoulade
napa cabbage slaw
Single 8 / Double 15

Island Hopper Salmon Poke Bowl*
sushi grade salmon | avocado mousse
glazed pineapple relish | cracked nori | scallion | pickled chili & cucumber
toasted sesame citrus dressing
18

Vegan Grilled Gardein
spiralized zucchini noodles | wild mushrooms
ripe tomatoes | english peas | grilled vegan chicken | almond cream
17

Roasted Pork Flatbread
adobo shaved pork | molten provolone
caramelized onion | peppercorn dijonaise | grilled tandoori style flatbread | arugula
15

Asian Chicken and Rice Bowl
sticky rice | hoisin glazed chicken
stir-fry vegetables | sesame ginger dressing | frizzled rice noodles
16

Monkfish Mussel Stew
poached monkfish | local mussels
simmered vegetables | creamer potatoes | light saffron broth
23

Sesame Steak Tacos*
seaside citrus steak | pickled red onion and carrot
torn cilantro | lime crema | fresh lime | flour tortilla
17

Black Cod*
citrus peppercorn poached fillet | natural fume | black sticky rice
vegetable brunoises
21

Chicken Fricassee
simmered boneless chicken thigh | charred root vegetables
dry white wine | sage veloute
19

Pan Seared Scallops*
braised white winter beans | root vegetables | light broth
romesco sauce (contains almonds)
24

*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. Menu items may have come in contact with peanuts and tree nuts during the preparation process where noted. Please inform your server of any known allergies.