APPETIZERS

Stuffed Mushrooms
goat cheese | spinach | san marzano tomato | parmesan  8

Pan Roasted Shrimp
chorizo | garlic | white wine | herbs | baguette  11

Asparagus
grilled, chilled asparagus | red pepper hummus
lemon vinaigrette  8

Tortellini Brodo
OR
Vegetarian Soup Du Jour
6

Sandwiches
All sandwiches are served with your choice of home made potato chips with basil oil or a seasonal side salad

Torch Club Burger
beefsteak tomato | hearts of romaine
hickory smoked bacon | signature side slaw  11

Southwest Pulled Chicken
vermont cheddar | house barbecue sauce
grilled baguette | signature slaw  11

Red Snapper
avocado relish | parker roll | signature slaw  14

Union Square Veggie Burger
vegan falafel | beefsteak tomato | red onion | dill pickle
tahini dressing | signature slaw  11

add avocado 4, hickory bacon 3, sautéed mushroom 3,
vermont white cheddar or mozzarella 2,
roasted red pepper 2

For private or catered events
Please call our dedicated catering director at
(212) 992-9158 or torch.club@nyu.edu
ROSS CHASKO DIRECTOR
MICHAEL AZZARONE CHEF

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.

SALADS

Torch Club Caesar Salad
romaine | parmigiano-reggiano | brioche croutons
cesar dressing  10 / 6

Avocado Salad
spring mix | avocado | haricot vert | red peppers
ginger vinaigrette  11 / 6

Waverly Place Chopped
romaine | torte beans | tomato | cranberry | kalamata olives
feta cheese | agave almonds | balsamic vinaigrette  11 / 6

Beet Salad
arugula | baby spinach | roasted beets | almonds
apple cider vinaigrette  11 / 6

add avocado 4, grilled chicken 8, strip steak 12, shrimp 10
or salmon 12

ENTREES

Chicken Paillard
breaded cutlet | san marzano tomato
lemon | baby greens | balsamic vinaigrette  14

Grilled Branzino
blistered cherry tomato | lemon saffron
rosemary roasted potatoes  17

NY Strip Steak
6 oz NY strip | parsnip puree | veal reduction | portobello  22

Pappardelle
shrimp | asparagus | white wine | herbs | parmesan
cherry tomato  14

DESSERTS

Junior’s NY Cheesecake
fruit puree | strawberries  7

Seasonal Fruit Plate  7

Vanilla Bean Ice Cream  6