**APPETIZERS**

**NORWEGIAN SMOKED SALMON PLATE $10**
Norwegian Smoked Salmon, Dill Cream Cheese, Cucumber Salad, Diced Tomatoes, Capers, Diced Red Onion, Multi-Grain Crostini

**PROSCIUTTO AND MELON $10**
Prosciutto di Parma, Cantaloupe, Honeydew, Balsamic, Extra Virgin Olive Oil

**NEW ORLEANS STYLE GRILLED SHRIMP $10**
Gumbo Spiced Grilled Shrimp, Remoulade

**SALADS**

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

**FARMERS’ MARKET SALAD $80**
Baby Mesclun, Strawberries, Blackberries, Blueberries, Mixed Cherry Tomatoes, Organic Wild Mushrooms, Blue Cheese, Raspberry Vinaigrette

**FARRO SALAD $80**
Farro, Asparagus, Mixed Cherry Tomatoes, Butternut Squash, Roasted Red Peppers, Organic Wild Mushrooms, Diced Cranberries, Strawberries, Navel Oranges, Balsamic Glaze

**THE VILLAGE WALDorf SALAD $10**
Blend of Baby Arugula and Baby Spinach, Celery, Diced Cranberries, Agave Almonds, Grapes, Seasonal Apples, Strawberries, Apple Cider Vinaigrette

**GREENE STREET CHOPPED SALAD $11**
Romaine, Seasonal Apples, Mixed Cherry Tomatoes, Diced Cranberries, Carrats, European Cucumbers, Roasted Red Peppers, Kalamata Olives, Bermuda Onion, Feta, Agave Almonds, Pomegranate Balsamic Vinaigrette

**ENHANCE YOUR SALAD: Avocado ($4), Grilled Chicken ($7), Grilled Hanger Steak ($10), Grilled Shrimp ($10), Grilled Salmon ($10)**
(Steak and Salmon cooked Medium Rare unless otherwise requested)

**WEST VILLAGE SOUP DU JOUR**
*Meat*: $6

**EAST VILLAGE SOUP DU JOUR**
*Vegetarian*: $6

**Torch Club Burger $11**
Our Own Blend of Ground Beef, with Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Fire Roasted Tomato Aioli, on French Roll

**Seven Spice Grilled Chicken Breast $10**
Seven Spice Grilled Chicken Breast, Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Chipotle Aioli, on Rosemary Ciabatta

**Salmon Burger $12**
Seared Scottish Salmon, Apple Fennel Salad, Dill Aioli, on Brioche Roll

**ENTREES**

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

**Seven Spice Grilled Chicken Breast**
Seven Spice Grilled Chicken Breast, Beefsteak Tomato, Hickory Smoked Bacon, Romaine, Chipotle Aioli, on Rosemary Ciabatta

**Salmon Burger**
Seared Scottish Salmon, Apple Fennel Salad, Dill Aioli, on Brioche Roll

**Union Square Veggie Burger**
Our Own Blend of Butternut Squash, Fire Roasted Red Pepper, Bermuda Onion, Garbanzo Flour, and Oatmeal, with Beefsteak Tomato, Baby Arugula, Sriracha Aioli, on Tomato Ciabatta

**ENHANCE YOUR SANDWICH: Avocado ($4), Feta, Vermont Cabot Cheddar, or Mozzarella ($2), Caramelized Bermuda Onion or Fire Roasted Red Pepper ($1), Sautéed Portobello Mushroom ($2)**

**PAN SEARED CHICKEN FORESTIERE $14**
Pan Seared Chicken, Grilled Asparagus, Organic Wild Mushrooms, Red and White Pearl Onions, Veal Demi

**Grilled Hanger Steak $10**
Teriyaki Marinated Grilled Hanger Steak, Napa Cabbage Mix, Sweet Thai Pineapple Chili Sauce

**Grilled Salmon $15**
Brown Sugar Rubbed Grilled Scottish Salmon, Grilled Squashes, Fig Balsamic

**Red Quinoa The NYC Way $8**
Red Quinoa, Organic Wild Mushrooms, Butternut Squash, Roasted Red Peppers, Seasonal Apples, Mixed Cherry Tomatoes, Strawberries, Diced Cranberries (Vegan and Gluten Free Ingredients)

**SeASONAL VIOLET PLATE SPECIAL* $10**
Chef’s Weekly Special

**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.**

**SANDWICHES**

Served with your Choice of Roasted Sea Salt Potato Wedges or Side Salad

**Roasted Sea Salt Potato Wedges $4**
Organic Wild Mushrooms, Pearl Onions $6

**Grilled Asparagus, Balsamic Glaze $5**

**DESSERTS**

**GELATO**
Pistachio and Tahitian Vanilla, Strawberries, Chocolate Sauce

**Junior's® Ny Cheesecake**
Strawberry Coulis, Strawberries, Rose Crystals

**Seasonal Berry Plate $7**

**Dessert of the Week $7**

**CATERING EVENTS**

Plan your catering functions at The Torch Club. We offer rooms for 2 to 200 guests. Contact Scott Lissner (212)-992-9158