SALADS

TUSCAN KALE SALAD $9.95
With roasted butternut squash, apples, dried cranberries and agave roasted almonds, finished with a pomegranate balsamic vinaigrette

CLASSIC CESAR SALAD $8.95
Topped with a parmesan crunch

HEIRLOOM TOMATO CARPACCIO $8.295
Heirloom tomatoes, burrata cheese, and basil finished with aged extra virgin olive oil and balsamic vinegar

THE ARCH SEAFOOD SALAD $8.95
Marinated shrimp, mussels, calamari, and baby greens in a lemon vinaigrette

WAVERLY PLACE CHOPPED SALAD $9.95
Avocado, romaine, tomatoes, carrots, European cucumber, red pepper, gorgonzola, and agave almonds finished with Dijon lemon vinaigrette

ADD TO SALAD: Grilled Chicken ($3.95), Shrimp ($6.95), Salmon ($5.95) or Skirt Steak ($6.95)

APPETIZERS

STEAMED PRINCE EDWARD ISLAND MUSSELS $7.95
In a Brooklyn IPA with red pepper and a hint of jalapeno

ROASTED MUSHROOM POLENTA $8.95
Parmigiano-reggiano, soft polenta, organic mushrooms and grilled crostini

MEYER LEMON & RICOTTA RAVIOLI $7.95
With a Basil Pesto Sauce

BUTTERMILK FRIED CALAMARI $7.95
Prepared Fried with San Marzano tomato sauce

SOUPS

WEST VILLAGE SOUP DU JOUR $4.95

SANDWICHES

TORCH CLUB “HOUSE-BLEND” BURGER
Romaine lettuce, hickory smoked bacon, & tomato and Sriracha aioli on a Pretzel roll
For an additional price: $1.00 gorgonzola, fontina or an egg made your way

TRADITIONAL HOUSE ROASTED TURKEY CLUB
Roasted turkey, tomato, avocado, hickory smoked bacon, Arugula, topped with cranberry relish on locally baked country Hearth bread

CORNISH GAME HEN $11.95
Half roasted Cornish game hen served with Brussels sprouts, hickory smoked bacon finished with pan juices

FARRO RISOTTO THE NYC WAY $9.95
Wild baby mushrooms, Brussels sprouts, butternut Squash and roasted red pepper.

GRILLED SLICED SKIRT STEAK $13.95
Tri-colored fingerling with roasted pepper with chimichurri sauce

BLACK PEARL ORGANIC SALMON $13.95
Served with steamed jasmine rice, baby bok choy, and organic mushrooms finished with a spicy Soy Ginger sauce and topped with black sesame seeds

FLORENTINE QUICHE $10.95
Served with baby greens and topped with Citrus and Radish Salad

UNIVERSITY SHRIMP $15.95
Shrimp Fra Diavolo pasta in a white wine, san marzano tomato sauce with the pasta of the day

SIDES

SAUTEED BRUSSELS SPROUTS WITH BACON $4.00

SAUTEED KALE OLIVE OIL $6.00

HAND CUT FRENCH FRIES $4.00

TRI-COLOR FINGERLING $4.00

SAUTEED EXOTIC MUSHROOMS $6.00

DESSERTS

SELECTION OF GELATO $5.95
Pistachio, Vanilla or Stracciatella

NY CHEESECAKE $5.95

DESSERT OF THE DAY $5.95

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.