



SALADS

TORCH CAESAR SALAD \$10

Romaine, Brioche Croutons, Parmigiano Reggiano, Homemade Caesar Dressing

TUSCAN KALE SALAD \$11

With Roasted Butternut Squash, Seasonal Apples, Dried Cranberries and Agave Roasted Almonds, finished with a Pomegranate Balsamic Vinaigrette

WAVERLY PLACE CHOPPED \$11

Romaine, Seasonal Apples, Mixed Cherry Tomatoes, Dried Cranberries, Carrots, European Cucumbers, Roasted Red Peppers, Kalamata Olives, Bermuda Onions, Agave Almonds, Balsamic Vinaigrette

THE VILLAGE WALDORF SALAD \$11

Blend of Baby Arugula and Baby Spinach, Celery, Dried Cranberries, Agave Almonds, Grapes, Seasonal Apples, Strawberries, Apple Cider Vinaigrette

ENHANCE YOUR SALAD: *Avocado (\$4), Grilled Chicken (\$8), Sliced Grilled Beef Tenderloin (\$12), Grilled Shrimp (\$10), and Grilled Salmon (\$12) (Beef Tenderloin and Salmon cooked Medium Rare unless otherwise requested)*

NEAPOLITAN PIZZA

MARGARETTA \$14

Fresh Mozzarella, San Marzano Tomato Sauce, Fresh Basil

SEASONAL VEGETABLE \$14

Broccoli Rabe, Shallots, Sliced Portabella Mushroom, Fresh Mozzarella, San Marzano Tomato Sauce

CHEFS WEEKLY CREATION (MP)

SOUPS

WEST VILLAGE SOUP DU JOUR (Meat) \$6

EAST VILLAGE SOUP DU JOUR (Vegetarian) \$6

TORCH CLUB HOUSE SOUP *(Homemade Chicken Broth with Chicken, Diced Celery, Carrots, Onion, and Fingerling Potato (Gluten Free) \$6*

TRIO TASTING \$6

SANDWICHES

Served with your Choice of Homemade Potato Chips with Sea Salt or Side Salad

TORCH CLUB BURGER \$11

Our House Blend Ground Beef made into Slider Burgers with Sliced Avocado, Pico de Gallo, and Romaine Lettuce on Herb Ciabatta

GRILLED CHICKEN CURRY SANDWICH \$11

Chicken Marinated in the Bombay Way Topped with Seasonal Apples, Butternut Squash, and Tomatoes Finished with a Ginger Mayo Sauce on Grilled Flatbread

MEDITERRANEAN SALMON BURGER \$14

Sautéed Salmon Burger topped with Beefsteak Tomatoes, Kalamata Olives, Capers, Roasted Red Peppers, and European Cucumbers finished with Tarragon, Lemon, and Mayonnaise Aioli on an Olive Focaccia

UNION SQUARE VEGGIE BURGER \$11

Two Large Portabella Mushroom Caps marinated in Red Curry, Herb, and Rice Vinegar stuffed with Basil Pesto, Fresh Mozzarella, Beefsteak Tomatoes, Grilled Bermuda Onion, Roasted Red Peppers finished with a Balsamic Reduction and Extra Virgin Olive Oil

ENHANCE YOUR SANDWICH: *Avocado (\$4), Thick Cut Hickory Smoked Bacon (\$3), Sautéed Portobello Mushrooms (\$3), Vermont White Cheddar, Mozzarella (\$2), Red Roasted Red Pepper (\$2), Caramelized Bermuda Onion (\$1)*

HAMBURGER AND SALMON BURGER COOKED MEDIUM RARE UNLESS OTHERWISE REQUESTED

ENTREES

PAN SEARED ROSEMARY CHICKEN \$14

Pan Seared Chicken with Seasonal Apples, Dried Cranberries, and Butternut Squash Compote with Sautéed Broccoli Rabe, Garlic and Shallots

CEDAR PLANK SALMON \$17

Salmon Marinated in Rice Vinegar, Ginger, and Dark Soy Sauce served with Tuscan Kale, Shallots, and Toasted Almonds

ENCRUSTED GRILLED SLICED BEEF TENDERLOIN \$17

Beef Tenderloin encrusted in Dijon, Garlic, and Fresh Herbs served with Roasted Fingerling Potatoes, Baby Carrots, and Portabella Mushrooms finished with a Dark Soy Veal Demi

RED QUINOA THE NYC WAY \$12

Red Quinoa, Organic Wild Mushrooms, Tuscan Kale, Butternut Squash, Roasted Red Peppers, Seasonal Apples, Mixed Cherry Tomatoes, Strawberries, Dried Cranberries (Vegan and Gluten Free Ingredients)

BEEF AND SALMON COOKED MEDIUM RARE UNLESS OTHERWISE REQUESTED

SIDES

SAUTÉED BROCCOLI RABE WITH GARLIC AND SHALLOTS \$5

ROASTED FINGERLING POTATOES, BABY CARROTS AND PORTABELLA MUSHROOMS \$5

SAUTÉED TUSCAN KALE, SHALLOTS, AND TOASTED ALMONDS \$6

DESSERTS

JUNIOR'S® NY CHEESECAKE \$7
With a Berry Coulis, Fresh Strawberries

SEASONAL FRUIT PLATE \$7

DESSERT OF THE WEEK \$7

\$25 TWO COURSE

LUNCHEON*

Choose any salad and entrée or any entree, dessert with espresso/ coffee

**excludes weekly Purple Plate Specials*

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.