

LUNCH MENU

Soups

Spring Herbed Tomato Fennel

Broth

asparagus, peas & shrimp

Artichoke & Parmesan Purée

arugula & pumpkin seed pesto

Chilled Vichyssoise

herb croutons

Sandwiches

Grilled Cheese, Lobster & Applewood Cheddar

*Lobster, Cheddar, tomato & lettuce
Flaky whole wheat, flax & sunflower seed
croisswich roll*

Smoked Salmon & Egg Salad

*capers, shaved red onion & avocado
pumpernickel bread*

Reuben Pan Bagat Panini

*corn beef, sauerkraut & swiss cheese
arugula & tomato
Russian dressing
rye lumberjack baguette*

Elk Burger

*7 oz elk burger, aged Cheddar, tomato
lettuce & onion
ciabatta roll*

Albany Club House

*chicken, tomato & bacon
butter brioche roll*

Angus New York Steak

*horseradish & mustard mayo
white baguette*

*all sandwiches are served with coleslaw,
tomato, olives, pickle,
& your choice of potato chips, french fries,
green salad or caesar salad*

♥Healthy Choice

LUNCH MENU

Appetizers

Chilled East Coast Seafood Salad ♥

*lobster, shrimps & smoked salmon
avocado & frisée salad*

Yellow Fin Tuna Tataki ♥

Kaiso seaweed salad, ginger ponzu sauce

Blood Orange Arugula Salad

*Prosciutto & Fior de latte
blood orange & onion seed dressing*

Crantini Smoked Atlantic Salmon

*vodka & cranberry flavored cold smoked salmon
purple onions & capers*

Ontario Venison Loin Carpaccio ♥

chevre noir, truffle oil & Modena balsamic syrup

Jumbo Shrimp Cocktail

bloody mary cocktail sauce

East Coast Oyster Platter

shallot mignonette

Albany Caesar Salad

*romaine, prosciutto, pancetta & parmesan
eggless anchovy & garlic dressing*

Organic Red & Green Leaf Salad ♥

Strawberries; lime & basil dressing

appetizers available as main course

LUNCH MENU

Lighter Fare

Parmesan Spring Chicken Breast ♥

*fingerling potatoes, minty spring asparagus
peas & beans*

Painted Desert Maple Candied Salmon ♥

organic greens, goat cheese & blueberries salad

Grilled Atlantic Salmon ♥

*warm fingerling potatoes
pickled spring vegetable salad*

Warm Smoked Duck Breast ♥

*green & white asparagus salad
balsamic & grape seed oil vinaigrette*

Zataar Shrimp Resolution Salad ♥

*Lebanese shrimp, baby arugula
butternut squash
edamame beans & goat cheese
cranberry & basil vinaigrette*

Entrees

Charbroiled Ontario Lamb Chops

Dijon basil butter

Matcha Pistachio Crusted Cod ♥

*green tea & pistachio crusted Spanish cod loin
lime & passion fruit sauce*

Steak Frites

*8 oz angus beef strip loin
Pont-Neuf fries, peppercorn sauce*

Gluten Free Corn Penne

*smoked salmon, spring vegetables
chardonnay, olive oil & basil sauce*

Chicken & Shrimp Stir fry ♥

rice pilaf & vegetables

♥ **Healthy Choice**