

DINNER MENU

Soups

LATE SUMMER WOODLAND MUSHROOM BISQUE

Bayou ham & corn relish

ROASTED PARSNIP AND WHITE BEAN

pureé with harvest pumpkin & pumpkin seed pesto

VICHYSSEOISE WITH HERB CROUTONS

Appetizers & Salads

HOMEMADE DUCK FOIE GRAS TORCHON

blinis stack with spiced stone fruit & dried cranberry chutney

AVOCADO, STRAWBERRY & BACON SPINACH

*fresh strawberries, crisp bacon, sliced mushrooms, candied walnuts
red bell pepper and fresh spinach tossed in maple walnut dressing*

MAUI WOWIE SHRIMP SALAD

*chilled jumbo shrimp, feta cheese, avocado & organic arugula
caper lime vinaigrette*

CHILLED EAST COAST SEAFOOD SALAD

lobster, shrimps & smoked salmon, avocado and frisée salad

ONTARIO FALLOW DEER CARPACCIO WITH LOCAL BLACK TRUFFLE GOUDA

truffle oil & aged balsamic syrup

40 CREEK RYE WHISKY SMOKED ATLANTIC SALMON

purple onions and capers

EAST COAST OYSTER PLATTER

shallot mignonette

JUMBO BLACK TIGER SHRIMP COCKTAIL

bloody Mary cocktail sauce

ALBANY CAESAR SALAD

*romaine, prosciutto, pancetta & Parmesan
egg-less anchovy and garlic dressing*

CRANBERRY AND PECAN WILD FIELD SALAD

*sweet dried cranberries, toasted pecans and field greens
tossed in balsamic vinaigrette*

Appetizers available as main course



The Albany Club

C A N A D A 1 5 0

Seafood

PAN SEARED DOVER SOLE GRENOBLOISE

*whole or filleted on request
lemon, caper & brown butter sauce*

NOVA SCOTIA LOBSTER AND SHRIMP PLATTER

*1/2 lobster & 4 jumbo shrimp
herb, lemon and garlic butter*

Limited Time Chef Jay's Special

RAS AL HANOUT SPICED WHOLE STRIPED BASS

served with fingerling potatoes & seasonal vegetables

Meat

GRILLED ORGANIC CHICKEN BREAST

*gluten free penne in creamy Gruyère cheese sauce
with smoked ham, peas and red bell peppers*

PAN SEARED PROVIMI VEAL SCALOPPINI

*roast potatoes & asparagus
mushroom marsala sauce*



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From the Grill

8 oz CERTIFIED ANGUS BEEF ® FILET MIGNON

10 oz CERTIFIED ANGUS BEEF ® NEW YORK STRIPLOIN

CHARBROILED AUSTRALIAN DOUBLE LAMB CHOPS
sun-dried tomato & olive crust

Limited Time Chef Jay's Special

10 oz AUSTRALIAN WAGYU BEEF RIBEYE

*"From the Grill" is served with asparagus, roasted mushrooms & grilled peppers
with your choice of mashed potatoes, pommes pont-neuf or roast château potatoes*



*brandied Madagascar green peppercorn sauce
or port & bone marrow butter*