

## LUNCH 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*

#### 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*

#### GRIMSBY 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*

## *Fall Grilled Cheese Sandwiches*

### PORTOFINO TUNA & DILL HAVARTI

*certified albacore tuna salad, dill Havarti cheese, lettuce, tomato, triangle crosswich roll*

### SMOKED SALMON & MANCHEGO CHEESE

*avocado, caper cream cheese, pumpernickel bread*

### FRESH LOBSTER & AGED CHEDDAR

*multi-grain Texas toast*

### CORNED BEEF SAURKRAUT AND GRUYÈRE CHEESE

*lumberjack rye baguette*

### GUAC N ROLL

*pepper goat cheese, smashed avocado, tomatoes, sour dough roll*

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

## *Sandwiches*

### ELK BURGER WITH BACON JAM

*7 oz elk burger on square ciabatta roll with aged cheddar, tomato, lettuce & onion*

### ALBANY CLUB

*warm chicken breast, tomato & bacon, choice of bread*

### CERTIFIED ANGUS BEEF ® NEW YORK STEAK

*horseradish & mustard mayo, sour dough baguette*

## *Main Course*

### PAN SEARED PROVIMI VEAL SCALOPPINI

*roast potatoes and asparagus, mushroom marsala sauce*

### MORROCAN RAS EL HANOUT SPICED ATLANTIC SALMON

*sautéed spinach with lemon & pine nuts, roasted red pepper, tomato and basil coulis*

### STEAK FRITES

*Certified Angus Beef ® Striploin*

*pont neuf fries, Madagascar peppercorn sauce*

### CHICKEN & SHRIMP STIR FRY

*rice pilaf and vegetables*

### GRILLED ORGANIC CHICKEN

*gluten free penne in white wine and pumpkin pesto sauce  
with smoked ham, peas and red bell peppers*

### SAFFRON BASMATI RICE BOWL

*Jamaican lamb shank curry, Niagara apple and pear chutney*

## *Member's Choice Fall Salads*

### CRANBERRY & PECAN WILD FIELD

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

### HORITAKI GREEK SALAD

*lettuce, cucumber, tomato, olive and feta salad, oregano dressing*

### AVOCADO, STRAWBERRY & BACON SPINACH

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

### ALBANY CAESAR

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

## *Choice of Protein*

GRILLED ORGANIC CHICKEN BREAST

GRILLED OR COLD POACHED SALMON

CERTIFIED ANGUS BEEF ® NEW YORK STEAK

GRILLED ZATAR SHRIMP

4 OZ CERTIFIED ANGUS BEEF ® TENDERLOIN



**The Albany Club**

C A N A D A 1 5 0