

DINNER MENU

Soups

CELERY ROOT, FENNEL & GARLIC BISQUE
dilled shrimp salsa

MAPLE ROASTED HUBBARD SQUASH PURÉE
spice roasted chestnut & maple drizzle

CHILLED VICHYSOISE
herb croûtons

Appetizers & Salads

HOMEMADE MALDON SALT-CURED DUCK FOIE GRAS TORCHON
blinis stack with macerated grape chutney

PUMPKIN SPICED VERMONT ALPACA CARPACCIO
white truffle powder & aji amarillo sauce

MULLED WINE SPICED SMOKED ATLANTIC SALMON
purple onions & capers, pomegranate molasses

ALBANY SEAFOOD SALAD
*lobster, shrimps & smoked salmon
avocado & frisée salad*

EAST COAST OYSTER PLATTER
shallot mignonette

JUMBO BLACK TIGER SHRIMP COCKTAIL
bloody mary cocktail sauce

DINNER MENU

Appetizers & Salads Cont'd

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

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

ALBANY CAESAR

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

ORGANIC BABY ARUGULA & SUNDRIED CRANBERRIES

toasted pumpkin seeds, red beet & sherry vinaigrette



The Albany Club

C A N A D A 1 5 0

DINNER MENU

Main Course

Seafood Offering

PAN SEARED DOVER SOLE 'GRENOBLOISE'
whole or filleted on request
lemon, caper & brown butter sauce

NOVA SCOTIA LOBSTER & SHRIMP PLATTER
1/2 lobster & 4 jumbo shrimp
herb, lemon & garlic butter

LAHORI SPICED GRILLED ATLANTIC SALMON
fingerling potatoes, sautéed garlic spinach
dry cranberry, green peppercorn & caper sauce

Festive Turkey Offering

ROAST TURKEY BREAST WRAPPED IN BACON & ROAST TURKEY LEG
sausage & sage stuffing
mini tourtière, herb gravy & orange cranberry relish

From the Grill

8oz CERTIFIED ANGUS® FILET MIGNON

10oz CERTIFIED ANGUS® NEW YORK STRIPLOIN

CHARBROILED AUSTRALIAN DOUBLE CHOPS
sundried tomato & olive crust

Limited Time Jay's Special

10oz AUSTRALIAN WAGYU BEEF RIBEYE