

LUNCH MENU

Soups

CELERY ROOT, FENNEL & GARLIC BISQUE
dilled shrimp salsa

MAPLE ROASTED HUBBARD SQUASH PURÉE
spice roasted chestnut & maple drizzle

CHILLED VICHYSOISE
herb croutons

Appetizers

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

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

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, avocado & organic arugula
caper lime vinaigrette*

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*

ORGANIC BABY ARUGULA & SUNDRIED CRANBERRIES
toasted pumpkin seeds, red beet & sherry vinaigrette

LUNCH MENU

Grilled Cheese Selection

PORTOFINO TUNA & JALAPENO 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 SAUERKRAUT AND GRUYÈRE CHEESE

lumberjack rye baguette

GUAC N ROLL

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

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*



The Albany Club

C A N A D A 1 5 0

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

LUNCH MENU

Main Course

CERTIFIED GRILLED BEEF® PETIT FILLET & SHRIMP

*roast fingerling potatoes & asparagus
port & bone marrow butter*

LAHORI SPICED GRILLED ATLANTIC SALMON

*roast fingerling potatoes, sautéed garlic spinach
dry cranberry, green peppercorn & caper sauce*

ROAST TURKEY BREAST WRAPPED IN BACON & ROAST TURKEY LEG

*sausage & walnut stuffing
mini tourtière, herb gravy & orange cranberry relish*

HOMEMADE QUEBEC VEAL & PORK TOURTIÈRE

mash potatoes, vegetables & herb jus

STEAK FRITES

*Certified Angus Beef® striploin
pont neuf fries, peppercorn sauce*

CHICKEN & SHRIMP STIR FRY

rice pilaf & vegetables

GLUTEN FREE CORN FUSSILLI

*shrimp, chicken & asparagus
chardonnay, olive oil & garlic sauce*

Member's Choice Salads

ORGANIC BABY ARUGULA & SUNDRIED CRANBERRIES

toasted pumpkin seeds, red beet & sherry vinaigrette

HORITAKI GREEK

lettuce, cucumber, tomato, red pepper & feta, 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, prosciutto, pancetta & parmesan
egg-less anchovy and garlic dressing*

Choice of Protein

grilled organic chicken breast, grilled or cold poached salmon

7 oz Certified Angus® Striploin steak, grilled zatar shrimp, 4 oz bacon wrapped turkey