

LUNCH MENU


Soups


SYN-FREE LIGHTLY CURRIED CARROT & PARSNIP PURÉE   
herbed tomato salsa

TURKEY, GLOBE ARTICHOKE & FENNEL SOUP  
artichoke chimichurri with turkey

CHILLED VICHYSOISE
herb croutons


Appetizers & Salads

NOVA SCOTIA LOBSTER, SHRIMP & PEEKIE TOE CRAB CAKES 
*green leaves and roasted pepper salad
lemon basil relish*

RESOLUTION SALAD 
*baby arugula, red onion, fresh peppers, edamame beans, dry cranberries, candied pecans
and crumbled goat cheese with hazelnut dressing*

WINTER ROASTED BEET, BOSCH PEAR & WALNUT SALAD 
*Australian riverina feta cheese
lemon & beet vinaigrette*


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

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

ALBANY SEAFOOD SALAD
*lobster, shrimp & smoked salmon
avocado & frisee salad*

EAST COAST OYSTER PLATTER  
shallot mignonette

JUMBO SHRIMP COCKTAIL  
bloody mary cocktail sauce

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

Appetizers available as main course

LUNCH MENU

Cold Sandwiches

VODKA SMOKED SALMON & EGG SALAD ON PUMPERNICKEL
capers, shaved red onion & avocado

Hot Sandwiches

GRILLED SMOKED TURKEY & AGED WHITE CHEDDAR
lumberjack rye baguette

ROASTED MUSHROOMS & SWISS CHEESE TARTINES
with guacamole on garlic bread

ELK BURGER WITH BACON JAM
*7oz Elk burger on square ciabatta roll
aged cheddar, tomato, lettuce & onion*

ALBANY CLUB HOUSE
*chicken, tomato & bacon
choice of bread*

ANGUS NEW YORK STEAK
*horseradish & mustard mayo
white baguette*




CANADIAN LOBSTER CLUB HOUSE
*fresh lobster, fontina cheese, pancetta, tomato & lettuce
sour dough baguette*



The Albany Club

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

Allergy-Friendly Menu

-  gluten free
-  dairy free
-  vegan

LUNCH MENU

Main Course

CERTIFIED GRILLED BEEF® PETIT FILLET & SHRIMP

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

DUTCH BOCKBIER BEEF & MUSHROOM PIE

tossed green salad

BREADED PROVIMI VEAL JAGERSCHNITZEL

marsala mushroom sauce

GRILLED SALMON FILLET

*brown rice & quinoa pilaf
red pepper pesto sauce*

STEAK FRITES

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

CHICKEN & SHRIMP STIR FRY

*brown rice & quinoa pilaf
vegetables*

GLUTEN FREE CHICKEN CORDON BLEU PASTA

*corn fusilli pasta, chicken, peas, ham sautéed red bell peppers
Swiss cheese cream*

Member's Choice Salads

RESOLUTION SALAD

*baby arugula, red onion, fresh peppers
edamame beans, dry cranberries
candied pecans & crumbled goat cheese
hazelnut dressing*

HORITAKI GREEK SALAD

*lettuce, cucumber, tomato, red pepper & feta
oregano dressing*

COBB SALAD

*crispy bacon, avocado, tomato, romaine, blue cheese
deviled egg, pommerey dressing*

ALBANY CAESAR

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

CHOICE OF PROTEIN

HOMEMADE SCOTCH EGG

GRILLED ORGANIC CHICKEN BREAST

HOT GRILLED OR COLD POACHED SALMON

7OZ CERTIFIED ANGUS® STRIPLOIN STEAK

GRILLED ZAATAR SPICED SHRIMP

4OZ PETIT FILLET MIGNON