



FESTIVE DINNER MENU

Soups

SPANISH ROASTED PEPPER & TOMATO PURÉE  
green shrimp sorfito

BOURBON ROASTED KURI KUBOCHA SQUASH PURÉE   
toasted sunflower seeds & organic soy nut salsa

CHILLED VICHYSOISE
with herb croutons

Appetizers

MALDON SALT CURED DUCK FOIE GRAS TORCHON
blinis stack with macerated fruit chutney

GINGERBREAD SPICE EMU LOIN CARPACCIO
stilton cheese & skins mastiha sauce

MULLED WINE SPICE CURED SMOKED ATLANTIC SALMON
purple onions & capers, cranberry

EAST COAST OYSTER PLATTER  
shallot mignonette




JUMBO BLACK TIGER SHRIMP COCKTAIL  
bloody mary cocktail sauce

PAN SEARED YELLOWFIN TUNA TATAKI  
seaweed, watermelon, radish, sesame & soy dressing

Salads

ALBANY CAESAR SALAD
*romaine, prosciutto, pancetta & parmesan
eggless anchovy dressing*

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


FESTIVE GREEN SALAD   
*organic baby greens, dried cranberries & toasted pepitas salad
red beet & sherry vinaigrette*



DINNER MENU

Main Courses

Seafood

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

NOVA SCOTIA LOBSTER, CRAB CLAW, & SHRIMP PLATTER 
*1/2 lobster in shell, 4 jumbo shrimp
tarragon Bearnaise sauce*

EGYPTIAN DUKKAH SPICED SALMON DARNE  
*fingerling potatoes, seasonal vegetables, dry cranberry
pink peppercorn & caper sauce*

Festive

ONTARIO TURKEY ROAST
*roasted grain-fed Ontario turkey, sausage & walnut stuffing
mini tourtière, herb gravy & orange cranberry relish*




THE ALBANY CLUB

A Platinum Club® of the World

Allergy-Friendly Menu

 gluten free

 dairy free

 vegan

DINNER MENU

Main Courses

From the Grill

CERTIFIED ANGUS BEEF® 8oz FILET MIGNON

CERTIFIED ANGUS BEEF® 12oz NEW YORK STRIPLOIN

CHARBROILED AUSTRALIAN DOUBLE LAMB CHOPS
sundried tomato & olive crust

Chef Jay's Special:

10 oz ONTARIO WAGYU BEEF RIBEYE



On request, 'From The Grill' options can be made Gluten Free

*All mains come with asparagus, roast mushrooms (white, crimini, portobello & oyster) and grilled pepper
Choice of pont neuf fries or mashed potatoes or roast potatoes
Choice of brandied green peppercorn sauce or port & Stilton butter
peppercorn sauce is dairy-free*