



FESTIVE LUNCH MENU

Soups

SPANISH ROAST PEPPER & TOMATO PURÉE  
green shrimp sorfito

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

CHILLED VICHYSOISE
herb croutons

Appetizers & Salads




GINGERBREAD SPICE EMU LOIN CARPACCIO
stilton cheese & skins mastiha sauce



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

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

EAST COAST OYSTER PLATTER  
shallot mignonette

JUMBO BLACK TIGER SHRIMP COCKTAIL  
bloody mary cocktail sauce

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

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

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

Appetizers available as main course

FESTIVE LUNCH MENU

Cheese-Melt Sandwiches

PORTOFINO TUNA MELT

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

NOVA SCOTIA LOBSTER & APPLEWOOD CHEDDAR CHEESE MELT

*fresh lobster, applewood cheddar, tomato & lettuce
flaky whole wheat, flax & sunflower seed crosswich roll*

SMOKED TURKEY BREAST & AGED WHITE CHEDDAR CHEESE

pretzel baguette

ROASTED MUSHROOMS & SWISS CHEESE TARTINES

guacamole, on garlic bread

Members-Choice Sandwiches

ELK BURGER WITH BACON JAM

*7oz Elk burger on a kaiser roll
aged cheddar, tomato, lettuce & onion*

GOURMET VEGETARIAN BURGER

*6oz buckwheat, lentil, & leek burger on a kaiser roll
guacamole, tomato, lettuce & onion*

SMOKED SALMON, AVOCADO, CAPER CREAM CHEESE & EGG SALAD

toasted pumpnickel bread

ALBANY CLUB HOUSE

*chicken breast, tomato & bacon
choice of bread*

ANGUS NEW YORK STEAK

*horseradish & mustard mayo
sourdough baguette*

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



The Albany Club

FESTIVE LUNCH MENU

Main Course

CERTIFIED ANGUS BEEF® PETIT FILLET & SHRIMP
*roasted fingerling potatoes & asparagus
Madagascar peppercorn sauce*



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


Festive Offerings

GRAIN-FED ONTARIO TURKEY ROAST
*sausage & walnut stuffing.
mini tourtière, herb gravy & orange cranberry relish*




HOMEMADE QUEBEC VEAL & PORK TOURTIÈRE
mashed 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

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

HORITAKI GREEK SALAD 
*lettuce, cucumber, tomato, olive & feta
oregano dressing*

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

ALBANY CAESAR
*romaine, croûtons, prosciutto, pancetta & parmesan
egg-less anchovy dressing*

CHOICE OF PROTEIN

GRILLED ORGANIC CHICKEN BREAST

GRILLED OR POACHED SALMON

7OZ CERTIFIED ANGUS BEEF® STRIPLOIN STEAK

GRILLED JUMBO SHRIMP