






SPRING DINNER MENU


Soups

 "WELCOME SPRING" ROASTED RED PEPPER & FENNEL BROTH  
herbed peas & shirmp

 BIG HEART ARTICHOKE & PARMESAN PURÉE  
arugula & pumpkin seed pesto

 CHILLED VICHYSOISE
with herb croutons

Appetizers & Salads

 SPRING GREENS
*artisan red and green leaves, strawberries, crumbled goat cheese and toasted organic soya nuts.
wild blueberry and poppyseed vinaigrette*

 POACHED SHRIMP & CARA CARA ORANGE SALAD  
shaved fennel and organic arugula. orange infused finca arberquina olive oil



 HOMEMADE DUCK FOIE GRAS TORCHON
blinis stack with spiced fig, apple & dried cranberry chutney

 YELLOWFIN TUNA TATAKI
on kaiso seaweed salad. ginger ponzu sauce

 ONTARIO VENISON LOIN CARPACCIO
 *parmigiano-reggiano, truffle oil & modena balsamic syrup*

 EAST COAST OYSTER PLATTER  
shallot mignonette

 JUMBO BLACK TIGER SHRIMP COCKTAIL  
 *bloody mary cocktail sauce*

 40 CREEK BOURBON WHISKEY SMOKED ATLANTIC SALMON 
 *purple onions & capers*

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

 CHILLED EAST COAST SEAFOOD SALAD  
 *lobster, shrimp & smoked salmon. avocado & frisee salad*



THE ALBANY CLUB

SPRING DINNER MENU

Main Course - Seafood



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, with herb, lemon & garlic butter



RAS EL HANOUT ATLANTIC SALMON 

Moroccan spiced baked salmon, carrot & raisin chutney. saffron lime sauce



SPRING ORGANIC CHICKEN BREAST  

fingerling potatoes, spring asparagus, peas & beans

SOMMELIER'S PAIRING GUIDE

White



Red



Fresh, Fruity, & Unoaked


Earthy & Approachable

Aromatic & Flavorful

Oaked & Powerful

ALLERGY-FRIENDLY MENU

 gluten free

 dairy free

 vegan

SPRING DINNER MENU

Main Course - Steakhouse

 CERTIFIED ANGUS BEEF® 8oz FILET MIGNON

 CERTIFIED ANGUS BEEF® 12oz NEW YORK STRIPLOIN

 CHARBROILED AUSTRALIAN DOUBLE LAMB CHOPS
sundried tomato & olive crust

Executive Chef Jay's Special

 10oz WAGYU BEEF RIBEYE



On request, 'Steakhouse Options' can be made Gluten Free

All mains come with asparagus, roasted mushrooms (white, crimini, portobello & oyster) & grilled pepper

*Choice of **pont neuf fries** or **mashed potatoes** or **roasted potatoes***

*Choice of **brandied green peppercorn sauce** or **port & Stilton butter**
*peppercorn sauce is dairy-free**

