



## SPRING LUNCH MENU


### *Soups*



 "WELCOME SPRING" ROASTED RED PEPPER & FENNEL BROTH    
*herbed peas & shrimp*


 BIG HEART ARTICHOKE & PARMESAN PURÉE    
*arugula & pumpkin seed pesto*

 CHILLED VICHYSOISE  
*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*

 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*

APPETIZERS AVAILABLE AS MAIN COURSE



THE ALBANY CLUB

## SPRING LUNCH MENU

### *Sandwiches & Burgers*



**LOBSTER & APPLEWOOD CHEDDAR GRILLED CHEESE**  
*fresh lobster, applewood cheddar, tomato & lettuce. multigrain bread*



**REUBAN PAN BAGAT PANINI**  
*corn beef, sauerkraut & swiss cheese with arugula & tomatoes. Russian dressing on marble rye bread*



**BOURBON SMOKED SALMON & EGG SALAD**  
*capers, shaved red onion & avocado, on toasted pumpkinseed*




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



**ELK BURGER**  
*7oz Elk burger on a kaiser roll, with goat cheese, tomato, lettuce & onion*











**PLANT PROTEIN VEGAN BURGER**   
*guacamole, lettuce & tomato, on a kaiser roll*






**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*

### SOMMELIER'S PAIRING GUIDE

White	Red
	 Fresh, Fruity, & Unoaked
	 Earthy & Approachable
	 Aromatic & Flavorful
	 Oaked & Powerful

### ALLERGY-FRIENDLY MENU

-  gluten free
-  dairy free
-  vegan

## SPRING LUNCH MENU

### *Main Course*

-  **CERTIFIED ANGUS BEEF® PETIT FILLET & SHRIMP**   
*roasted fingerling potatoes & asparagus. Madagascar peppercorn sauce*
-  **RAS EL HANOUT ATLANTIC SALMON**   
*Moroccan spiced baked salmon, carrot & raisin chutney. saffron lime sauce*
-  **CRISPY ONTARIO VEAL SCALLOPINE**   
*braised red cabbage and fingerling potatoes. apple, caper & tomato salsa verde*
-  **STEAK FRITES**  
*Certified Angus Beef® Striploin, pont neuf fries. peppercorn sauce*
-  **CHICKEN & SHRIMP STIR FRY**  
*rice pilaf & vegetables*
-  **GLUTEN-FREE PENNE WITH SMOKED SALMON & SPRING VEGETABLES**   
*shrimp, chicken, & asparagus. chardonnay, olive oil & garlic sauce*

### *Members Choice Salads*

-  **SPRING GREENS**   
*organic baby arugula, dried cranberries & toasted pepitas  
red beet & sherry vinaigrette*
-  **RESOLUTION SALAD**   
*baby arugula, red onion, fresh peppers, edamame beans,  
dry cranberries, candied pecans and crumbled goat cheese.  
Oro Sans Carlos olive oil & aged balsamic vinegar*
-  **HORITAKI GREEK SALAD**   
*lettuce, cucumber, tomato, olive & feta. oregano dressing*
-  **COBB SALAD**  
*crispy bacon, avocado, tomato, romaine, blue cheese  
deviled egg, herb & lemon dressing*
-  **ALBANY CAESAR**  
*romaine, croûtons, prosciutto, pancetta & parmesan  
egg-less anchovy dressing*

### **CHOICE OF PROTEINS**

- GRILLED ORGANIC CHICKEN BREAST
- GRILLED OR POACHED SALMON
- GRILLED JUMBO SHRIMP
- 7oz CERTIFIED ANGUS BEEF® STRIPLON
- 6oz CERTIFIED ANGUS BEEF® TENDERLOIN

