

FALL DINNER MENU

Soups


 THAI SHRIMP & COCONUT LAKSA  
green onion & shrimp salsa

 SWEET POTATO & CORN CHOWDER
edamame & smokey pancetta relish

 CHILLED VICHYSOISE
with herb croutons

Appetizers & Salads

 NIAGARA PEAR SALAD
crispy goat cheese with Niagara pear, crispy prosciutto and modena balsamic reduction

 ORGANIC AUTUMN ARTISANAL GREENS   
Niagara Apples & pumpkin seeds. raspberry and poppyseed dressing

 HOMEMADE DUCK FOIE GRAS TORCHON
blinis stack with macerated grape & merlot chutney

 MAPLE SEARED YELLOWFIN TUNA TATAKI
baby green salad, sesame & soy dip dressing

 NORTHERN ONTARIO VENISON CARPACCIO
gran padano cheese, truffled grapeseed oil & balsamic syrup

 EAST COAST OYSTER PLATTER  
shallot mignonette

 JUMBO BLACK TIGER SHRIMP COCKTAIL  
bloody mary cocktail sauce

 BOURBON CURED SMOKED ATLANTIC SALMON
purple onions & capers, pumpernickel round

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

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



THE ALBANY CLUB

FALL 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, digby scallop, jumbo shrimp, with herb, lemon & garlic butter



PASTRAMI SPICED ROAST SALMON FILLET

warm gingered pear & cranberry compote



LOCAL ORGANIC CHICKEN BREAST

fingerling potatoes, spring asparagus, peas & beans, herb jus

SOMMELIER'S PAIRING GUIDE

White



Red



Fresh, Fruity, & Unoaked

Earthy & Approachable

Aromatic & Flavorful

Oaked & Powerful

ALLERGY-FRIENDLY MENU

gluten free


dairy free

vegan

FALL 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 AUSTRALIAN 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**

