

FALL LUNCH 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
-  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

APPETIZERS AVAILABLE AS MAIN COURSE



THE ALBANY CLUB

FALL LUNCH MENU

Sandwiches & Burgers



LOBSTER & AGED CHEDDAR MELT
on multigrain Texas toast



SMOKED TURKEY BREAST, SAUERKRAUT & SWISS CHEESE
arugula & tomatoes, on a sourdough baguette



BOURBON SMOKED SALMON & EGG SALAD
caper cream cheese, red onion & avocado, on pumpernickel



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



GUAC N' ROLL
pepper goat cheese, smashed avocado, tomatoes, lettuce, on a sourdough roll



WAGYU BEEF BURGER
7oz Australian Wagyu burger with goat cheese, tomato, lettuce & onion











BEYOND MEAT PLANT PROTEIN VEGAN BURGER 
20gm plant protein burger, guacamole, lettuce & tomato






ANGUS NEW YORK STEAK
horseradish & mustard mayo, on a 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

FALL LUNCH MENU

Main Course

-  **GRILLED ANGUS PETIT FILET & SHRIMP**
roasted potatoes & mushrooms, horseradish cream sauce
-  **ROAST PASTRAMI SPICE CRUSTED SALMON FILLET** 
warm gingered pear & cranberry compote, quinoa & brown rice pilaf
-  **STEAK FRITES** 
Certified Angus Beef® Striploin, pont neuf fries, peppercorn jus
-  **CHICKEN, SHRIMP & VEGETABLE STIR FRY**  
rice pilaf & vegetables. Shanghai ginger sauce
-  **GLUTEN-FREE PENNE CHICKEN CORDON BLEU PASTA** 
corn fusilli pasta, chicken, peas, ham, sautéed red bell peppers, Swiss cheese cream

Salad Buddha Bowls

-  **AUTUMN MAUI WOWIE SALAD**  
baby arugula, apples, red onion, fresh peppers, edamame beans & avocado. caper lime vinaigrette
-  **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 ATLANTIC SALMON
CHILLED OR GRILLED JUMBO SHRIMP
7oz CERTIFIED ANGUS BEEF® STRIPLON

