




WINTER DINNER MENU

Soups

-  MILD SPICED LENTIL AND CARROT WITH COCONUT MILK
Shrimp Tomato and Parsley Salsa
-  ROAST WINTER ROOT VEGETABLE PUREE
goat cheese crostini
-  VICHYSOISE
with herb croûtons & chives

Appetizers & Salads

-  WINTER ROASTED BEET, WALNUT & ARUGULA SALAD
Australian Riverina Feta Cheese and Lemon & beet vinaigrette
-  ORGANIC RED & GREEN LEAVES
tomato and cucumber, with cranberry & ginger dressing
-  ALBANY CAESAR SALAD
Romaine, prosciutto, pancetta & parmesan. eggless anchovy and garlic dressing
-  CHILLED EAST COAST SEAFOOD SALAD  
Loyster, shrimp & smoked salmon. avocado & frisee salad
-  HAWAIIAN RED ALAEA SALT CURED
MUSCOVY DUCK FOIE GRAS TORCHON
blinis stack with spiced grape and dried cranberry compote
-  ALBERTA ELK LOIN CARPACCIO
Grand Padano parmesan, white truffle oil & aged balsamic glaze
-  SEARED YELLOWFIN TUNA TATAKI
on crispy quinoa & brown rice, kaiso seaweed and edamame salad with kimchi mayonnaise
-  EAST COAST OYSTER PLATTER  
red wine & shallot mignonette
-  BOURBON SMOKED ATLANTIC SALMON
purple onion & capers
-  JUMBO BLACK TIGER SHRIMP COCKTAIL  
bloody mary cocktail sauce
-  NOVA SCOTIA LOBSTER AND PEEKIE TOE CRAB CAKES
baby arugula & roasted pepper salad and lemon basil relish



THE ALBANY CLUB

WINTER DINNER MENU

Main Course



PAN-SEARED DOVER SOLE 'GRENOBLOISE' 

whole or filleted on request. lemon, caper & brown butter sauce



NOVA SCOTIA LOBSTER & SHRIMP PLATTER 

1/2 lobster in-shell, digby scallop, jumbo shrimp, herb, lemon and garlic butter



TAMARI BAKED SALMON FILLET

saffron rice, schezuan orange peppercorn sauce



BUTTERNUT SQUASH RAVIOLI POMODORO

sautéed mushrooms, seasonal vegetable

SOMMELIER'S PAIRING GUIDE

White



Red



Fresh, Fruity, & Unoaked


Earthy & Approachable


Aromatic & Flavorful

Oaked & Powerful

ALLERGY-FRIENDLY MENU

 gluten free


 dairy free

 vegan

WINTER 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

 BREADED PROVIMI VEAL JAGERSCHNITZEL
marsala mushroom sauce

Executive Chef Jay's Special

 10oz ONTARIO 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*

