




## WINTER LUNCH 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 AND ARUGULA SALAD  
*Australian Riverina feta cheese with lemon and beet vinaigrette*
-  ORGANIC RED & GREEN LEAVES SALAD  
*with tomato and cucumber in cranberry and ginger dressing*
-  ALBANY CAESAR SALAD  
*Romaine, prosciutto, pancetta & parmesan. eggless anchovy and garlic dressing*
-  CHILLED EAST COAST SEAFOOD SALAD  
*lobster, shrimp & smoked salmon on avocado & frisee salad*
-  NOVA SCOTIA LOBSTER AND PEEKIE TOE CRAB CAKES  
*baby arugula & roasted pepper salad and lemon basil relish*
-  SEARED YELLOWFIN TUNA TATAKI  
*on crispy quinoa & brown rice with kaiso seaweed & edamame salad served with kimchi mayonnaise*
-  ALBERTA ELK LOIN CARPACCIO  
*grand padano parmesan, white truffle oil & aged balsamic glaze*
-  BOURBON SMOKED ATLANTIC SALMON  
*purple onions and capers*
-  EAST COAST OYSTER PLATTER  
*shallot mignonette*
-  JUMBO SHRIMP COCKTAIL  
*bloody mary cocktail sauce*

APPETIZERS AVAILABLE AS MAIN COURSE



THE ALBANY CLUB

## WINTER LUNCH MENU

### *Sandwiches & Burgers*



#### GUAC N' ROLL

*pepper goat cheese, smashed avocado, tomato & lettuce, on a sourdough roll*



#### FRESH 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*



#### ANGUS NEW YORK STEAK

*horseradish & mustard mayo, on a sourdough baguette*



#### AUSTRALIAN WAGYU BEEF BURGER

*7oz Australian Wagyu burger with smoked gouda, tomato, lettuce & onion*



#### PLANT PROTEIN VEGAN BURGER

*guacamole, lettuce & tomato*

*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

## WINTER LUNCH MENU

### Main Course



BREADED PROVIMI VEAL JAGERSCHNITZEL  
*marsala mushroom sauce*



DUTCH BOCKBIER BEEF & MUSHROOM PIE  
*with tossed green salad*



BUTTER CHICKEN CURRY BOWL  
*basmati rice pilaf & apple raisin chutney*



TAMARI BAKED SALMON FILLET  
*saffron rice, schezuan orange peppercorn sauce*



GRILLED BISON TENDERLOIN & SHRIMP  
*roasted fingerling potatoes & asparagus, with port & Stilton butter*



STEAK FRITES   
*Certified Angus Beef® Striploin, pont neuf fries, peppercorn sauce*



CHICKEN & SHRIMP STIR FRY    
*rice pilaf & vegetables*



**GLUTEN-FREE** PENNE WITH SMOKED CHICKEN   
*mushroom & sundried tomatoes, white wine and olive oil sauce*

### Salad Buddha Bowls



FRENCH GREEN BEAN SALAD  
*red pepper, toasted almonds & sundried cranberries with herb dressing*



RESOLUTION SALAD  
*baby arugula, roasted butternut squash, chickpeas & goat cheese, in a cranberry & basil vinaigrette*



ORGANIC RED & GREEN LEAVES  
*tomato & cucumber in a cranberry and ginger dressing*



HORITAKI GREEK SALAD   
*lettuce, cucumber, tomato, olive & feta. oregano dressing*



COBB SALAD  
*crispy bacon, avocado, tomato, romaine, blue cheese with a herbed lemon dressing*



ALBANY CAESAR  
*romaine, croûtons, prosciutto, pancetta & parmesan egg-less anchovy dressing*

#### CHOICE OF PROTEINS

GRILLED ORGANIC CHICKEN BREAST

GRILLED SALMON

CHILLED or GRILLED JUMBO SHRIMP

7oz CERTIFIED ANGUS BEEF®  
STRIPLOIN

