

AUTUMN LUNCH MENU

Soups

ROAST FALL VEGETABLE AND TOMATO PURÉE
Feta, Corn and Parsley Salsa

NORTHWOOD ASSORTED MUSHROOM
Smoked Turkey and Green Peas

CHILLED VICHYSOISE
Herb Croutons

Appetizers & Salads

CRISPY LOCAL GOAT CHEESE CROQUETTE WITH ARUGULA AND DRIED TOMATO
Niagara Pear and Artisanal Greens, Modena Balsamic Vinaigrette

MAPLE SEARED RARE AHI TUNA
*Kaiso Seaweed and Edamame Bean Salad,
Beet and Ginger Dipping Sauce*

BOURBON CURED SMOKED ATLANTIC SALMON
Purple onions and Capers, Pumpernickel Round

CHILLED EAST COAST SEAFOOD SALAD
*Nova Scotia Lobster, Shrimps and Smoked salmon
Avocado and Frisée Salad*

NORTHERN ONTARIO VENISON CARPACCIO
Royal Stilton Blue Cheese, Black Truffle Oil and Balsamic Glaze

EAST COAST OYSTER PLATTER
Shallot Mignonette

ORGANIC AUTUMN ARTISANAL GREENS
*Niagara Apples and Pumpkin Seeds
Raspberry and Poppyseed Dressing*

JUMBO BLACK TIGER SHRIMP COCKTAIL
Bloody Mary Cocktail Sauce

ALBANY CAESAR SALAD
*Romaine, Prosciutto, Pancetta & Parmesan
Eggless Anchovy and Garlic Dressing*

Appetizers available as main course

Autumn Sandwiches

All sandwiches are served with rainbow coleslaw, tomato, olives, pickle & your choice of potato chips, Pont Neuf fries, green salad, or caesar salad

Late Summer Cheesemelts:

PAN ROASTED FRESH LOBSTER AND AGED CHEDDAR MELT

Multigrain Texas Toast

SMOKED TURKEY BREAST, SAUERKRAUT AND GOUDA CHEESE

Arugula and Tomatoes, Sour Dough Baguette

GUAC N ROLL

Pepper Goat Cheese, Smashed Avocado, tomatoes, Lettuce, Sour Dough Roll

Other Sandwiches:

AUSTRALIAN WAGYU BURGER,

Old White Cheddar, Ciabatta Roll, Tomato, Lettuce & Onion

BOURBON SMOKED SALMON AND EGG SALAD

Caper Cream Cheese, Red Onion, and Avocado on Pumpernickel Toast

ALBANY CLUB HOUSE

Warm Chicken Breast, Tomato & Bacon. Choice of White, Brown or Multigrain Bread

CERTIFIED ANGUS NEW YORK STEAK

Horseradish & Mustard Mayo. Sour Dough Baguette

Main Course

BREADED PROVIMI VEAL JAEGER SCHNITZEL

and Braised Red Cabbage. Marsala Mushroom Sauce

ALGERIAN POMEGRANATE SPICED SALMON FILLET

Fingerling Potatoes, Red Pepper Pesto Sauce

MACRO JAMAICAN LAMB CURRY BOWL

Black Bean Rice, Carrot and Raisin chutney

CHARBROILED STEAK FRITES

7 oz Certified Angus Beef Striploin

Pont Neuf Fries, Brandied peppercorn sauce

SHANGHAI CHICKEN & SHRIMP STIR FRY

Rice Pilaf and Vegetables

LOBSTER, ARUGULA AND WHITE CHEDDAR FRITTATA

With Pont Neuf Fries and Coleslaw

MEMBERS CHOICE Main Course Salads

HORITAKI GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Olive and Feta salad. Oregano Dressing

COBB SALAD

Crispy Bacon, Avocado, Tomato, Romaine, Blue Cheese, Devilled Egg. Pommery Mustard Dressing

ALBANY CAESAR

Romaine, Croutons, Pancetta, Prosciutto and Parmesan. Eggless Anchovy Dressing

ORGANIC AUTUMN ARTISANAL GREENS

Niagara Apples and Pumpkin Seeds

Raspberry and Poppyseed Dressing

Choice of Protein

GRILLED ORGANIC CHICKEN BREAST

GRILLED ATLANTIC SALMON

CHILLED OR GRILLED SHRIMP

7 oz CERTIFIED ANGUS BEEF® TENDERLOIN



THE ALBANY CLUB

A Platinum Club® of the World

