



SPRING LUNCH MENU 2022

Soups



SPRING ROAST PEPPER & TOMATO BROTH
with feta, herb croutons and parsley

MORROCAN SPICED LENTIL & CARROT PUREE WITH COCONUT MILK
with shrimp, tomato & parsley salsa

SPRING ASPARAGUS VICHYSOISE
with herb croutons & chives

Appetizers & Salads

WARM SMOKED DUCK BREAST AND POTATO NOISETTE
*on organic arugula & shaved fennel salad
with a blood orange vinaigrette*

SEARED YELLOWFIN TUNA TATAKI  
*kaiso seaweed & edamame salad
with Kimchi mayonnaise*

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

ALBERTA BISON CARPACCIO & STILTON CHEESE
*with white truffle oil
& aged balsamic syrup*

BOURBON SMOKED ATLANTIC SALMON  
with purple onions & capers

EAST COAST OYSTER PLATTER  
with shallot mignonette

JUMBO SHRIMP COCKTAIL  
with bloody mary cocktail sauce

ALBANY CAESAR SALAD
*with romaine lettuce, proscuitto, pancetta, parmesan
& eggless anchovy & garlic dressing*

ORGANIC ARTISANAL GREENS
*with strawberries, purple radish, pumpkin seeds
& Mediterranean lemon za'atar dressing*

Main Course

GRILLED ANGUS PETIT FILET & SHRIMP

*with roast northland mushrooms
& horseradish cream sauce*

BREADED PROVIMI VEAL JAGERSCHNITZEL

with marsala mushroom sauce

BAKED ATLANTIC SALMON

*sundried tomato & almond crust
with a citrus herb sauce*

AMRITSARI BUTTER CHICKEN CURRY BOWL

saffron rice, carrot & raisin chutney

STEAK FRITES

*certified angus beef striploin, pont neuf fries
& peppercorn sauce*

SHANGHAI CHICKEN & SHRIMP STIRFRY

with rice pilaf & vegetables

GLUTEN FREE PENNE WITH SMOKED SALMON & SPRING VEGETABLES

chardonnay, olive oil & basil sauce

Lighter Fare

Main Course Salads

ORGANIC ARTISANAL GREENS

*strawberries, purple radish & pumpkin seeds
with Mediterranean lemon za'atar dressing*

HOORITAKI GREEK SALAD

*romaine lettuce, cucumber, tomato, olive, feta
& oregano dressing*

COBB SALAD

*crispy bacon, avocado, tomato, romaine lettuce, blue cheese
& herbed lemon dressing*

ALBANY CAESAR

*romaine lettuce, croutons, pancetta, prosciutto, parmesan
& eggless anchovy dressing*

CHOICE OF PROTEIN

*7oz Angus Beef Striploin
Grilled Organic Chicken Breast
Grilled Salmon Fillet
Chilled or Grilled Shrimp*

Sandwiches

CHEESE MELTS

PAN ROASTED FRESH LOBSTER, CRAB & AGED CHEDDAR MELT
on multigrain Texas toast

PORTOFINO TUNA MELT
*certified Albacore tuna, havarti cheese, lettuce & tomato
on multigrain Texas toast*

SMOKED TURKEY BREAST, SAUERKRAUT & GOUDA CHEESE
*with arugula & tomato
on sour dough baguette*

GUAC N ROLL
*pepper goat Cheese, smashed avocado, tomatoes & lettuce
on a sour dough roll*

OTHER SANDWICHES

AUSTRALIAN WAGYU BURGER
*with old white cheddar, tomato, lettuce & onion
on a ciabatta roll*

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

ALBANY CLUB HOUSE
*warm chicken breast, tomato & bacon
choice of white, brown or multigrain bread*

CERTIFIED ANGUS NEW YORK STEAK
*with horseradish & mustard mayo
on a sour dough baguette*

Served with Coleslaw and your choice of Potato Chips, French Fries or Salad

Allergen Friendly Menu

 Gluten Free

 Dairy Free

 Vegan



THE ALBANY CLUB

A Platinum Club® of the World

