

# *Winter* DINNER MENU

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## **SOUPS**

### **Merchimek Chorbasi**

*Mildly Spiced Red Lentil & Apricot Soup from Black Sea  
Shrimp, Tomato & Parsley Salsa*

### **Roast Winter Root Vegetable Puree**

*Parsnip, Rutabaga, Carrot & Squash Puree, Herbed Goat Cheese Crostini*

### **Chilled Vichyssoise**

*with Herb Croutons*

## **SALADS**

### **Albany Caesar Salad**

*Romaine, Prosciutto, Pancetta & Parmesan  
Eggless Anchovy & Garlic Dressing*

### **Organic Red & Green Leaves Salad**

*Watermelon Radish, Cherry Tomatoes & Cucumber  
Cranberry & Ginger Dressing*

## **APPETIZERS**

### **Homemade Duck Foie Gras Torchon**

*Blinis Stack with Macerated Grape Chutney*

### **Alberta Bison Carpaccio with Stilton Cheese**

*Truffle Oil & Modena Balsamic Syrup*

### **Rye Whiskey Smoked Atlantic Salmon**

*Wisers Whiskey Flavored Cold Smoked Salmon, Purple onions & Capers*

### **Albany Seafood Salad *DF***

*Nova Scotia Lobster, Jumbo Shrimps & Smoked Salmon  
Avocado & Frisee Salad, Pumpernickel Toast*

### **East Coast Oyster Platter *GF DF***

*Shallot Mignonette*

### **Jumbo Black Tiger Shrimp Cocktail *GF DF***

*Bloody Mary Cocktail Sauce*



*Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V) | Vegan (VG)*

## MAIN COURSE

*Limited Time Jay's Special Offering*

9 oz. Australian WAGYU BEEF Ribeye *GF*

10 oz Certified Angus New York Striploin *GF*

14 oz Roasted Double Lamb Chops *GF*

*Sundried Tomato & Olive Crust*

*All steaks served with choice of Roast Fingerling Potatoes,  
Herb Mashed Potatoes or Pont Neuf Fries*

*And a choice of Madagascar Peppercorn sauce  
or Port & Stilton Butter Sauce*

Sazon Salmon with Esquites *GF*

*Baked Salmon with Puerto Rican Spices, Mexican Creamy Corn Succatash  
Pepper Lime Avocado Salsa*

Weinerschnitzel & Braukraut

*Crispy Rose Veal Scallopini & Braised Red Cabbage  
with Marsala Mushroom Sauce*

*Ask your server for our specials.*



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