

Summer DINNER MENU

SOUPS

Andalusian Gaspacho

*Shrimp & Tomato Relish
VG option available upon request*

Chilled Vichyssoise

with Herb Croutons & Chives

APPETIZERS & LIGHT SALADS

Alberta Beef Carpaccio and Stilton Cheese

*White Truffle oil and
Aged Balsamic Syrup*

40 Creek Rye Whisky Smoked Atlantic Salmon

Purple onions and Capers

East Coast Oyster Platter *GF DF*

Shallot Mignonette

Black Tiger Shrimp Cocktail *GF DF*

Bloody Mary Cocktail Sauce

Seared Yellowfin Tuna Tataki

*Kaiso Seaweed and Edamame Salad
Kimchi Mayonnaise*

Crispy Aloo Tiki *VG*

*Potato and Vegetable Fritter with
Chutney Centre. Blonde Frisse and Leaf
Salad. Tamarind Chutney*

Albany Caesar Salad

*romaine, prosciutto, crispy pancetta,
parmesan. eggless anchovy & garlic
dressing*

Organic Artisanal Green and Red Leaf Salad

*Ontario Strawberry, Artisanal Greens,
Cucumber, Red Pepper and Cherry
Tomatoes. Strawberry and White
Balsamic Dressing*

Healthy Summer Glow Salad

*Organic Arugula, Wild Blueberries,
Cherry Tomato, Cucumber, Avocado
and Pecans. Olive Oil, Lemon and
Oregano Dressing*

Chilled Albany Club Seafood Salad

*Nova Scotia Lobster, Atlantic Smoked
Salmon, Cocktail Shrimp. Avocado &
Baby Greens. Cocktail sauce*



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

MAIN COURSE

Crispy Ontario Veal Scallopine Milanaise

*Fingerling Potatoes, Vegetables
Arugula and Tomato Salsa*

Barbecued Atlantic Salmon Fillet

*Saffron Rice and Summer Vegetables
Caribbean Pineapple Salsa*

Steak Frites

*Grilled Certified Angus Beef Strip Loin
Pont Neuf Fries, Peppercorn Jus*

Chicken & Shrimp and Vegetable Stir fry

Rice Pilaf and Vegetables. Shanghai Ginger Stir fry sauce

Sesame Ginger Tofu and Veggie Stir Fry *VG*

Saffron Rice Pilaf

Gluten Free Penne Shrimp and Asparagus

Sweet Pimento and Tomato Sauce

EXECUTIVE CHEF JAY'S SPECIAL

GRILLED LAMB CHOPS LADOLEMONO

Fingerling potatoes, Carrots and Green Beans

Greek Lemon and Oregano Sauce



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NEW

MEMBERS' CHOICE CLUB CLASSICS

Popular Lunch Items. Reduced Prices. Full Flavour.

SANDWICHES

Smoked Gouda Wagyu Beef Burger

7 oz Australian Wagyu Beef on Brioche Roll,
Smoked Gouda Cheese, Tomato, Lettuce & Onion

Certified Angus New York Steak

Horseradish & Mustard Mayo. Sour Dough Baguette

Served with *Coleslaw* & Your choice of Homemade *Potato Chips, Pont Neuf Fries,*
or *Artisanal Green Salad*

SALADS WITH PROTEIN

Healthy Summer Glow Salad

Baby Arugula, Wild Blueberries, Cherry Tomato, Cucumber, Avocado and
Pecans. Olive Oil, Lemon and Herb Dressing

Organic Artisanal Green & Red Leaf Salad

Ontario Strawberry, Artisanal Greens, Cucumber, Tomatoes. Raspberry,
Poppyseed and White Balsamic Dressing

Horitaki Greek Salad *GF*

Romaine Lettuce, Cucumber, Tomato, Olive & Feta Salad.
Oregano Dressing

Cobb Salad *GF*

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

Albany Caesar

Romaine, Croutons, Pancetta, Prosciutto & Parmesan
Eggless Anchovy Dressing

Optional Choice Of Protein

Angus Beef Striploin
Grilled Chicken Breast

Hot Grilled Salmon
Chilled or Grilled Shrimp



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