

Summer LUNCH 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

GRILLED LAMB CHOPS LADOLEMONO

*Fingerling potatoes, Carrots and Green Beans
Greek Lemon and Oregano Sauce*

Gluten Free Penne Shrimp and Asparagus

Sweet Pimento and Tomato Sauce

Gluten Free Penne Marinara **GF VG**

*with Seasonal Vegetables
& Homemade Tomato Sauce*

Free Range Egg Frittata

*Asparagus, Prosciutto, Red Pepper and Goat Cheese
With Fries*



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NEW

MEMBERS' CHOICE CLUB CLASSICS

Popular Lunch Items. Reduced Prices. Full Flavour.

SANDWICHES

Nova Scotia Lobster and Olde Cheddar Grilled Cheese

Fresh Lobster, Cheddar, Tomato & Lettuce. Multigrain Bread

Smoked Gouda Wagyu Beef Burger

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

Albany Club House

Warm Chicken Breast, Tomato & Bacon. Choice of Bread

Certified Angus New York Steak

Horseradish & Mustard Mayo. Sour Dough Baguette

Bourbon Smoked Salmon & Egg Salad

Capers, Shaved Red Onion & Avocado on Pumpernickel

All Sandwiches 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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