Winter

DINNER MENU

Soups

MERCHIMEK CHORBASI
Mildly Spiced Red Lentil and Carrot Soup from Black Sea,
Shrimp Tomato and Parsley Salsa

ROAST WINTER ROOT VEGETABLE PUREE (VEGETARIAN)
Parsnip, Rutabaga, Carrot and Squash Puree
Herbed Goat Cheese Crostini

CHILLED VICHYSSOISE (VEGETARIAN)
Herb Croutons and Chives

Appetizers

HAWAIIN RED ALAEN SALT CURED MUSCOVY DUCK FOIE GRAS TORCHON
Blinis Stack with Spiced Grape and Dried Cranberry Compote

NOVA SCOTIA LOBSTER & PEEKIE TOE CRAB CAKE
Baby Arugula and Roasted Pepper Salad, Lemon Basil Relish

SEARED YELLOWFIN TUNA TATAKI
Kaiso Seaweed and Edamame Salad. Kimchi Mayonnaise

CHILLED EAST COAST SEAFOOD SALAD
Lobster, Shrimp and Smoked Salmon. Avocado and Frisee Salad

ALBERTA ANGUS BEEF LOIN CARPACCIO
Grand Padano Parmesan, White Truffle Oil and Aged Balsamic Glaze

RYE WHISKEY SMOKED ATLANTIC SALMON
Wisers Whiskey flavored Cold Smoked Salmon
Purple onions and Capers

EAST COAST OYSTER PLATTER
Shallot Mignonette

JUMBO SHRIMP COCKTAIL
Bloody Mary Cocktail Sauce

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

RESOLUTION SALAD
Baby Red and Green Leaves, Red Onion, Fresh Peppers, Edamame Beans, Dried Cranberries and Crumbled Goat Cheese, Oro San Carlos Olive Oil and Cranberry Vinaigrette

Main Course

From The Stove

ALBANY SEAFOOD SANDEFJORDSMOR VOL AU VENT
1/2 Nova Scotia Lobster, Digby Scallop and Shrimps
Simmered in a Norwegian Herb Butter Sauce. Served in Flaky Pastry

WEINERSCHNITZEL AND BRAUKRAUT
Crispy Rose Veal Scallopini and Braised Red Cabbage. Marsala Mushroom Sauce

SAZON SALMON WITH ESQUITES
Baked Salmon with Puerto Ricon Spices, Mexican Creamy Corn Succatash. Pepper Lime Avocado Salsa

AMRITSARI BUTTER CHICKEN CURRY BOWL
basmati rice pilaf & apple raisin chutney

From the Grill

10OZ CERTIFIED ANGUS NEW YORK STRIPLOIN

14OZ ROASTED DOUBLE LAMB CHOPS
Sundried Tomato and Olive Crust

LIMITED TIME JAY'S SPECIAL OFFERING
9OZ AUSTRALIAN WAGYU BEEF RIBEYE

Served with Roast Mushrooms, Asparagus and Grilled Pepper
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

VEGETARIAN *Vegetarian*
Dairy Free
Gluten Free