Winter LUNCH MENU

Soups

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

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

CHILLED VICHYSSOISE
Herb Croutons and Chives

Appetizers

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

ORGANIC ARTISANAL GREENS
Watermelon Radish, Cherry Tomatoes and Cucumber
Winter berry & Poppyseed Dressing

Main Course

CRISPY NOVA SCOTIA LOBSTER AND PEEKIE TOE CRAB CAKE
Baby Arugula and Roasted Pepper Salad. Lemon Basil Relish

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

STEAK FRITES
Certified Angus Beef Striploin, Pont Neuf Fries, Peppercorn Sauce

CHICKEN & SHRIMP STIR FRY
Rice Pilaf & Vegetables

BUTTER CHICKEN CURRY BOWL
Basmati Rice Pilaf and Apple Raisin Chutney

BELGIAN CARBONADE FLAMANDE PIE
Flemish Beef and Beer Stew with Crispy Puff Pastry Crust, Winter Green Salad

GLUTEN FREE PENNE, ARUGULA GRILLED VEGETABLES, MUSHROOMS & SUNDRIED TOMATOES
White wine and Olive Oil Sauce

LIGHTER FARE
Choice of Salads

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

HORITAKI GREEK SALAD
Romaine Lettuce, Cucumber, Tomato, Olive And Feta Cheese Salad. Oregano Dressing

COBB SALAD
Crispy Bacon, Avocado, Tomato, Romaine, Blue Cheese
Herbed Lemon And Pommery Mustard Dressing

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

Choice Of Protein (Additional Cost)

Grilled Organic Chicken Breast
Hot Grilled Salmon
Chilled Or Grilled Shrimp
7 oz Angus Beef Striploin

SANDWICHES

Gourmet Winter Cheesemelts

PAN ROASTED FRESH LOBSTER AND BALDERSON SMOKED CHEDDAR
Marble Rye Bread

PORTOFINO TUNA MELT
Certified Albacore Tuna, White Cheddar, Lettuce And Tomato
Pumpernickel Toast

SMOKED TURKEY BREAST, SAUERKRAUT AND GOUDA CHEESE
Arugula and Tomatoes, Sour Dough Baguette

GUAC N ROLL
Pepper Goat Cheese, Smashed Avocado, Tomatoes, Lettuce, Sour Dough Roll

7 OZ DOUBLE WAGYU BEEF BACON CHEESEBURGER
Fresh Australian Wagyu Patty On Toasted Roll With Bacon, Old White Cheddar, Tomato, Lettuce and Onion

MEMBERS CHOICE CLUB CLASSICS

SMOKED SALMON AND EGG SALAD
Caper Cream Cheese, Red Onion and Avocado on Pumpernickel

ALBANY CLUB HOUSE
Warm Chicken Breast, Tomato and Bacon
Choice of Bread: White, Brown, Multigrain, Pumpernickel

CERTIFIED ANGUS NEW YORK STEAK
Horseradish and Mustard Mayo
Sour Dough Baguette

All Sandwiches served with Coleslaw & Your Choice of Pont Neuf Fries, Artisanal Greens or Caesar Salad

VEGETARIAN *Vegetarian*

Dairy Free

Gluten Free