



Inspired by classic steakhouses, cozy comfort food and beloved neighborhood delis, we've crafted a vibrant selection of seasonal dishes that highlight the best of American cuisine, all made with fresh, local ingredients. And make sure you don't miss our fantastic cheddar chive drop biscuits, served fresh out of the oven.

Come taste the love in every bite!

**AMERICAN**  
BAR & GRILL

## FEAST ON A BOWL OF

**LOW COUNTRY CRAB SOUP 800 | 1,300**  
a club favorite since the '80s

**DAILY OR VEGETARIAN SOUP 600 | 900**  
seasonally inspired

## FIRST CUTS

**MAINE-STYLE LOBSTER ROLL 3,500**  
chilled lobster, mayonnaise, lemon butter, abg secret seasoning

**MARYLAND-STYLE CRAB CAKE 2,200**  
cajun lobster sauce

**ABG DEVILED EGGS TWO: 400 | FOUR: 700**  
pickled shallots, cajun maple pork belly, chives

**CALAMARI 1,500**  
chili, pineapple, basil, sweet chili aioli

**TUNA POKE 1,800**  
avocado, spicy sriracha aioli, crispy wontons

**JUMBO SHRIMP 2,100**  
served chilled, with housemade cocktail sauce

**CORN RIBS 1,300**  
fresh corn, smoky paprika, garlic, cayenne pepper, chipotle sauce

**THICK-CUT SOUTHERN BACON 1,300**  
bourbon-molasses glaze

**SEASIDE EXTRAVAGANZA PLATTER 12,000**  
chilled lobster, crab claws, poached shrimp, mediterranean mussels, selection of poke, homemade cocktail sauce, lemon rémoulade, chimichurri sauce and lemon  
*add peruvian bay scallops +500 each*

## GET YOUR GREENS

**BLUE CHEESE WEDGE 2,200**  
blue cheese, double-smoked bacon, crumbled egg, red onion, cherry tomatoes

**CRISPY CAESAR SALAD 1,000 | 1,400**  
creamy anchovy dressing, shaved parmesan, hand-torn garlic croutons

**THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400**  
chow mein, cilantro, cashews, hoisin-sesame dressing

**KUNIMASA FARMS' HOUSE SALAD 1,000 | 1,400**  
club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta  
*dressing: balsamic, thousand island, chipotle ranch, azabudai house, cool ranch*

### SHOW YOUR SALAD A LITTLE EXTRA LOVE

half avocado,  
tofu or falafel  
+200

thick-cut bacon  
or chicken  
+400

shrimp,  
skirt steak or  
salmon +700

## SEA AND SIZZLE HANDHELD

*choice of green salad, onion rings or shoestring fries*

**COWBOY BARBECUE BURGER 2,900**  
beef patty, pulled barbecue brisket, smoked bacon, cheddar, crispy onions, pickles, brioche bun

**FISHIN' GOOD 1,900**  
beer battered wild hoki, american cheese, housemade tartar sauce, coleslaw, pickles, brioche bun

# THE GREAT AMERICAN GRILL

choice of one butter or sauce: garlic herb butter, truffle butter, blue cheese butter, abg steak sauce, sauce béarnaise, chimichurri

## CLASSIC TRIPLE-CUT TEXAN PRIME RIB ROAST FOR SIX (MINIMUM) 7,000 PER PERSON

slow-roasted, peppercorn crusted with au jus and fresh grated horseradish  
60oz (1.7kg)  
reserve 1 day in advance

## DOUBLE-CUT F1 WAGYU PORTERHOUSE STEAK 22,000

bone-in, cast iron-seared  
32oz (900g)

## NEW ZEALAND GRASS-FED TENDERLOIN 9,000

9oz (255g)

## AUSTRALIAN GRAPE- AND LONG-GRAIN-FED RIB EYE 7,800

16oz (450g)

## DOUBLE R RANCH USDA PRIME GRADE NEW YORK STRIP LOIN 8,000

12oz (340g)

## F1 WAGYU STRIP STEAK 7,000

7oz (200g)

## AUSTRALIAN DOUBLE-CUT LAMB CHOPS 5,600

### STEAK TOPPERS

oscar style 1,500  
lobster tail 3,000  
jumbo prawn 1,000

sautéed mushrooms 500  
crispy maui onions 500

## STEAKHOUSE DELIGHTS

### STEAK AND LOBSTER 10,000

new zealand grass-fed tenderloin, succulent lobster tail

### PRIME SHORT RIB 6,000

pinot noir-braised, homestyle buttered potatoes, roasted baby carrots, jus

### BLACKENED SALMON 3,500

cajun dirty rice with shrimp

### “ASTORIA” GRILLED CHICKEN BREAST 2,800

avocado tzatziki, cucumber-tomato salad, house-pickled onions, grilled eggplant

### BABY BACK PORK RIBS 4,000

bourbon-coke barbecue sauce, brew fries, coleslaw

## SPECIALTY SIDES

### CREAMED SPINACH 1,200

### LEMON HERB BROCCOLI 950

lemon, calabrian chili, garlic

### ROASTED WILD MUSHROOMS 1,250

basil, roasted garlic

### OVEN-ROASTED SEASONAL ROOT VEGETABLE MEDLEY 1,050

### MAC AND CHEESE 1,500

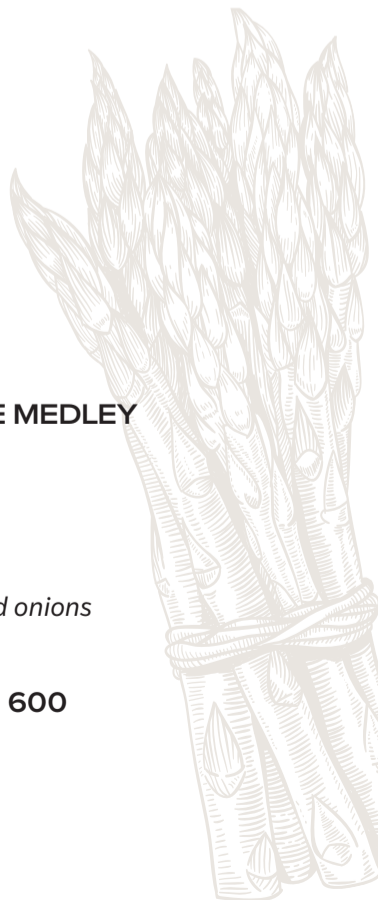
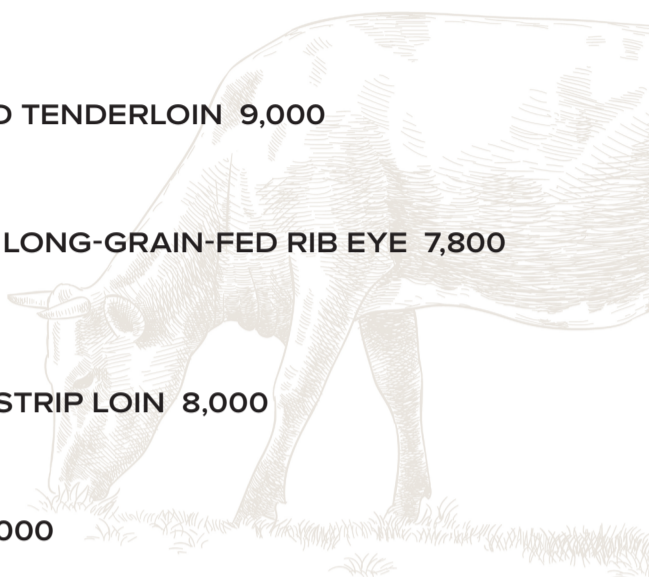
house pasta, fontina and white cheddar sauce  
choice of one topping: texas chili, pulled pork, bacon, fried onions

### DOWN-HOME WHIPPED MASHED POTATOES 600

with hokkaido butter

### RAGIN' CAJUN STEAK FRIES 800

house-cut fries with original spice blend



# DRINKS

## SIGNATURE COCKTAILS

### American Bar & Grill Gibson 1,500

suntory roku gin, splash of dolin de chambéry dry vermouth, house-pickled pearl onion

### Reverse Rye Manhattan 1,500

jim beam pre-prohibition rye whiskey, carpano antica formula 1786 rosso vermouth, whiskey-infused cherry, angostura bitters

### Yuzu Mojito 1,200

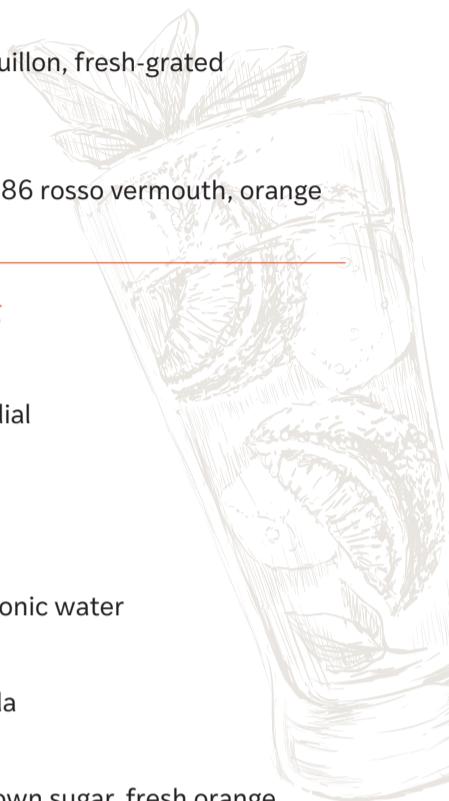
fresh lime- and spearmint-infused bacardi carta blanca rum, homemade yuzu cordial, crushed ice, soda

### Classic Bloody Mary 1,400

tito's handmade vodka, tomato juice, spice mix, veal bouillon, fresh-grated horseradish, stuffed olives

### Negroni 1,500

prohibition blood orange gin, carpano antica formula 1786 rosso vermouth, orange



## SEASONAL CREATIONS

### Matador 1,400

agavales blanco tequila, pineapple juice, fresh lime cordial

### Umeshu Mojito 1,400

kiuchi umeshu, fresh lime cordial, spearmint, soda

### Strawberry Sky 1,400

tito's handmade vodka, strawberry, fresh lime cordial, tonic water

### Timberpoint Cooler 1,400

hendrick's gin, aperol, fresh cucumber, lime cordial, soda

### Amaretto Old Fashioned 1,400

maker's mark bourbon, angostura bitters, amaretto, brown sugar, fresh orange, maraschino cherry

## MOCKTAILS

### Club-Crafted Ginger Ale 690

black pepper-ginger cordial, soda, citrus

### Vanilla Coke 570

house-infused vanilla bean cordial, coca-cola

### Gingerito 910

black pepper-ginger syrup, lime, soda, spearmint

### Hibiscus Gingerito 910

hibiscus tea, ginger ale, lemon syrup, spearmint

### Chilled Cortado & Mint 550

espresso, milk, simple syrup, fresh mint



## BEER

### Traders' Session IPA 1,100

draft

### Corona 800

bottle

### Suntory The Premium Malt's 800

draft

### Paulaner München Bier 800

bottle

### Asahi Super Dry 800

draft | bottle

### Suntory All-Free 570

bottle

### Heineken 800

draft



## SOFT DRINKS

### Fresh-Squeezed Orange Juice 1,020

### Juice · Lemonade · Lemon Squash Hibiscus Lemonade 570

### Soda 460

Coca-Cola · Coke Zero · Ginger Ale  
(bottomless)

### Canned Soda 460

Sprite · Dr Pepper · Root Beer Diet · Ginger Ale

### San Pellegrino sparkling 710 | 1,290

### Acqua Panna still 710 | 1,290

