

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.

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

BRUNCH BEGINNINGS

SMASHED AVOCADO TOAST 1,800
cucumber, radish, tomato, rustic bread, chipotle flakes
egg +100 • smoked salmon +900

FARMERS MARKET FRUIT PLATE 950
seasonal selection

VANILLA BEAN YOGURT PARFAIT 1,000
seasonal fruit compote and abg granola

EARLY GREENS

CITRUS SUNRISE SALAD 2,100
avocado, orange, grapefruit, marinated feta, almonds, mixed greens,
citrus vinaigrette
choose one topping: thick-cut bacon, chicken, shrimp, skirt steak or salmon

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

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

THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400
chow mein, cilantro, cashews and hoisin-sesame dressing
vegetarian option: swap chicken for fried tofu

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

HANDHELDS

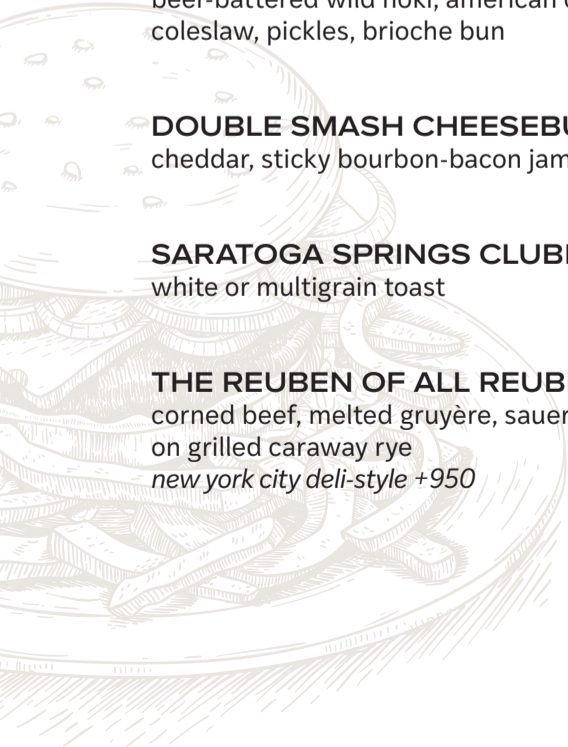
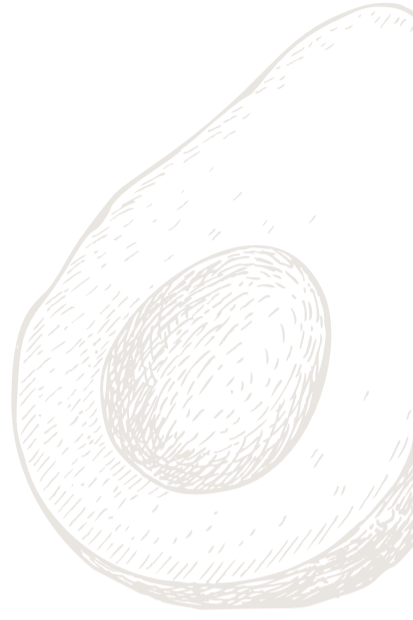
choice of green salad, onion rings, or shoestring fries

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

DOUBLE SMASH CHEESEBURGER 1,975
cheddar, sticky bourbon-bacon jam, maison kayser brioche bun

SARATOGA SPRINGS CLUBHOUSE 1,750
white or multigrain toast

THE REUBEN OF ALL REUBENS 2,300
corned beef, melted gruyère, sauerkraut, russian dressing
on grilled caraway rye
new york city deli-style +950



BENNIES

FILET MEDALLIONS WITH BÉARNAISE SAUCE 3,300

served on toasted English muffins with golden hash browns and poached eggs

CLASSIC BENEDICT 2,600

grilled ham, hollandaise sauce, toasted English muffins, golden hash browns

CRABBY BENNY DELIGHT 2,600

maryland-style crab cake, cajun lobster sauce, toasted english muffins, golden hash browns

BRUNCH SPECIAL

RANCHERO SUNRISE 2,800

chili beans, avocado, shredded cheese, sunny-side up eggs on a crispy corn tortilla with pico de gallo and crema

EGGS AND BEYOND

CALI BURRITO 2,500

steak, scrambled eggs, cheddar, potatoes, macha salsa, avocado salsa

BACON, EGGS AND CHEESE 1,800

cheddar, chipotle mayonnaise, tater tots, warm brioche bun

TOAST OF THE TOWN 2,200

french toast topped with maple syrup
add your choice of bacon or sausage, as well as two eggs any style or hash browns

AMERICAN BREAKFAST 1,600

three cage-free eggs any style, breakfast potatoes, choice of bacon or sausage, toast

JOHN DENVER'S OMELET 2,200

diced ham, cheddar, bell peppers, onions, golden hash browns

"DON'T MESS WITH TEXAS" OMELET 2,200

chili con carne, cheddar, jalapeños, sour cream, red onion, golden hash browns

MY BIG FAT GREEK OMELET 2,200

spinach, bell peppers, feta, kalamata olives, golden hash browns

NY STYLE BAGEL AND LOX 2,400

smoked salmon, dill schmear, capers, onion, avocado, potato salad

DAYBREAK DELIGHTS

NEW ZEALAND GRASS-FED TENDERLOIN 6,000

two eggs any style, breakfast potatoes
5oz (140g)

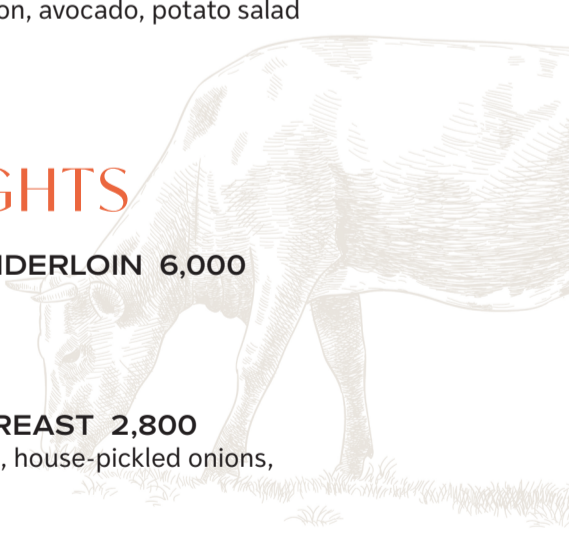
"ASTORIA" GRILLED CHICKEN BREAST 2,800

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

BRUNCH BOOSTERS

pork sausages +350
hash browns +350

cherrywood bacon +200
toast +200



DRINKS

ICED DRINKS

Streamer Iced Coffee 550

Streamer Iced Latte 580

Art of Tea 350

Essential Black Tea

Tropical Black Tea

Hibiscus Berry*

*caffeine-free

Arnold Palmer 570

Boston Iced Tea 570

Iced Chocolate 570

SOFT DRINKS

Fresh-Squeezed Orange Juice
1,020

Juice · Lemonade · Lemon Squash
Hibiscus Lemonade 570

Soda 460

Coca-Cola · Coke Zero · Ginger Ale ·

Sprite · Dr Pepper · Root Beer · Diet

Ginger Ale

San Pellegrino sparkling 710 | 1,290

Acqua Panna still 710 | 1,290

HOT DRINKS

Handmade Barista Creations: Streamer Coffee Company

TAC Original Premium Drip · Ristretto Espresso · Espresso Americano · Decaf 550

(complimentary refills)

Macchiato · Cappuccino · Café Latte 580

[Substitute milk: Soy · Oat · Almond]

Art of Tea 350

Earl Grey · English Breakfast · Masala Chai · Jasmine Reserve · Mint Green · Apricot

Escape* · French Lemon Ginger* · Egyptian Chamomile* · Italian Blood Orange*

*caffeine-free

Yuzu-Ginger 690

Chai Latte 570

Hot Chocolate 570

MOCKTAILS

Club-Crafted Ginger Ale 690

black pepper-ginger cordial, citrus,
soda

Vanilla Coke 570

house-infused vanilla bean cordial,
coca-cola

Gingerito 910

black pepper-ginger syrup, lime,
spearmint, soda

Hibiscus Gingerito 910

lemon syrup, spearmint, ginger ale,
hibiscus tea

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

WINE

BUBBLES

NV Charles Lafitte Brut 2,200 | 12,900

Champagne, France

WHITE

2023 Ally Bay Sauvignon Blanc 1,130 | 4,280

Spain seasonal selection

2022 Substance Sauvignon Blanc 1,400 | 6,600

Columbia Valley, Washington

2023 Elderton Chardonnay 1,500 | 7,100

Eden Valley, South Australia

RED

2021 Cignomoro Pepe Nero Primitivo 1,130 | 4,280

Salento, Puglia, Italy seasonal selection

2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100

California

2022 Lamole di Lamole Maggiolo Chianti Classico 1,800 | 8,800

Tuscany, Italy

2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100

Central Coast, California