



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

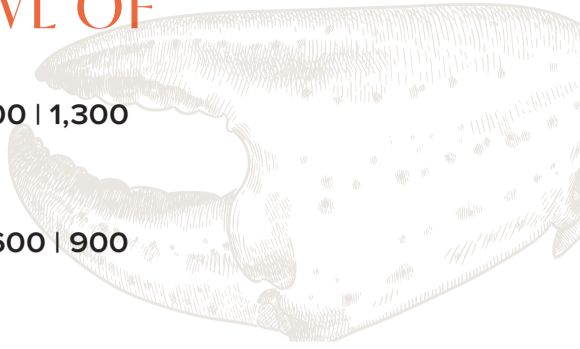
FEAST ON A BOWL OF

LOW COUNTRY CRAB SOUP 800 | 1,300

a club favorite since the '80s

DAILY OR VEGETARIAN SOUP 600 | 900

seasonally inspired



GET YOUR GREENS

CHIMICHURRI BOWL 2,000

cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta
customize with a protein of your choice: thick-cut bacon, chicken, shrimp, 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

hand-formed burgers and sandwiches served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries

vegetarian option: plant-based patty substitute available for any burger

CHICKEN PESTO PANINI 1,900

grilled chicken, arugula, pesto sauce, sun-dried tomatoes and mozzarella on ciabatta

SHRIMP PO' BOY 1,900

chipotle and lemon aioli, local tomatoes, lettuce

FISHIN' GOOD 1,900

beer-battered wild hoki, American cheese, house made tartar sauce, coleslaw, pickles, brioche bun

THE RIB EYE RUMBLE 2,500

caramelized onions, provolone, arugula, goat cheese spread

DOUBLE SMASH CHEESEBURGER 1,975

cheddar and sticky bourbon-bacon jam on maison kayser brioche bun

SARATOGA SPRINGS CLUBHOUSE 1,750

with white or multigrain toast

THE REUBEN OF ALL REUBENS 2,300

corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye
new york city deli-style +950 (signature)

BUILD YOUR OWN BURGER 1,400

starting with our classic hamburger

cheddar • blue cheese • swiss cheese • provolone •
cherrywood bacon • avocado +200 each
mushrooms • fried egg +100 each



LUNCH SPECIALS

MARCH 10-21



*main + today's soup/vegetarian soup or mini green salad
+ handcrafted petite dessert + bottomless soft drink*

GRILLED SHRIMP LINGUINE 2,600

sun-dried tomatoes, preserved lemon, garlic, chili peppers,
served with garlic bread

FLAME-KISSED SPICY CHICKEN SKEWERS 2,800

saffron rice, toum garlic sauce, served with pita bread

THE SIZZLE OF ARGENTINA 2,500

spicy sausage, chimichurri, housemade salsa, served on a hot
dog bun

FATTOUSH SALAD WITH FETA AND PITA BREAD 2,300

balsamic vinaigrette, sumac, peppers, tomato, cucumber,
roasted eggplant

WINE BY THE GLASS 330

SIGNATURE CREATIONS

THE MANHATTAN MELT 2,000

crispy breaded chicken cutlets, marinara sauce, sun-dried tomato spread
and melted mozzarella on ciabatta

GRILLED SWORDFISH WITH PANZANELLA SALAD 2,500

garlic croutons, cherry tomatoes, red onions, olives, parsley,
oregano vinaigrette

"ASTORIA" GRILLED CHICKEN BREAST 2,800

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

THE MAIN EVENTS

served with today's side dish | add soup or salad +300

NEW ZEALAND GRASS-FED TENDERLOIN 5,950

5oz (140g)

F1 WAGYU STRIP STEAK 7,000

7oz (200g)

AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

GOT A SWEET TOOTH?

We got you covered...

CLUB-BAKED

CHEESECAKE 900

forest berry sauce, whipped cream

BOURBON-FROSTED

CARROT CAKE 800

with cinnamon and walnuts

GRANDMA'S APPLE PIE

1,000

add vanilla ice cream +200

CHOCOLATE AND PEANUT

BUTTER TART 850

VANILLA CRÈME BRÛLÉE

WITH FRESH BERRIES 800

A&W ROOT BEER FLOAT 750

YUZU SHERBET 400

BLOOD ORANGE SORBET

400

WE ALL SCREAM

FOR ICE CREAM 400

vanilla • banana-pecan caramel

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