# 

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 2,200

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

# THE SALAD SHACK 1,100 | 1,500

quinoa, black beans, avocado, corn, feta dressing: balsamic, thousand island, chipotle ranch, azabudai house

# CHICKEN BACON RANCH SALAD 1,200 | 1,600

seasonal lettuces, crispy bacon, cherry tomatoes, cucumbers, shredded cheddar cheese, avocado, ranch dressing

# 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 vegetarian option: swap chicken for fried tofu

# SHOW YOUR SALAD A LITTLE EXTRA LOVE

half avocado, tofu or falafel +250 thick-cut bacon or chicken +400

shrimp, skirt steak or salmon +900

# 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 aïoli, local tomatoes, lettuce on hot dog roll

# FISHIN' GOOD 1,900

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

### THE SANDO 2,000

spicy crispy fried chicken, comeback sauce, pickles, brioche bun

# DOUBLE SMASH CHEESEBURGER 2,000

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

# SARATOGA SPRINGS CLUBHOUSE 1,850

bacon, smoked chicken, lettuce, tomato, avocado and mayonnaise on white or multigrain toast

# THE RIB EYE RUMBLE 2,500

caramelized onions, provolone, arugula and goat cheese spread on ciabatta

### 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 1,500**

starting with our classic hamburger on brioche bun

cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon • avocado +250 each mushrooms • fried egg +100 each

# LUNCH SPECIALS

**APRIL 7-18** 



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

**REMIXED BLT 2,500** wasabi aïoli, shredded romaine lettuce, fried pork belly, served on toasted ciabatta bread

CLASSIC NIÇOISE SALAD 2,200 tuna, anchovy fillet, hard-boiled egg, potato, green beans, capers, kalamata olives, lemon dressing

LUXURIOUS PORCINI RISOTTO 2,600 creamy burrata cheese, arugula, parmigiano-reggiano

LAMB SKEWERS 2,900 lemon-herb quinoa salad, tangy yogurt sauce, flatbread, crispy garbanzo beans

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 2,700** tomato, olives, capers, house pasta, garlic bread

"ASTORIA" GRILLED CHICKEN BREAST 3,000 tzatziki, cucumber-tomato salad, house-pickled onions and grilled eggplant

IPA-BATTERED JUMBO FISH AND CHIPS ONE PIECE 1,700 | TWO PIECES 2,250 tartar sauce, brew fries

# THE MAIN EVENTS

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

AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500 50z (140g)

**F1 WAGYU STRIP STEAK** 7,000 7oz (200g)

## AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

# GOT A SWEET TOOTH?

CLUB-BAKED CHEESECAKE 900 blueberry sauce, whipped cream

BOURBON-FROSTED CARROT CAKE 900 with cinnamon and walnuts

# GRANDMA'S APPLE PIE 1,000 add vanilla ice cream +200

### BANANA CARAMEL TART 850

dulce de leche, coffee-caramel sauce vanilla • banana-pecan caramel

## RHUBARB STRAWBERRY FOOL 800 greek yogurt mousse, rose jelly,

gingersnap

# 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

Suntory The Premium Malt's 800 draft

Asahi Super Dry 800 draft | bottle

Heineken 800 draft **Corona 800** bottle

Paulaner München Bier 800 bottle

Suntory All-Free 570 bottle

Bière des Amis 0.0 1,000 bottle



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 Decoy Chardonnay 1,500 | 7,100 California

# 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

2019 Pure Bred Old Vine Zinfandel 1,700 | 8,100 Lodi, California

**2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100** Central Coast, California

> All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.