STARTING LINEUP

Daily or Vegetarian Soup 600 | 900 seasonally inspired

Low Country Crab Soup 800 | 1,300 a club favorite since the '80s

Pork Crackling 500 crispy and served warm

Traders' Bar Eggs two 400 | four 700 pickled shallots, cajun maple pork belly, chives

Fried Zucchini 950 cool ranch dressing

Loaded Potato Tots 950 cheddar, jalapeño aïoli, crispy bacon, green onions

Hell-apeño Poppers 900 cream cheese, bacon, ranch dressing

Nachos Supreme 1,500 | 2,300 guacamole, jalapeños, cilantro choose one: pork & beef chili • pulled barbecued pork

French Bread Pizza 1,900 mozzarella, pepperoni, sausage

Shrimp Po' Boy 1,900 chipotle and lemon aïoli, local tomatoes, lettuce

Creamy Hummus 1,500 feta, cherry tomatoes, dukkah spice, pita

Fried Mozzarella 950 warm marinara sauce

TAPROOM TASTES

Tex-Mex Taco Bowl 1,800 seasoned ground beef, lettuce, chipotle dressing, beans, salsa, sour cream, guacamole, pickled red onions, corn, fresh cilantro, served in a fried tortilla bowl

Thick-Cut Southern Bacon 1,300 bourbon-molasses glaze

Steak Frites 7,500 f1 wagyu, crispy fries, chimichurri

TRADERS' BAR

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

Wine by the Glass (red/white) 330

The Cali Catch 3,100 yellowtail, mashed potatoes, roasted vegetables, tomato-olive tapenade

The Red, White and Grill 2,900 grilled kebab beef and chicken, cajun aïoli, seasonal vegetables, rice Atlantic Crabbie Burger 2,600 soft shell crab, rainbow slaw, sweet chili aïoli, fries

> Falafel Frenzy Wrap 2,400 lettuce, tomato, cucumber, tzatziki, choice of side

ALL-STARS

Crispy Chicken Wings 1,000 | 1,900 crazy buffalo sauce or louisiana rub

IPA-Battered Jumbo Fish and Chips one piece 1,500 | two pieces 2,000 wild hoki, tartar sauce, brew fries

Sliced Rib Eye 8,200 australian, long grain-fed, topped with crispy onions, tomatoes, and herb and garlic butter **Berkwood Hot Dog** 500 chopped onion, sweet relish add shoestring fries +300

Fully Loaded Chili-Cheese Dog 700 texas red chili, sour cream add shoestring fries +300

Astoria Grilled Chicken Breast 2,800 tzatziki, greek salad, dill

END ZONE EATS

served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries substitute soy-based patty available for cheeseburger

Double Smash Cheeseburger 1,975 bourbon-bacon jam, cheddar, leftuce, tomato, mayonnaise

LUNCH

SPECIALS

February 10-21

Weekdays

11:30am-3pm

All-American Crunch

chopped lettuce, pickled sport

cucumber, oregano vinaigrette

half avocado • tofu • falafel +200

shrimp • skirt steak • salmon +700

thick-cut bacon • chicken +400

peppers, salami, provolone, tomato,

Salad 1 600

Boosters

The Sando 1,900 spicy crispy fried chicken, comeback sauce, pickles, butter bun

Fishin' Good 1,900 beer battered wild hoki, american cheese, housemade tartar, coleslaw, pickles, bun The Rib Eye Rumble 2,500 caramelized onions, provolone, arugula, goat cheese spread

Reuben 2,300 | new york city deli-style +950 corned beef, melted gruyère, sauerkraut, russian dressing on grilled caraway rye

Saratoga Springs Clubhouse 1,750 bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast WRAP IT UP!

Crispy Caesar Wrap 1,000 creamy anchovy dressing, shaved parmesan, garlic croutons

Chinese Chicken Wrap 1,300 cilantro, chow mein, cashew nuts, hoisin-sesame dressing vegetarian option with fried tofu available

Buffalo Chicken Wrap 1,300 buffalo chicken tenders, blue cheese, tossed romaine

DESSERT

Club-Baked Cheesecake 900 forest berry sauce, whipped cream

Bourbon Carrot Cake 800 walnuts, bourbon cream cheese frosting

Apple Pie 1,000 + vanilla ice cream 200

Chocolate and Peanut Butter Tart 850

Vanilla Crème Brûlée with Fresh Berries 800

Guinness Float 850 vanilla ice cream

A&W Root Beer Float 750 vanilla ice cream

Yuzu Sherbet 400

Blood Orange Sorbet 400

Ice Cream 400 vanilla • banana-pecan caramel

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.