



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 STEAK BOWL 1,900**  
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta

**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*

**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

NOVEMBER 5-15



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

### **BUFFALO CHICKEN BURGER 2,300**

blue cheese, sesame bun

### **VONGOLE BIANCO 2,300**

spaghetti with japanese clams, broccoli, tomatoes,  
white wine and garlic butter

### **BUDDHA BOWL 2,300**

brown rice, cherry tomatoes, teriyaki cauliflower, cashews

### **FRENCH DIP 2,500**

fries, mushroom jus

### **WINE BY THE GLASS 330**

## SIGNATURE CREATIONS

### **RED, WHITE & GYRO 1,700**

tzatziki, red onions, tomatoes, lettuce

### **GRILLED SWORDFISH WITH PANZANELLA SALAD 2,500**

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

### **"ASTORIA" GRILLED CHICKEN BREAST 2,800**

avocado 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)

### **DOUBLE R RANCH USDA**

### **PRIME GRADE NEW YORK STRIP LOIN 8,000**

12oz (340g)

### **F1 WAGYU STRIP STEAK 7,000**

7oz (200g)

### **AUSTRALIAN LAMB CHOPS 3,000**

with chimichurri

## GOT A SWEET TOOTH?

*We got you covered...*

### **BOURBON-FROSTED**

### **CARROT CAKE 800**

with cinnamon and walnuts

### **GRANDMA'S APPLE PIE**

**1,000**

*add vanilla ice cream +200*

### **CHOCOLATE AND PEANUT**

### **BUTTER TARTE 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**  
(bottomless)

**Streamer Iced Latte 580**

**Art of Tea 350**  
Essential Black Tea  
Tropical Black Tea  
Hibiscus Berry\*  
\*caffeine-free  
(bottomless)

**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  
(bottomless)

**Canned Soda 460**  
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  
(bottomless)

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\*  
(bottomless)  
\*caffeine-free

**Yuzu-Ginger 690**

**Chai Latte 570**

**Hot Chocolate 570**



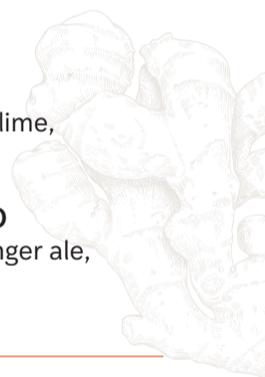
## MOCKTAILS

**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

**Suntory All-Free 570**  
bottle

## WINE

### BUBBLES

**NV Charles Lafitte Brut 2,200 | 12,900**  
Champagne, France

### WHITE

**David Duband & Louis Max Chardonnay 1,130 | 4,280**  
Pays d'Oc, France *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

**2020 Château du Grand Caumont 1,130 | 4,280**  
Corbières, France *seasonal selection*

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

**2021 Lamole di Lamole Maggiolo Chianti Classico 1,800 | 8,800**  
Tuscany, Italy

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

