



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. And make sure you don't miss our fantastic cheddar chive drop biscuits, served fresh out of the oven.

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

## FIRST CUTS

### CROCKETT'S STUFFED BITES 1,500

savory pastry filled with spiced beef and onions, served with avocado coulis

### MARYLAND-STYLE CRAB CAKE 2,200

cajun lobster sauce

### HOT 'N' CRISPY SPUDS 1,200

crispy potatoes, spicy tomato sauce, garlic aioli

### CALAMARI 1,500

chili, pineapple, basil, sweet chili aioli

### TUNA POKE 1,800

avocado, spicy sriracha aioli, crispy wontons

### JUMBO SHRIMP 2,100

served chilled, with housemade cocktail sauce

### PAN-SEARED SCALLOPS WITH CHARRED CORN 3,000

lemon beurre blanc, spring peas

## GET YOUR GREENS

### STEAKHOUSE CHOPPED SALAD 1,100 | 1,500

fresh greens, red onions, hearts of palm, artichoke hearts, cherry tomatoes, blue cheese crumbles, gorgonzola vinaigrette

### THE SALAD SHACK 1,100 | 1,500

quinoa, black beans, avocado, corn, feta

*dressing: balsamic, thousand island, chipotle ranch, azabudai house*

### CRISPY CAESAR SALAD 1,000 | 1,400

creamy anchovy dressing, shaved parmesan, hand-torn garlic croutons

### THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400

chow mein, cilantro, cashews, hoisin-sesame dressing

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

## SEA AND SIZZLE HANDHELDS

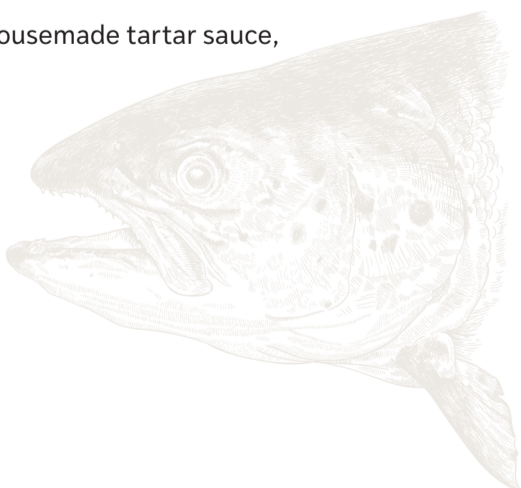
*choice of green salad, onion rings or shoestring fries*

### COWBOY BARBECUE BURGER 2,900

beef patty, pulled barbecue brisket, smoked bacon, cheddar, crispy onions, pickles, brioche bun

### FISHIN' GOOD 1,900

beer battered wild hoki, american cheese, housemade tartar sauce, coleslaw, pickles, brioche bun



# THE GREAT AMERICAN GRILL

choice of one butter or sauce: garlic herb butter, truffle butter, blue cheese butter, abg steak sauce, chimichurri

**CLASSIC TRIPLE-CUT TEXAN PRIME RIB ROAST 42,000**  
slow-roasted, peppercorn crusted with au jus and fresh grated horseradish  
60oz (1.7kg) reserve 2 days in advance

**DOUBLE-CUT F1 WAGYU PORTERHOUSE STEAK 23,000**  
32oz (900g) bone-in, cast iron-seared

**AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500**  
5oz (140g)

**AUSTRALIAN GRAIN-FED RIB EYE 6,600**  
12oz (340g)

**F1 WAGYU STRIP STEAK 7,400**  
7oz (200g)

**WASHINGTON STATE DOUBLE R RANCH STRIP LOIN 8,800**  
10oz (280g)

**AUSTRALIAN DOUBLE-CUT LAMB CHOPS 5,600**

## STEAK TOPPERS

seared scallop 900  
lobster tail 3,000  
jumbo prawn 1,000

sautéed mushrooms 500  
crispy maui onions 500

## STEAKHOUSE DELIGHTS

**STEAK AND LOBSTER 10,000**  
australian grain-fed beef tenderloin, succulent lobster tail

**BBQ BONE-IN PORK CHOP WITH APPLE CHUTNEY 6,000**  
grilled spring onions, mashed potatoes

**PAN-SEARED SEA BASS 3,800**  
fennel, pea purée, lemon butter sauce, served with daily vegetable

**BLACKENED SALMON 3,500**  
cajun dirty rice with shrimp

**SAUTÉED WILD MUSHROOMS WITH TRUFFLE CREAM SAUCE AND PARMESAN 3,100**  
served with toasted sourdough

**“ASTORIA” GRILLED CHICKEN BREAST 3,000**  
tzatziki, cucumber-tomato salad, house-pickled onions, grilled eggplant

**BABY BACK PORK RIBS 4,000**  
bourbon-coke barbecue sauce, brew fries, coleslaw

## SPECIALTY SIDES

**CHARRED BRUSSELS SPROUTS WITH BACON LARDONS 1,200**  
parmesan cheese, balsamic glaze

**CREAMED SPINACH 1,200**

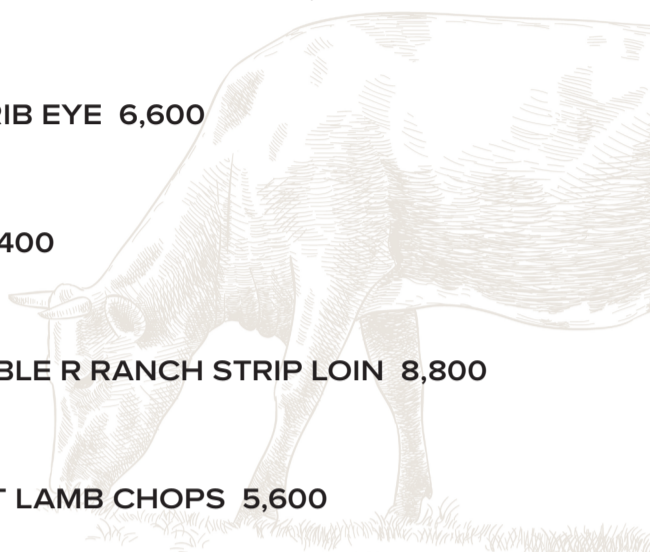
**LEMON HERB BROCCOLI 950**  
lemon, calabrian chili, garlic

**ROASTED WILD MUSHROOMS 1,250**  
basil, roasted garlic

**MAC AND CHEESE 1,500**  
house pasta, fontina and white cheddar sauce  
choice of one topping: texas chili, pulled pork, bacon, fried onions

**DOWN-HOME WHIPPED MASHED POTATOES 600**  
with hokkaido butter

**RAGIN' CAJUN STEAK FRIES 800**  
house-cut fries with original spice blend



# DRINKS

## SIGNATURE COCKTAILS

### American Bar & Grill Gibson 1,500

suntory roku gin, splash of dolin de chambéry dry vermouth, house-pickled pearl onion

### Reverse Rye Manhattan 1,500

jim beam pre-prohibition rye whiskey, carpano antica formula 1786 rosso vermouth, whiskey-infused cherry, angostura bitters

### Yuzu Mojito 1,200

fresh lime- and spearmint-infused bacardi carta blanca rum, homemade yuzu cordial, crushed ice, soda

### Classic Bloody Mary 1,400

tito's handmade vodka, tomato juice, spice mix, veal bouillon, fresh-grated horseradish, stuffed olives

### Negroni 1,500

prohibition blood orange gin, carpano antica formula 1786 rosso vermouth, orange

## SEASONAL CREATIONS

### Sweet Garden 1,100

rum, apple juice, lime juice, hibiscus tea, sugar syrup, cucumber

### Sakura Caipirinha 1,300

cachaça, cherry blossom liqueur, lemon, sugar

### Rye Orange Highball 1,300

jim beam prohibition rye, orange juice, aperol, soda, honey

### White Sangria 1,400

white wine, grand marnier, cognac, lemon syrup, orange, lemon, lime

## MOCKTAILS

### Club-Crafted Ginger Ale 690

black pepper-ginger cordial, soda, citrus

### Vanilla Coke 570

house-infused vanilla bean cordial, coca-cola

### Gingerito 910

black pepper-ginger syrup, lime, soda, spearmint

### Hibiscus Gingerito 910

hibiscus tea, ginger ale, lemon syrup, spearmint

## 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

### Bière des Amis 0.0 1,000

bottle

## 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