



# AMERICAN

BAR & GRILL

**“Taking our inspiration from classic American steakhouses, homecooked comfort food and neighborhood delis, we have crafted a selection of dishes that reflect the best of American cuisine for the season and produced with fresh, local ingredients.”**

*American Bar & Grill*

# BRUNCH



## COZY UP TO A BOWL OF

- ▶ **Low Country Crab Soup** a club favorite since the '80s ..... 800 | 1,600
- ▶ **Daily or Vegetarian Soup** seasonally inspired ..... 600 | 1,000

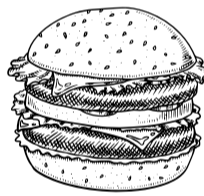


## FIELD OF GREENS

add soup +300

- **Kunimasa Farms' House Salad** club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta ..... 1,050 | 1,500  
*dressing: balsamic, buttermilk, thousand island, chipotle ranch, azabudai house*
- ▶ **Crispy Caesar Salad** with creamy anchovy dressing, shaved parmesan and hand-cut garlic croutons..... 1,000 | 1,400
- ▶ **The Essential Chinese Chicken Salad** with chow mein, cilantro, cashews and hoisin-sesame dressing ..... 1,080 | 1,580  
*vegetarian option: swap chicken for fried tofu*

**Show Your Salad a Little Extra Love**  
avocado +300 • tofu +400 • falafel +500 • bacon +500 • chicken +600  
• shrimp +700 • steak +900 • salmon +1,100



## HANDHELDS

*hand-formed burgers 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*

- **Double Smash Cheeseburger** cheddar and sticky bourbon-bacon jam on maison kayser brioche bun..... 1,975
- ▶ **All-American Cheeseburger** with lettuce, tomato, red onion and secret burger sauce ..... 1,700
- ▶ **Swordfish Burger** with tomato-olive-caper relish and lemon mayonnaise ..... 2,200

**Build Your Own Burger**  
starting with our classic hamburger 1,400  
cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon  
• avocado • mushrooms • fried egg +300 each

- ▶ **Saratoga Springs Clubhouse** with white or multigrain toast..... 1,900
- **The Reuben of All Reubens** corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye ..... 2,300  
*new york city deli-style +950*
- ▶ **Grilled Black Angus Rib Eye Sandwich** with caramelized onions, provolone, arugula and smoky-ash aioli ..... 2,500

## Chefs' Brunch Special

- ▶ **Salmon and Dill Salad** on sourdough with cherry tomato and herb salad ..... 2,600

## BENNIES

2,600 each

*add soup or salad +300*

*served on toasted english muffins with golden hash browns and poached eggs*

- **The Mission District** with heritage pulled pork, smashed avocado, pickled red onion and chipotle hollandaise
- ▶ **Classic Benedict** with grilled ham and hollandaise
- ▶ **The Deadliest Catch** golden crab cakes with extra snow crab and old bay hollandaise



## GOTTA HAVE MY EGGS & TOAST

2,400 each

*add soup or salad +300*

- ▶ **John Denver's Omelet** stuffed with diced ham, cheddar, bell peppers, onions, golden hash browns, your choice of toast and a hit of hog (two cherrywood bacon rashers or pork sausages)
- ▶ **"Don't Mess with Texas" Omelet** stuffed with chili con carne, cheddar, jalapeño, sour cream, red onion, golden hash browns, your choice of toast and a hit of hog (two cherrywood bacon rashers or pork sausages)
- ▶ **My Big Fat Greek Omelet** stuffed with spinach, bell peppers, feta, kalamata olives, golden hash browns, your choice of toast
- ▶ **NY Onion Bagel & Lox** with smoked salmon, dill cream cheese, capers, onion, avocado and american potato salad
- ▶ **Butcher's Daughter NY Onion Bagel** with grilled garden vegetables, dill cream cheese, capers, onion, avocado and american potato salad
- **Sunrise French Toast** stacked honey and orange custard-dipped maison landemaine brioche with chantilly cream, golden hash browns and a hit of hog (two cherrywood bacon rashers or pork sausages)

## Brunch Boosters

pork sausages +350 • hash browns +350  
• cherrywood bacon +300 • toast +200

## FROM THE GRILL

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

- ▶ **"Astoria" Grilled Chicken Breast** with avocado tzatziki, cucumber-tomato salad, house-pickled onions and grilled eggplant ..... 2,800
- ▶ **Australian Grape- and Long-Grain-Fed Tenderloin** 5oz (140g).....5,950
- **Double R Ranch USDA Prime Grade New York Strip Loin** 12oz (340g) ..... 8,000
- ▶ **Australian Grape- and Long-Grain-Fed Rib Eye** 12oz (340g)..... 6,500  
16oz (450g)..... 7,800
- ▶ **F1 Wagyu Strip Steak** 7oz (200g) ..... 7,000
- ▶ **Australian Double-Cut Lamb Chops** with chimichurri ..... 5,600
- ▶ **Catch of the Day** with seasonal side and chef's sauce ..... 3,700

# DRINKS

## ICED DRINKS

- ▶ **Streamer Coffee Tanzania Single Origin Cold Brew** ..... 700
- ▶ **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

## 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 +50 • oat,  
almond +100*
- ▶ **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

## 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
- ▶ **Aqua Panna still**..... 710 | 1,290

## 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, spear  
mint, soda
- ▶ **Hibiscus Gingerito**..... 910  
lemon syrup, spear mint, ginger ale,  
hibiscus tea

## BEER

- ▶ **Traders' Session IPA draft**..... 1,140
- ▶ **Suntory The Premium Malt's draft** 800
- ▶ **Asahi Super Dry draft | bottle**..... 800
- ▶ **Heineken draft** ..... 800
- ▶ **Corona bottle**..... 800
- ▶ **Suntory All-Free bottle**..... 570



## WINE

### Bubbles

- ▶ **NV Legras & Haas Intuition Brut**  
..... 2,200 | 12,900  
Champagne, France

### White

- ▶ **2022 Substance Sauvignon Blanc**  
..... 1,400 | 6,600  
Columbia Valley, Washington
- ▶ **2023 Elderton Chardonnay**  
..... 1,500 | 7,100  
Eden Valley, South Australia

### Red

- ▶ **2021 LangeTwins Family Sand Point Pinot Noir** ..... 1,500 | 7,100  
California
- ▶ **2020 Lamole di Lamole Maggiolo Chianti Classico**..... 1,800 | 8,800  
Tuscany, Italy
- ▶ **2021 Smith & Hook Cabernet Sauvignon**  
..... 1,900 | 9,100  
Central Coast, California

## SEASONAL

### White

- ▶ **2022 d'Arenberg Olive Grove Chardonnay** ..... 1,130 | 4,280  
McLaren Vale, Adelaide Hills,  
South Australia

### Red

- ▶ **2019 Crimson Ranch Cabernet Sauvignon** ..... 1,130 | 4,280  
California