



TRADERS' BAR

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 aioli, crispy bacon, green onions

Hell-peño 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 aioli, 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
fl wagyu, crispy fries, chimichurri

LUNCH SPECIALS

March 24-April 4

Weekdays
11:30am-3pm

All-American Crunch Salad 1,600
chopped lettuce, pickled sport peppers, salami, provolone, tomato, cucumber, oregano vinaigrette

Boosters
half avocado • tofu • falafel +200
thick-cut bacon • chicken +400
shrimp • skirt steak • salmon +700

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

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

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

Wine by the Glass (red/white) 330

Pan-Seared Monkfish 3,200
creamy mashed potatoes, chorizo, ratatouille, arugula

Cuban-Style Sandwich 2,700
roasted pork, ham, swiss cheese, smashed avocado, mustard, served on toasted baguette with choice of side

Chargrilled Hanger Steak 3,100
classic bordelaise sauce, roasted inca potatoes, string beans, kale

Buddha Bowl 2,500
steamed brown rice, teriyaki cauliflower, avocado, tofu, soybeans, local tomatoes, roasted cashew nuts

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

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.