



“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

LUNCH





Guest Chef Specials

FOURTH OF JULY



July 1-12

Celebrate independence with a festival of flavors straight from the Big Apple! Gramercy Tavern **Executive Chef Michael Anthony** has cooked up three of his favorite creations, all accompanied by chilled seasonal cucumber soup, his signature American cherry panna cotta with almond tuile and a bottomless soft drink.

▶ **Pan-roasted Japanese Sea Bass** eggplant-and-summer pepper caponata, micro basil 3,800

▶ **Blue Lobster on Brioche Sandwich** creamy potato salad, summer green beans, scallions..... 3,800

▶ **Michael Anthony Smash Burger** wagyu-angus beef blend, caramelized onions, mushrooms, cheddar, pickled-pepper mayonnaise 3,000

▶ **wine by the glass** 330

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

■ **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

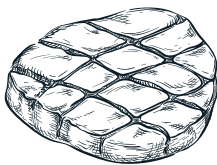
hand-formed burgers served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries
vegetarian option: plant-based patty substitute available for any burger

- **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
+300 each
cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon
• avocado • mushrooms • fried egg

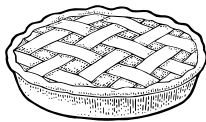
- ▶ **Saratoga Springs Clubhouse** with white or multigrain toast..... 1,900
- **The Reuben of All Reubens** corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye 2,300
new york city deli-style +950
- ▶ **Grilled Black Angus Rib Eye Sandwich** with caramelized onions, provolone,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



SPECIALTY MAINS

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 Lamb Chops** with chimichurri..... 3,000
- ▶ **Catch of the Day** with seasonal side and chef’s sauce 3,700



GOT A SWEET TOOTH?

We got you covered...

- ▶ **Frozen Coconut Brûlée** with pineapple-mango compote 850
- ▶ **Bourbon-Frosted Carrot Cake** with cinnamon and walnuts..... 800
- **Grandma’s Apple Pie** 1,000
add vanilla ice cream +200
- ▶ **Petite Baked Cheesecake** with seasonal fruit sauce 700
- ▶ **Yuzu Sherbet** 400
- ▶ **Blood Orange Sorbet** 400
- ▶ **We All Scream for Ice Cream** 400
vanilla • banana-pecan caramel

DRINKS

ICED DRINKS

- ▶ **Streamer Coffee Tanzania**
Single Origin Cold Brew 700
- ▶ **Streamer Iced Coffee** *bottomless*... 550
- ▶ **Streamer Iced Latte** 580
- ▶ **Art of Tea** *bottomless*.....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 *bottomless*..... 550
macchiato • cappuccino • café latte.. 580
substitute milk: soy +50 • oat,
almond +100
- ▶ **Art of Tea** *bottomless*..... 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** *bottomless* 460
Coca-Cola • Coke Zero • Ginger Ale
- ▶ **Canned Soda**..... 460
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
Victoria, Australia
- ▶ **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

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.