



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

MAINE-STYLE LOBSTER ROLL 3,500
chilled lobster, mayonnaise, lemon butter, abg secret seasoning

MARYLAND-STYLE CRAB CAKE 2,200
cajun lobster sauce

ABG DEVILED EGGS TWO: 400 | FOUR: 700
pickled shallots, cajun maple pork belly, chives

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

CORN RIBS 1,300
fresh corn, smoky paprika, garlic, cayenne pepper, chipotle sauce

THICK-CUT SOUTHERN BACON 1,300
bourbon-molasses glaze

SEASIDE EXTRAVAGANZA PLATTER 12,000
chilled lobster, crab claws, poached shrimp, mediterranean mussels, selection of poke, homemade cocktail sauce, lemon rémoulade, chimichurri sauce and lemon
add peruvian bay scallops +500 each

GET YOUR GREENS

BLUE CHEESE WEDGE 2,200
blue cheese, double-smoked bacon, crumbled egg, red onion, cherry tomatoes

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

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, cool ranch

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

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, sauce béarnaise, chimichurri

CLASSIC TRIPLE-CUT TEXAN PRIME RIB ROAST FOR SIX (MINIMUM) 7,000 PER PERSON

slow-roasted, peppercorn crusted with au jus and fresh grated horseradish
60oz (1.7kg)
reserve 1 day in advance

DOUBLE-CUT F1 WAGYU PORTERHOUSE STEAK 22,000

bone-in, cast iron-seared
32oz (900g)

NEW ZEALAND GRASS-FED TENDERLOIN 9,000

9oz (255g)

AUSTRALIAN GRAPE- AND LONG-GRAIN-FED RIB EYE 7,800

16oz (450g)

DOUBLE R RANCH USDA PRIME GRADE NEW YORK STRIP LOIN 8,000

12oz (340g)

F1 WAGYU STRIP STEAK 7,000

7oz (200g)

AUSTRALIAN DOUBLE-CUT LAMB CHOPS 5,600

STEAK TOPPERS

oscar style 1,500
lobster tail 3,000
jumbo prawn 1,000

sautéed mushrooms 500
crispy maui onions 500

STEAKHOUSE DELIGHTS

STEAK AND LOBSTER 10,000

new zealand grass-fed tenderloin, succulent lobster tail

PRIME SHORT RIB 6,000

pinot noir-braised, homestyle buttered potatoes, roasted baby carrots, jus

BLACKENED SALMON 3,500

cajun dirty rice with shrimp

"ASTORIA" GRILLED CHICKEN BREAST 2,800

avocado tzatziki, cucumber-tomato salad, house-pickled onions, grilled eggplant

BABY BACK PORK RIBS 4,000

bourbon-coke barbecue sauce, brew fries, coleslaw

SPECIALTY SIDES

CREAMED SPINACH 1,200

LEMON HERB BROCCOLI 950

lemon, calabrian chili, garlic

ROASTED WILD MUSHROOMS 1,250

basil, roasted garlic

GRILLED LOCAL ASPARAGUS 1,500

MAC AND CHEESE 1,500

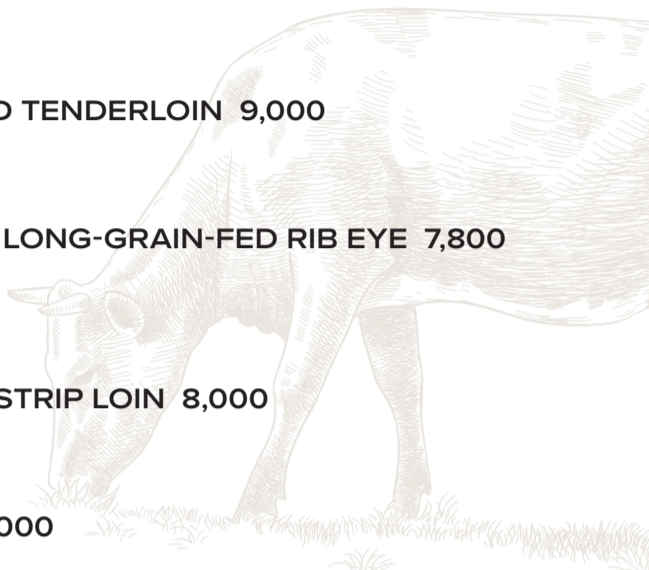
house pasta, fontina and white cheddar sauce
choice of one topping: texas chili, pulled pork, bacon, fried onions

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

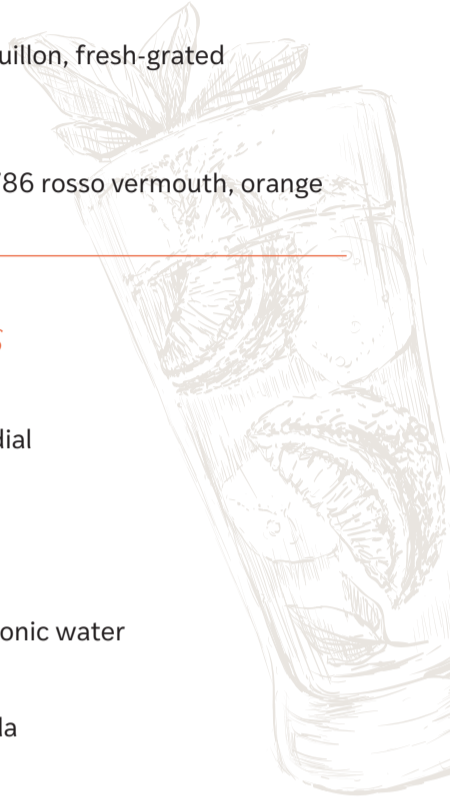
fresh lime- and spearmint-infused bacardi carta blanca rum, homemade yuzu cordial, crushed ice, soda

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

Matador 1,400

agavales blanco tequila, pineapple juice, fresh lime cordial

Umeshu Mojito

kiuchi umeshu, fresh lime cordial, spearmint, soda

Strawberry Sky

tito's handmade vodka, strawberry, fresh lime cordial, tonic water

Timberpoint Cooler

hendrick's gin, aperol, fresh cucumber, lime cordial, soda

Amaretto Old Fashioned

maker's mark bourbon, angostura bitters, amaretto, brown sugar, fresh orange, maraschino cherry

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

Chilled Cortado & Mint 550

espresso, milk, simple syrup, fresh mint



BEER

Traders' Session IPA 1,100

draft

Heineken 800

draft

Suntory The Premium Malt's 800

draft

Corona 800

bottle

Asahi Super Dry 800

draft | bottle

Suntory All-Free 570

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

