### American Bar & Grill Signatures

- **Today's Soup** 600 | 1,000  
  seasonal vegetarian soup available
- **New England Clam Chowder** 750 | 1,200
- **Crab Soup** 600 | 1,000 available on the 15th of each month

### Starters

- **Maryland Crab Cakes** 2,000  
  snow crab, old bay, lemon-caper rémoulade
- **Crispy Calamari** 1,500  
  golden-fried, sriracha and lime dip
- **Amberjack Carpaccio** 1,800  
  passion fruit, hazelnuts, micro fiore blu
- **Catalina Shrimp Cocktail** 1,800  
  cherry tomatoes, avocado, red onion, cucumber, cilantro, fried saltines
- **Double-Cut Bacon Pinchos** 1,100  
  sweet chili glaze, charred maple wood
- **Creamy Hummus** 1,500  
  feta, cherry tomatoes, dukkah spice, pita
- **Tomato and Burrata** 2,200  
  green tiger and local fruit tomatoes, mango, spearmint, balsamic pearls

### Salads

- **Kunimasa Farms' Field of Greens** 1,050 | 1,500  
  assorted seasonal lettuces, fennel, spring peas, beluga lentils, kalamata olives, tomato, feta, avocado  
  dressing: lemon vinaigrette or apple-carrot vinaigrette
- **Caesar Salad** 1,050 | 1,500  
  garlic croutons, avocado, creamy anchovy dressing
- **Chinese Chicken Salad** 1,080 | 1,580  
  cilantro, chow mein, cashew nuts, hoisin-sesame dressing  
  vegetarian option with fried tofu available

### Soup

- **Today's Soup** 600 | 1,000  
  seasonal vegetarian soup available
- **New England Clam Chowder** 750 | 1,200
- **Crab Soup** 600 | 1,000 available on the 15th of each month

### Sandwiches

- **American Bar & Grill Signature Dish**

### Main Courses

#### Rotisserie-Roasted Prime Rib
- Signature peppercorn crust, au jus, freshly shaved horseradish
- **Rhode Island**: 6oz (170g) 5,600  
  **Ohio**: 8oz (225g) 6,700  
  **California**: 12oz (340g) 9,000  
  **Texas**: 20oz (560g) 14,800

#### Tenderloin
- 5oz (140g) 5,950  
  Australian, 220-day, grape- and long-grain-fed

#### Rib Eye
- 12oz (340g) 6,500  
  Australian, 220-day, grape- and long-grain-fed
- 16oz (450g) 7,800  
  Australian, 220-day, grape- and long-grain-fed

#### New York Strip Loin
- 12oz (340g) 8,000  
  Double r ranch, usda prime

#### New York Strip Filet
- 8oz (225g) 9,000  
  Snake River farms, American Wagyu

#### Snow-Aged New York Strip Loin Filet
- 5oz (140g) 9,800  
  A4 wagyu, negita, chateau loin, grated daikon with ponzu

#### Rib Eye
- 12oz (340g) 12,500  
  Snake River farms, American Wagyu

#### Astoria Grilled Chicken Breast
- 2,800  
  Avocado tzatziki, cucumber-tomato salad, pickled onion, kalamata olives, grilled eggplant, dill

#### Double-Cut Lamb Chops
- 5,600  
  100% Australian pasture-raised, mint chutney

#### Barbecued Pork Plate
- 4,000  
  Pulled pork, St. Louis-cut pork ribs, smoked andouille sausage, southern coleslaw, Mac 'n' cheese, white bread

#### Fresh Catch of the Day
- 3,700  
  Seasonal side

### Burger & Sandwiches

- **Double Smash Cheeseburger** 1,900  
  Bourbon-bacon jam, cheddar cheese, lettuce, tomato, mayonnaise
- **All-American Cheeseburger** 1,600  
  Lettuce, tomato, red onion, sweet pickle-aioli
- **PNW Salmon Burger** 2,200  
  Arugula, mustard-dill aioli, lemon pickles
- **Saratoga Springs Clubhouse** 1,800  
  Bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast
  - Brød Organic sourdough +150
- **Reuben** 1,900  
  New York City-style +800  
  Corned beef, gryüre, sauerkraut, Russian dressing, rye

### Sides

- **Grilled Eggplant** 900  
  Sumac, hazelnuts, tzatziki, local honey
- **Mac 'n’ Cheese** 1,200  
  Mozzarella, gouda, cheddar, grana padano
- **Spinach** 1,000  
  - Garlic-sautéed  
  - Steamed  
  - Creamed
- **Broccoli** 950  
  Chili, pine nuts, organic lemon
- **Creamed Corn** 800  
  Feta, jalapeños, cilantro
- **Baby Bella Mushrooms** 1,000  
  Fresh herbs, white wine, lemon, sea salt
- **Mashed Potatoes** 600
- **Crispy Fries or Cajun Fries** 700

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**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.**