**SOUPS**

- **Today’s Soup** 600 | 1,000
- **Seasonal Vegetarian Soup** 600 | 1,000
- **Crab Soup** 600 | 1,000
  *available on the 15th of each month*

**BURGERS & SANDWICHES**

served with a choice of green salad, potato salad, coleslaw, onion rings, french fries or cojín fries  ■ substitute soy-based patty for any burger

- **Double Smash Cheeseburger** 1,900
  bourbon-bacon jam, cheddar, lettuce, tomato, mayonnaise

- **All-American Cheeseburger** 1,600
  lettuce, tomato, red onion, sweet pickle-aïoli

- **PNW Salmon Burger** 2,200
  arugula, mustard-dill aïoli, lemon pickles

- **Saratoga Springs Clubhouse** 1,800
  bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast
  ■ bred organic sourdough +150

- **Reuben** 1,900 | new york city-style +800
  corned beef, gruyère, sauerkraut, russian dressing, rye

  ■ **BURGER TOPPINGS** +300 each
  ■ cheddar  ■ blue cheese
  ■ swiss cheese  ■ avocado
  ■ cherrywood-smoked bacon  ■ mushrooms  ■ fried egg

**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

  ■ **SALAD BOOSTERS**
  ■ avocado +300  ■ tofu +400  ■ falafel +500  ■ bacon +500
  ■ chicken +600  ■ shrimp +700  ■ steak +900  ■ salmon +1,100

**MAINS**

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

- **Astoria Grilled Chicken Breast** 2,800
  avocado tzatziki, cucumber–tomato salad, pickled onion, kalamata olives, grilled eggplant, dill

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

- **Rib Eye** 12oz (340g) 12,500
  snake river farms, american wagyu

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  snake river farms, american wagyu

- **Double-Cut Lamb Chops** 5,600
  100% australian pasture-raised, mint chutney

**LUNCH SPECIALS**

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

wine by the glass 330

- **Classic French Dip** 2,400 full | 1,600 half
  shaved prime rib, buttered baguette, herb fries, au jus

- **Chili- and Lime-Glazed Salmon** 2,400
  organic cauliflower “rice” pilaf, avocado, micro greens, macadamia nuts

- **Mango and Popcorn Shrimp Salad** 1,900
  avocado, tomato, arugula, watercress, fresh herbs, lime-mint vinaigrette, crispy asian noodles, cashews

- **Grilled Huli Huli Half Chicken** 2,250
  coconut rice, pineapple salsa

**American Bar & Grill Signature Dish**

- **Spaghetti Carbonara** 2,300
  pancetta, pecorino romano, garlic bread

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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.