

AMERICAN

BAR & GRILL

September 11–22

LUNCH SPECIALS

main + today's soup/vegetarian soup or mini green salad + handcrafted petite dessert + bottomless soft drink
wine by the glass 330

Seafood Linguine 2,200
white wine and herb butter sauce, baguette

Iceberg Wedge Salad 1,950
tomato, red onion, gorgonzola picante,
creamy blue cheese dressing
add complimentary bacon or chicken

Greek Gyro Plate 2,150
grilled lamb, oregano-roasted potatoes, cucumber, tomato-feta salad, pita, tzatziki

Grilled Cheese Sandwich & Tomato Soup 1,900
local organic sourdough

Tuna Yukke Rice Bowl 2,300
yellowfin tuna, korean gochujang dressing, avocado,
egg yolk, dried seaweed

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 cajun 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-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, 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

◆ **New York Strip Filet** 8oz (225g) 9,000
snake river farms, american wagyu

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

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

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

Fresh Catch of the Day 3,700

◆ **American Bar & Grill Signature Dish**