



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.

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

GET YOUR GREENS

CHIMICHURRI BOWL 2,200
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta
customize with a protein of your choice: thick-cut bacon, chicken, shrimp, steak or salmon

THE SALAD SHACK 1,100 | 1,500
quinoa, black beans, avocado, corn, feta
dressing: balsamic, thousand island, chipotle ranch, azabudai house

CHICKEN BACON RANCH SALAD 1,200 | 1,600
seasonal lettuces, crispy bacon, cherry tomatoes, cucumbers, shredded cheddar cheese, avocado, ranch dressing

CRISPY CAESAR SALAD 1,000 | 1,400
creamy anchovy dressing, shaved parmesan and hand-torn garlic croutons

THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400
chow mein, cilantro, cashews and hoisin-sesame dressing vegetarian
vegetarian option: swap chicken for fried tofu

SHOW YOUR SALAD A LITTLE EXTRA LOVE

half avocado,
tofu or falafel
+250

thick-cut bacon
or chicken
+400

shrimp,
skirt steak or
salmon +900

HANDHELDS

hand-formed burgers and sandwiches 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

CHICKEN PESTO PANINI 1,900
grilled chicken, arugula, pesto sauce, sun-dried tomatoes and mozzarella on ciabatta

SHRIMP PO' BOY 1,900
chipotle and lemon aioli, local tomatoes, lettuce on hot dog roll

FISHIN' GOOD 1,900
beer-battered wild hoki, american cheese, house made tartar sauce, coleslaw, pickles, brioche bun

THE SANDO 2,000
spicy crispy fried chicken, comeback sauce, pickles, brioche bun

DOUBLE SMASH CHEESEBURGER 2,000
cheddar and sticky bourbon-bacon jam on maison kayser brioche bun

SARATOGA SPRINGS CLUBHOUSE 1,850
bacon, smoked chicken, lettuce, tomato, avocado and mayonnaise on white or multigrain toast

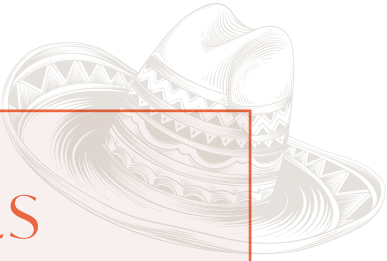
THE RIB EYE RUMBLE 2,500
caramelized onions, provolone, arugula and goat cheese spread on ciabatta

THE REUBEN OF ALL REUBENS 2,300
corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye
new york city deli-style +950 (signature)

BUILD YOUR OWN BURGER 1,500
starting with our classic hamburger on brioche bun

cheddar • blue cheese • swiss cheese • provolone •
cherrywood bacon • avocado +250 each
mushrooms • fried egg +100 each





LUNCH SPECIALS

A CINCO DE MAYO CELEBRATION

MAY 7-16

main + today's soup/vegetarian soup or mini green salad + handcrafted petite dessert + cinco de mayo special mocktail

LOADED SHRIMP QUESADILLA 3,100

flour tortilla, mexican cheese mix, mixed peppers, guacamole, chipotle mayonnaise, fiesta chips

SAN DIEGO FISH TACOS 2,900

crispy beer-battered fish, tortillas, cabbage, lime cream, tomato salsa, refried beans

BEEF TAQUITO DELIGHTS 2,900

mexican rice, avocado salsa, tomato salsa, sour cream, cilantro

ENSALADA MEXICANA 2,600

romaine lettuce, tomato, onion, cucumber, avocado, cilantro, lime vinaigrette

CINCO DE MAYO MOCKTAILS

Cucumber Lemonade • Hibiscus Lemonade • Hibiscus Gingerito (with alcohol +300)

WINE BY THE GLASS 330

SIGNATURE CREATIONS

THE MANHATTAN MELT 2,000

crispy breaded chicken cutlets, marinara sauce, sun-dried tomato spread and melted mozzarella on ciabatta

GRILLED SWORDFISH 2,700

tomato, olives, capers, house pasta, garlic bread

“ASTORIA” GRILLED CHICKEN BREAST 3,000

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

IPA-BATTERED JUMBO FISH AND CHIPS ONE PIECE 1,700 | TWO PIECES 2,250

tartar sauce, brew fries

THE MAIN EVENTS

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

AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500

5oz (140g)

F1 WAGYU STRIP STEAK 7,000

7oz (200g)

AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

GOT A SWEET TOOTH?

We got you covered...

CLUB-BAKED CHEESECAKE 900

blueberry sauce, whipped cream

BOURBON-FROSTED CARROT CAKE 900

with cinnamon and walnuts

GRANDMA'S APPLE PIE 1,000

add vanilla ice cream +200

BANANA CARAMEL TART 850

dulce de leche, coffee-caramel sauce

RHUBARB STRAWBERRY FOOL 800

greek yogurt mousse, rose jelly, gingersnap

A&W ROOT BEER FLOAT 750

YUZU SHERBET 400

BLOOD ORANGE SORBET 400

WE ALL SCREAM FOR ICE CREAM 400

vanilla • banana-pecan caramel

DRINKS

ICED DRINKS

Streamer Iced Coffee 550

Streamer Iced Latte 580

Art of Tea 350

Essential Black Tea

Tropical Black Tea

Hibiscus Berry*

*caffeine-free

Arnold Palmer 570

Boston Iced Tea 570

Iced Chocolate 570

SOFT DRINKS

Fresh-Squeezed Orange Juice
1,020

Juice • Lemonade • Lemon Squash
Hibiscus Lemonade 570

Soda 460

Coca-Cola • Coke Zero • Ginger Ale •

Sprite • Dr Pepper • Root Beer • Diet

Ginger Ale

San Pellegrino sparkling 710 | 1,290

Acqua Panna still 710 | 1,290

HOT DRINKS

Handmade Barista Creations: Streamer Coffee Company

TAC Original Premium Drip • Ristretto Espresso • Espresso Americano • Decaf 550
(complimentary refills)

Macchiato • Cappuccino • Café Latte 580

[Substitute milk: Soy • Oat • Almond]

Art of Tea 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

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,
spearmint, soda

Hibiscus Gingerito 910

lemon syrup, spearmint, ginger ale,
hibiscus tea

BEER

Traders' Session IPA 1,100

draft

Corona 800

bottle

Suntory The Premium Malt's 800

draft

Paulaner München Bier 800

bottle

Asahi Super Dry 800

draft | bottle

Suntory All-Free 570

bottle

Heineken 800

draft

Bière des Amis 0.0 1,000

bottle

WINE

BUBBLES

NV Charles Lafitte Brut 2,200 | 12,900

Champagne, France

WHITE

2023 Ally Bay Sauvignon Blanc 1,130 | 4,280

Spain *seasonal selection*

2022 Substance Sauvignon Blanc 1,400 | 6,600

Columbia Valley, Washington

2023 Decoy Chardonnay 1,500 | 7,100

California

RED

2021 Cignomoro Pepe Nero Primitivo 1,130 | 4,280

Salento, Puglia, Italy *seasonal selection*

2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100

California

2019 Pure Bred Old Vine Zinfandel 1,700 | 8,100

Lodi, California

2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100

Central Coast, California