



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. Thoughtfully prepared and full of heart, each dish is designed to bring people together and celebrate the flavors that feel like home.

**AMERICAN**  
BAR & GRILL

# FEAST ON A BOWL OF

**LOW COUNTRY CRAB SOUP 800 | 1,300**  
a club favorite since the '80s

**HOUSEMADE SOUP OF THE MOMENT 600 | 900**  
seasonal inspiration from the kitchen

## TO BEGIN WITH

**CAULIFLOWER WINGS 1,500**  
maple-chili glaze, smoked salt

**EGGPLANT CAVIAR 1,500**  
roasted eggplant, garlic, tahini, olive oil, herbs, served with sourdough crostini

**SMOKED YELLOWTAIL CRUDO 1,900**  
grilled pineapple salsa, chili-lime vinaigrette

**MOZZARELLA AND SUMMER TOMATO SALSA 1,500**  
kawaba farm mozzarella, grapes, tomato, arugula

**MANHATTAN BEACH SEAFOOD CAMPECHANA! 2,200**  
classic west coast seafood cocktail with shrimp, scallops and avocado in a zesty tomato-lime sauce

**CHESAPEAKE CRAB CAKE 2,200**  
sweet corn relish and whole grain mustard aioli

**AMAZAKE-CURED LOCAL BACON 1,500**  
with cherry sweet and sour glaze

**CALAMARI 1,500**  
chili, pineapple, basil, sweet chili aioli

## GET YOUR GREENS

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

**BOSTON BIBB GREEK SALAD 1,200 | 1,600**  
watermelon, feta, olives, cucumber, tomato, oregano vinaigrette

**LITTLE GEMS CHOP CHOP SALAD 1,200 | 1,600**  
marinated asparagus, amazake-cured bacon, egg, chives, tomato, garden herb ranch

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

### SHOW YOUR SALAD A LITTLE EXTRA LOVE

tofu or falafel +250  
half avocado +300

thick-cut amazake-cured bacon or chicken +400

shrimp, skirt steak or salmon +900

## BETWEEN BREAD

*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, house made tartar sauce, coleslaw, pickles, brioche bun

# THE GREAT AMERICAN GRILL

choice of one butter or sauce: garlic herb butter, truffle butter, abg steak sauce, chimichurri

## SALT-CRUSTED SLOW ROASTED F1 WAGYU

carved to order, accompanied by creamy danshaku mashed potatoes, seasonal farm vegetables, rich au jus, and horseradish cream  
available monday, wednesday and friday  
6oz (170g) 7,200 | 8oz (225g) 9,200  
12oz (340g) 13,000 | 20oz (560g) 20,000

## DOUBLE-CUT F1 WAGYU PORTERHOUSE 23,000

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

## WASHINGTON STATE DOUBLE R RANCH STRIP LOIN 9,200

10oz (280g) hand-cut from premium northwest cattle, this well-marbled strip is bold and flavorful

## F1 WAGYU STRIP STEAK 9,200

9oz (250g) rich, marbled and flavorful wagyu x holstein cross

## AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500

5oz (140g) buttery soft

## AUSTRALIAN “BUDO-GYU” GRAPE-FED RIB EYE 7,500

12oz (340g) full-flavored finished beef

### STEAK TOPPERS

seared scallop 900  
lobster tail 3,000  
jumbo prawn 1,000

sautéed mushrooms 500  
crispy maui onions 500

# CHARCOAL CLASSICS

## STEAK AND ROCK LOBSTER 12,000

australian grain-fed beef tenderloin, ibaraki rock lobster tail

## LAMB CHOP LOLLIPOPS 5,600

date molasses, cucumber-mint yogurt

## SANTA MARIA BARBECUED CHICKEN 3,200

marinated in garlic, lemon and santa maria-style spice rub and slow-grilled, served with pinquito beans and tangy slaw

## SLOW-SMOKED BABY BACK RIBS 4,000

bourbon-coke barbecue sauce, brew fries, coleslaw

# FROM THE SEA

## SALMON WITH WARM SUCCOTASH 3,500

cranberry beans, grilled corn, cherry tomatoes, zucchini

## ROCK LOBSTER CIOPPINO MARKET PRICE

cherrystone clams, scallops, seasonal catch in a summer cioppino sauce, served with sourdough

## GRILLED LINE-CAUGHT OKINAWAN SWORDFISH 3,500

thick-cut and flame-grilled, served with roasted eggplant, cherry tomatoes

# SPECIALTY SIDES

## TILLAMOOK COLBY JACK MAC AND CHEESE 1,200

with pan-roasted amazake-cured bacon

## SAUTÉED WILD MUSHROOMS 1,200

with roasted garlic and basil

## LEMON HERB BROCCOLI 950

lemon, calabrian chili, garlic

## CREAMED SPINACH 1,200

## DOWN-HOME WHIPPED MASHED POTATOES 600

with hokkaido butter

## RAGIN’ CAJUN STEAK FRIES 800

house-cut fries with original spice blend

# SET MENUS

*OCEAN*  
10,500

I  
**EGGPLANT CAVIAR**  
roasted eggplant, garlic, tahini,  
olive oil, herbs, served with  
sourdough crostini  
*or*

**SMOKED YELLOWTAIL  
CRUDO**  
grilled pineapple salsa, chili-lime  
vinaigrette

II  
**CRISPY CAESAR SALAD**  
with creamy anchovy dressing,  
shaved parmesan and hand-torn  
garlic croutons  
*or*

**HOUSEMADE SOUP  
OF THE MOMENT**  
seasonal inspiration from the kitchen

III  
**F1 WAGYU STRIP STEAK**  
9oz (250g) rich, marbled and flavorful  
wagyu x holstein cross served with  
creamy danshaku mashed potatoes  
and today's fresh vegetables  
*or*

**SALMON WITH WARM  
SUCCOTASH**  
cranberry beans, grilled corn,  
cherry tomatoes, zucchini

*DESSERT*  
**YUZU SHERBET**  
*or*  
**BLOOD ORANGE SORBET**  
  
**Streamer Coffee**  
*or*  
**Art of Tea Selection**

*LAND*  
12,800

I  
**LOW COUNTRY CRAB SOUP**  
a club favorite since the '80s  
*or*

**HOUSEMADE SOUP  
OF THE MOMENT**  
seasonal inspiration from the kitchen

II  
**CRISPY CAESAR SALAD**  
with creamy anchovy dressing,  
shaved parmesan and hand-torn  
garlic croutons  
*or*

**LITTLE GEMS CHOP CHOP  
SALAD**  
marinated asparagus, bacon, egg,  
chives, tomato, garden herb ranch

III  
**CHESAPEAKE CRAB CAKE**  
sweet corn relish, whole grain  
mustard aioli

IV  
**STEAK AND LOBSTER**  
5oz long grain-fed tenderloin,  
succulent lobster tail +1,500  
*or*

**SALMON WITH WARM  
SUCCOTASH**  
cranberry beans, grilled corn,  
cherry tomatoes, zucchini  
*or*

**F1 WAGYU STRIP STEAK**  
9oz (250g) rich, marbled and flavorful  
wagyu x holstein cross served with  
creamy danshaku mashed potatoes  
and today's fresh vegetables  
*or*

**AUSTRALIAN GRAIN-FED  
BEEF TENDERLOIN**  
5oz (140g) buttery soft served with  
creamy danshaku mashed potatoes  
and today's fresh vegetables

*DESSERT*  
**CLUB-BAKED CHEESECAKE**  
blueberry sauce, whipped cream  
*or*

**ALL-AMERICAN APPLE PIE**  
à la mode  
  
**Streamer Coffee**  
*or*  
**Art of Tea Selection**

