



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

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

II

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

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

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
**Steven Smith Teamaker
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
mango-passion fruit sauce,
whipped cream
or

ALL-AMERICAN APPLE PIE
à la mode

Streamer Coffee
or
**Steven Smith Teamaker
Selection**

