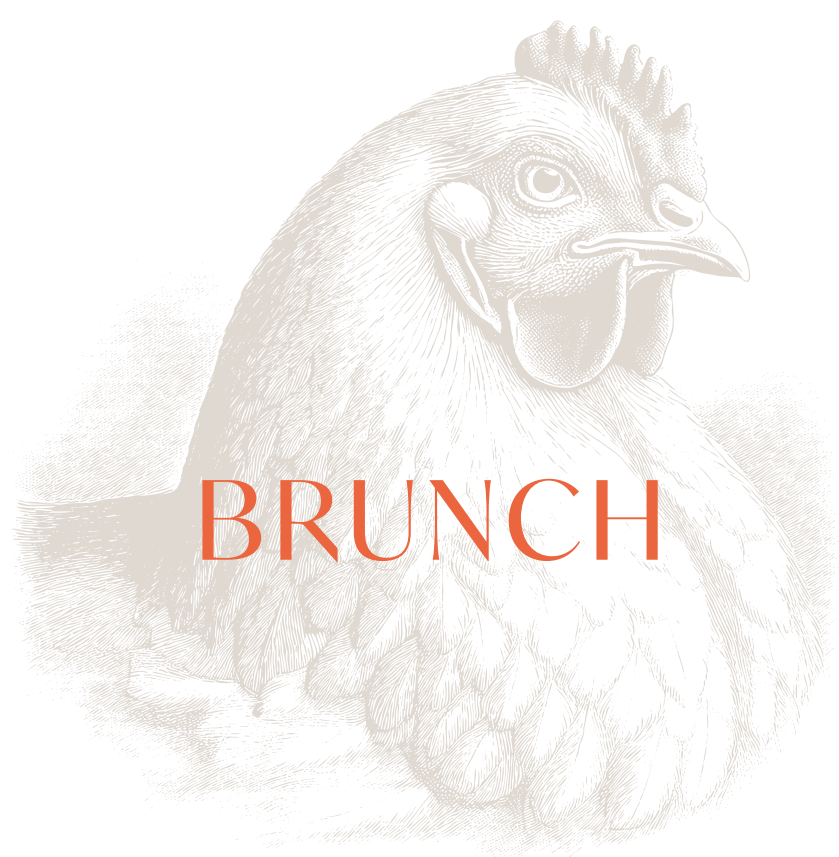




Inspired by classic steakhouses, cozy comfort food and beloved neighborhood delis, we've crafted a vibrant selection of seasonal dishes that highlight the best of American cuisine, all made with fresh, local ingredients. Thoughtfully prepared and full of heart, each dish is designed to bring people together 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

DAILY OR VEGETARIAN SOUP 600 | 900
seasonally inspired

BRUNCH BEGINNINGS

SMASHED AVOCADO TOAST 1,800
cucumber, radish, tomato, rustic bread, chipotle flakes
egg +100 • smoked salmon +900

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

EARLY GREENS

CITRUS SUNRISE SALAD 2,100
avocado, orange, grapefruit, marinated feta, almonds, mixed greens, citrus vinaigrette
choose one topping: thick-cut bacon, chicken, shrimp, skirt steak or salmon

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 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

HANDHELDS

choice of green salad, onion rings, or shoestring fries

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

CREOLE SPICED CHICKEN SANDWICH 2,400
avocado, tomato, lettuce, soca slather

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

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

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

CLASSIC BEEF DIP 3,000
thin-sliced roasted beef rib on a warm roll, served with au jus and american brown mustard
add swiss cheese +250

BENNIES

CLASSIC BENEDICT 2,600
grilled ham, hollandaise sauce, toasted English muffins, golden hash browns

CRABBY BENNY DELIGHT 2,600
chesapeake crab cake, cajun hollandaise sauce, toasted english muffins, golden hash browns

BRUNCH SPECIAL

GRILLED HALLOUMI PLATE 2,400
chargrilled halloumi cheese, blistered cherry tomatoes, grilled pita, hummus, served with fresh-cut salad with red onion and zesty greek-style vinaigrette

EGGS AND BEYOND

CALI BURRITO 2,500
steak, scrambled eggs, cheddar, potatoes, macha salsa, avocado salsa

TOAST OF THE TOWN 2,200
french toast topped with maple syrup, comes with bacon and two eggs any style

AMERICAN BREAKFAST 1,500
two cage-free eggs any style, breakfast potatoes, choice of bacon or sausage, toast

JOHN DENVER’S OMELET 2,200
diced ham, cheddar, bell peppers, onions, golden hash browns

“DON’T MESS WITH TEXAS” OMELET 2,200
chili con carne, cheddar, jalapeños, sour cream, red onion, golden hash browns

MARUICHI EVERYTHING BAGEL 2,500
lox, cream cheese, capers, dill, red onions, lemon

DAYBREAK DELIGHTS

SANTA MARIA BARBECUED CHICKEN 3,200
marinated in garlic, lemon and santa maria-style spice rub and slow-grilled, served with pinto beans and tangy slaw

GRILLED SUMMER VEGETABLE WRAP 1,700
eggplant caviar, zucchini, piquillo peppers, falafel, cucumber-mint yogurt

BRUNCH BOOSTERS

pork sausages +350	cherrywood bacon +200
hash browns +350	toast +200

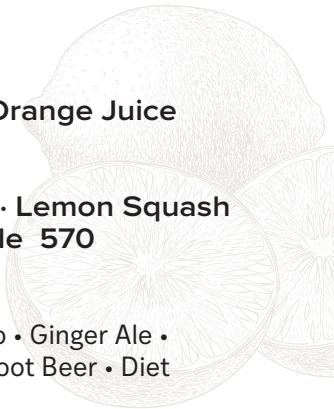
DRINKS

ICED DRINKS

- Streamer Iced Coffee 550
- Streamer Iced Latte 580
- NEW** Steven Smith Teamaker 350
Exceptional Iced Tea
Red Nectar *caffeine-free*
(complimentary refills)
- 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]
- NEW** Steven Smith Teamaker 350
Green Tea: Spring Greens • Fez • Jasmine Silver Tip • Rose City Genmaicha
Black Tea: Kandy • British Brunch • Lord Bergamot • Masala Chai
Herbal Infusions *caffeine-free*: Meadow • Peppermint Leaves • Big Hibiscus
- 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
- Citrus Cherry 570**
cherry, lemon syrup, soda

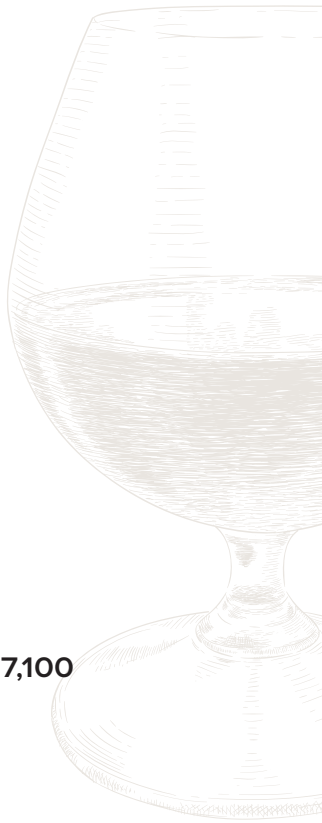


BEER

- Traders’ Session IPA 1,100**
draft
- Brooklyn Lager 1,020**
bottle
- Suntory The Premium Malt’s 800**
draft
- Magners Irish Cider 800**
bottle
- Asahi Super Dry 800**
draft | bottle
- Suntory All-Free 570**
bottle
- Heineken 800**
draft
- Bière des Amis 0.0 1,000**
bottle
- Corona 800**
bottle

WINE

- BUBBLES**
NV Charles Lafitte Brut 2,200 | 12,900
Champagne, France
- WHITE**
2023 Ally Bay Sauvignon Blanc 950 | 4,500
Spain
- 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 950 | 4,500
Salento, Puglia, Italy
- 2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100**
California
- 2022 Heart & Soil Shiraz 1,300 | 6,300**
Langhorne Creek, South Australia
- 2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100**
Central Coast, California



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.