



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

SALADS AND BOWLS

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

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

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

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

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

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

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

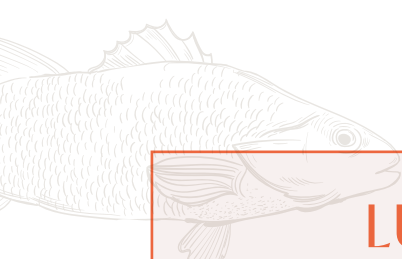
SARATOGA SPRINGS CLUBHOUSE 1,850
bacon, smoked chicken, lettuce, tomato, avocado and mayonnaise on white or multigrain toast

THE 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

avocado +300 each
cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon +250 each
mushrooms • fried egg +100 each





LUNCH SPECIALS

CLASSIC MIDWEST COMFORT FOOD

September 1–October 3

*main + today's soup/vegetarian soup or mini green salad
+ handcrafted petite dessert + bottomless soft drink*
(Drip Coffee · Ristretto Espresso · Espresso Americano · Decaf ·
Iced Tea · Coca-Cola · Coke Zero · Ginger Ale · Club Soda)

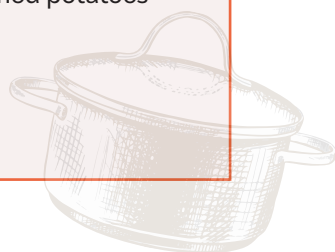
APPLE ORCHARD SALAD WITH PORK BELLY 2,500
mixed greens, apples, walnuts, maple vinaigrette

**SEARED, MAPLE- AND DIJON-GLAZED
WHITEFISH 3,100**
farro, roasted squash, kale, dried cranberries, toasted pepitas

WISCONSIN PATTY MELT 2,700
griddled beef, swiss cheese, caramelized onion, rye,
served with wisconsin cheese curds

THICK-SLICED HOUSE MEATLOAF 2,900
tomato jam, crispy shallots, served with creamy mashed potatoes
and skillet green beans

WINE BY THE GLASS 330



SIGNATURE CREATIONS

GRILLED LINE-CAUGHT OKINAWAN SWORDFISH 3,500
thick-cut and flame-grilled, served with roasted eggplant and cherry
tomatoes

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

**IPA-BATTERED JUMBO FISH AND CHIPS
ONE PIECE 1,700 | TWO PIECES 2,250**
tartar sauce, brew fries

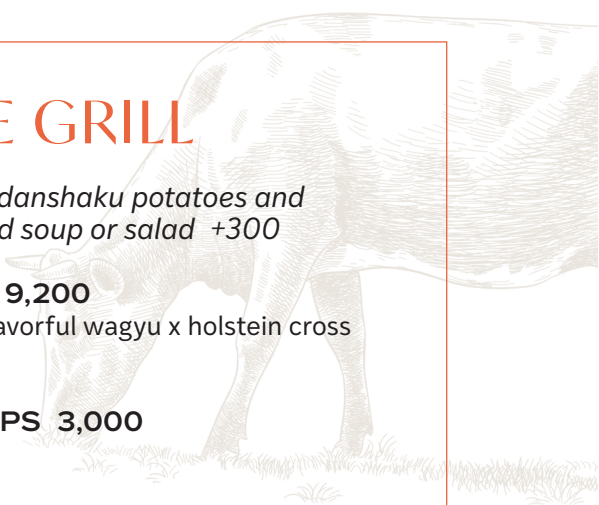
HOT OFF THE GRILL

*served with creamy mashed danshaku potatoes and
today's fresh vegetables | add soup or salad +300*

F1 WAGYU STRIP STEAK 9,200
9oz (250g) rich, marbled and flavorful wagyu x holstein cross

AUSTRALIAN LAMB CHOPS 3,000
with chimichurri

AUSTRALIAN GRAIN-FED TENDERLOIN 6,500
5oz (140g) buttery soft



GOT A SWEET TOOTH?

We got you covered...

**CLUB-BAKED
CHEESECAKE 900**
mango-passion fruit sauce,
whipped cream

**BOURBON-FROSTED
CARROT CAKE 900**
with cinnamon and walnuts

**GRANDMA'S APPLE PIE
1,000**
add vanilla ice cream +200

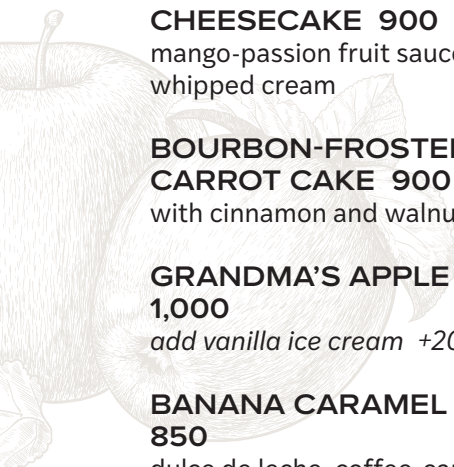
**BANANA CARAMEL TART
850**
dulce de leche, coffee-caramel sauce

A&W ROOT BEER FLOAT 750

YUZU SHERBET 400

**BLOOD ORANGE SORBET
400**

**WE ALL SCREAM
FOR ICE CREAM 400**
vanilla • banana-pecan caramel



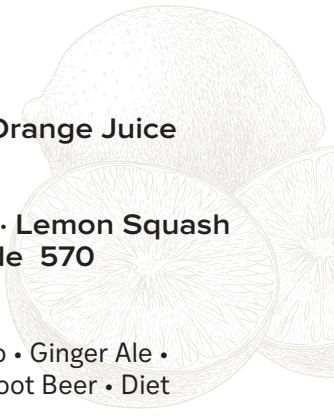
DRINKS

ICED DRINKS

- Streamer Iced Coffee 550
- Streamer Iced Latte 580
- 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

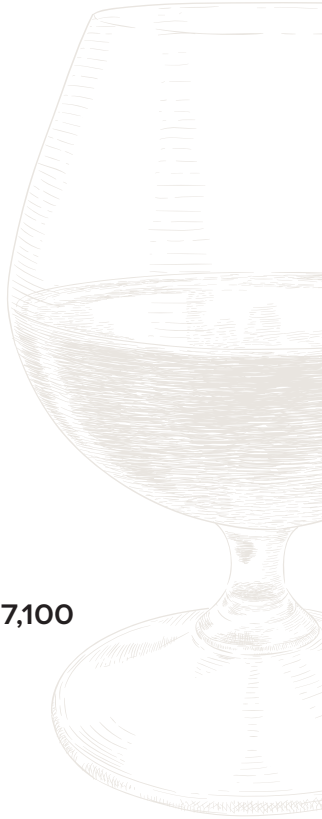


BEER

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