**Starting Lineup**

- **Hell-ápeño Poppers** 1,100
  - cream cheese, bacon, chimichurri ranch

- **Nachos Supreme** 1,500 | 2,300
  - guacamole, jalapeños, cilantro
  - choose one: carne asada • pulled barbecued pork • grilled chicken

- **Crispy Chicken Wings** 1,000 | 1,800
  - crazy buffalo • bourbon glaze • raqin' cajun • garlic parmesan

- **Double-Cut Bacon Pinchos** 1.100
  - sweet chili glaze, charred maple wood

- **Creamy Hummus** 1,500
  - feta, cherry tomatoes, dukkah spice, pita

- **Crispy Calamari** 1,500
  - golden fried with sriracha-lime dip

- **Grilled Shrimp** 1,000
  - mango-chili sauce, cilantro

- **Double-Cut Bacon Pinchos** 1,100
  - sweet chili glaze, charred maple wood

**Lunch Specials**

- **August 28–September 8**
  - Weekdays 11:30am–3pm

<table>
<thead>
<tr>
<th>Specials</th>
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<tr>
<td>Classic French Dip</td>
<td>2,400 full</td>
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  - shaved prime rib, buttered baguette, herb fries, au jus |
| Chili- and Lime-Glazed Salmon | 2,400 |
  - organic cauliflower “rice” pilaf, avocado, micro greens, macadamia nuts |
| Grilled Huli Huli Half Chicken | 2,250 |
  - coconut rice, pineapple salsa |
| Spaghetti Cazbonara | 2,300 |
  - pancetta, pecorino romano, garlic bread |

**Steaks**

- **Tenderloin** 5oz (140g) 5,950
  - australian, 220-day, grape- and long-grain-fed

- **Rib Eye** 12oz (340g) 6,500 | 16oz (450g) 7,800
  - australian, 220-day, grape- and long-grain-fed

- **New York Strip Loin** 12oz (340g) 8,000
  - double r ranch, usda prime

- **Rib Eye** 12 oz (340g) 12,500
  - snake river farms, american wagyu

**BETWEEN BREAD**

- **Pub Cheeseburger** 1,600
  - aomori black garlic aioli, wyke farms cheddar, lettuce, tomato, thyme-roasted onion substitute soy-based patty available

- **Double Smash Cheeseburger** 1,900
  - bourbon-bacon jam, cheddar, lettuce, tomato, mayonnaise

- **Reuben** 1,900 | new york city-style +800
  - corned beef, gryévre, sauerkraut, russian dressing, rye

- **PNW Salmon Burger** 2,200
  - arugula, mustard-dill aioli, lemon pickles

- **Saratoga Springs Clubhouse** 1,800
  - bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast bread organic sourdough +150

**Wine by the Glass**

- **Classic French Dip** (red/white) 330

- **Mango and Popcorn Shrimp Salad** 1,900
  - avocado, tomato, arugula, watercress, fresh herbs, lime-mint vinaigrette, crispy asian noodles, cashews

- **Spaghetti Cazbonara** 2,300
  - pancetta, pecorino romano, garlic bread

- **IPA-Battered Jumbo Fish ’n’ Chips** 4,000
  - one piece 1,400 | two pieces 2,000
  - wild hoki, tartare sauce, sea salt

- **Barbecued Pork Plate** 4,000
  - pulled pork, pork ribs, andouille sausage, slaw, mac ‘n’ cheese

- **Astoria Grilled Chicken Breast** 2,800
  - avocado tzatziki, greek salad, dill

- **Mango and Popcorn Shrimp Salad** 1,900
  - avocado, tomato, arugula, watercress, fresh herbs, lime-mint vinaigrette, crispy asian noodles, cashews

- **Spaghetti Cazbonara** 2,300
  - pancetta, pecorino romano, garlic bread

**Today’s Soup** 600 | 1,000 bottomless

- **Seasonal Vegetarian Soup** 600 | 1,000 bottomless

- **Crab Soup** 600 | 1,000 bottomless
  - available on the 15th of each month

**Kunimasa Farms’ Field of Greens** 1,050 | 1,500
- beluga lentils, kalamata olives, feta, avocado dressing: lemon vinaigrette or apple-carrot vinaigrette

**Caesar Salad** 1,050 | 1,500
- garlic croutons, avocado, creamy anchovy dressing

**Chinese Chicken Salad** 1,080 | 1,580
- cilantro, chow mein, cashew nuts, hoisin-sesame dressing vegetarian option with fried tofu available

**Boosters**

- 300 • tofu
- 400 • falafel
- 500 • chicken
- 600 • shrimp
- 700 • steak
- 900 • salmon
- 1,100

**SALADS**

- **Kunimasa Farms’ Field of Greens** 1,050 | 1,500
- beluga lentils, kalamata olives, feta, avocado dressing: lemon vinaigrette or apple-carrot vinaigrette

- **Caesar Salad** 1,050 | 1,500
  - garlic croutons, avocado, creamy anchovy dressing

- **Chinese Chicken Salad** 1,080 | 1,580
  - cilantro, chow mein, cashew nuts, hoisin-sesame dressing vegetarian option with fried tofu available

**Mac ’n’ Cheese** 1,200
- mozzarella, gouda, cheddar, grana padano

**Spinach** 1,000
- garlic-sautéed • steamed • creamed

**Broccoli** 950
- chili, pine-nut, organic lemon

**Baby Bella Mushrooms** 1,000
- fresh herbs, white wine, lemon, sea salt

**Grilled Eggplant** 900
- sumac, hazelnuts, tzatziki, local honey

**Crispy Fries or Cajun Fries** 700