



STARTERS

Caesar Salad* 1,000 | 1,500

Market Greens* 1,200 | 1,700

Local Lettuces, Feta, Quinoa, Avocado, Olives,
Egg, Tomato, Onion, Oregano Vinaigrette

Wedge Salad 1,200

Gorgonzola Picante, Tomato, Red Onion, Garlic Croutons

Boosters

+ Grilled Steak 900

+ Shrimp 700

+ Smoked Bacon • Grilled Chicken • Soy Chicken •
Falafel • Calamari 500

Today's Soup 500 | 700

SHARES

Charcuterie & Cheese* 2,100

Daily Selection

Wings* 1,000 | 1,800

Crazy Buffalo • Spicy Thai • Ragin' Cajun •
Fried Garlic And Parmesan

Creamy Hummus* 1,500

Feta, Cherry Tomatoes, Dukkah Spice, Pita Bread

+ Four Falafel 500

Steak Pinchos* 1,650

Cast-Iron-Roasted, Chimichurri Sauce

**Wagyu Meatballs
with Parmigiano-Reggiano*** 1,700

Hand-Formed American Wagyu Blend, Peasant Loaf

Shrimp Cocktail 2,000

Six Shrimp, Horseradish Sauce

Tuna Tartare 1,800

Avocado Relish, Citrus-Sesame Vinaigrette,
Micro Cilantro, Wonton

Crab Cakes 1,700

Snow Crab, Okra, Apple, Coleslaw, Rémoulade

*Happy Hour: 5-7pm

All prices include 10% consumption tax.

BETWEEN BREAD

SERVED WITH CHOICE OF FRIES, COLESLAW, POTATO SALAD OR TODAY'S SOUP

Classic Cheeseburger 1,600
Cheddar, Lettuce, Tomato, Red Onion

Toppers +200

Avocado • Mushrooms • Bacon
• Jalapeños • Fried Egg

Reuben Sandwich 1,700 | nyc-style +800
Corned Beef, Gruyère Cheese, Sauerkraut,
Russian Dressing, Rye Bread

Saratoga Springs Club Sandwich 1,600
Smoked Chicken, Bacon, Avocado, Lettuce, Tomato,
Mayo, On White Or Wheat

CAST-IRON PIZZA

All 1,800

Loaded Buffalo Chicken
Mozzarella, Gorgonzola Picante, Bacon, Celery, Green Onions

The Godfather
American Wagyu Meatballs, Pepperoni, Mushrooms, Onion,
Mozzarella, Sport Peppers, Grana Padano

Meatlovers II
Pepperoni, Andouille Sausage, Italian Sausage,
Jalapeños, Grana Padano

Athena
Red Onion, Kalamata Olives, Sun-Dried Tomatoes,
Mozzarella, Feta
+ Complimentary Chicken or Soy Chicken

Ragin' Pepperoni
Triple-Layered Pepperoni, San Marzano Tomato Sauce,
Mozzarella, Grana Padano

STEAKS

Tenderloin** 5,950
5oz (140g), Grain-Fed, New Zealand

Rib Eye** 6,900 | 5,900
16oz (455g) | 12oz (340g)
Double R Ranch, USDA Prime

New York Strip Loin** 11,900
16oz (455g), Snake River Farms American Wagyu

New York Strip Loin Filet** 9,900
5oz (140g) A5 Wagyu, Niigata Snow-Aged Chateau Loin

ENTRÉES

Lamb Chops** 3,600
Spiced Yogurt

Fresh Catch of the Day 3,300
Today's Seasonal Side

**Add Petite Mashed Potatoes
and Seasonal Vegetables +280

SIDES

Broccoli 500
Sautéed | Steamed

Spinach 800
Garlic-Sautéed | Steamed

Fries • Cajun Fries • Onion Rings 600

DESSERT

800 each

Molten Chocolate Lava Cake
Vanilla Ice Cream, Sour Cherries, Kirsch

Spiced Poached Pear
Wyke Farms Cheddar Cheese Pie, Almond Tuile,
Vanilla Ice Cream, Blackberry and Port Sauce

Apple Pie
+ Complimentary Vanilla Ice Cream

Baked Sour Cream Cheesecake
Graham Cracker Cookie Crust, Seasonal Berry Sauce

Bourbon Carrot Cake
Walnuts, Bourbon Cream Cheese Frosting

Ice Cream 300
Vanilla • Chocolate • Coconut

WINE BY THE GLASS

Sparkling 1,980

NV **Gaston Chiquet Insolant Brut**

Champagne, France

Aromas of preserved lemon and apple with a hint of apricot seed bitterness at the finish

White 1,870

2020 **Leeuwin Estate Art Series Sauvignon Blanc**

Margaret River, Western Australia

Flavors of lemon, lime, lychee and a hint of cedar

2019 **Morgan Winery Highland Chardonnay**

Santa Lucia Highlands, California

A Wine Spectator 92-pointer with flavors of lemon curd, apple pie and fresh pear

Red 1,980

2017 **Joseph Drouhin**

Côte de Nuits-Villages, Burgundy

Aromas of red berries and a hint of forest floor, with succulent clean acidity

2020 **Twenty Rows Reserve Cabernet Sauvignon**

Napa Valley, California

Black cherry, plum and chocolate flavors, velvety texture and fine tannin

SAKE

Tokyo American Club x Hakkaisan 2,040

Junmai Ginjo, Niigata (360ml)

BEER

Suntory The Premium Malt's draft 800

Heineken draft 800

Traders' Session IPA draft 1,140

Seasonal Craft Beer can 700

SEASONAL CREATIONS

1,400

Homemade Fuji Apple Cider (alcohol-free 950)

Slow-Simmered Fuji Apples, Cinnamon, Cloves, Brown Sugar, Fresh-Grated Nutmeg, Orange, Lemon, Calvados, Brandy

Aperolissima

Aperol, Rosemary Cordial, Fresh Lemon, Grapefruit, Champagne

The Beekeeper's Nectar Manhattan

Jim Beam Pre-Prohibition Rye Whiskey, Lime-Zested Honey Cordial, Caramelized Orange

Yuzu Mojito

Yuzu Cordial, Fresh Spearmint and Lime Juice, Bacardi Carta Blanca Rum, Soda

Yuzu Ginger Highball

Yuzu Cordial, Fresh-Grated Ginger, Lemon Juice, Belvedere Vodka, Soda