



SOUPS

Today's Soup 600 | 1,000
■ seasonal vegetarian soup available

◆ **New England Clam Chowder** 750 | 1,200

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

STARTERS

◆ **Maryland Crab Cakes** 2,000
snow crab, old bay, lemon-caper rémoulade

Crispy Calamari 1,500
golden-fried, sriracha and lime dip

Amberjack Carpaccio 1,800
passion fruit, hazelnuts, micro fiore blu

Catalina Shrimp Cocktail 1,800
cherry tomatoes, avocado, red onion, cucumber, cilantro, fried saltines

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

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

Tomato and Burrata 2,200
green tiger and local fruit tomatoes, mango, spearmint, balsamic pearls

SALADS

◆ **Kunimasa Farms' Field of Greens** 1,050 | 1,500
assorted seasonal lettuces, fennel, spring peas, beluga lentils, kalamata olives, tomato, 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

■ SALAD BOOSTERS ■

- avocado +300 ■ tofu +400 ■ falafel +500 ■ bacon +500
- chicken +600 ■ shrimp +700 ■ steak +900 ■ salmon +1,100

MAINS

◆ **Rotisserie-Roasted Prime Rib**
signature peppercorn crust, au jus, freshly shaved horseradish
■ Rhode Island: 6oz (170g) 5,600
■ Ohio: 8oz (225g) 6,700
■ California: 12oz (340g) 9,000
■ Texas: 20oz (560g) 14,800

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

◆ **New York Strip Filet** 8oz (225g) 9,000
snake river farms, american wagyu

Snow-Aged New York Strip Loin Filet 5oz (140g) 9,800
a4 wagyu, niigata, chateau loin, grated daikon with ponzu

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

Astoria Grilled Chicken Breast 2,800
avocado tzatziki, cucumber-tomato salad, pickled onion, kalamata olives, grilled eggplant, dill

Double-Cut Lamb Chops 5,600
100% australian pasture-raised, mint chutney

Barbecued Pork Plate 4,000
pulled pork, st louis-cut pork ribs, smoked andouille sausage, southern coleslaw, mac 'n' cheese, white bread

Fresh Catch of the Day 3,700
seasonal side

◆ American Bar & Grill Signature Dish

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.

BURGERS & SANDWICHES

served with a choice of green salad, potato salad, coleslaw, onion rings, french fries or cajun fries ■ substitute soy-based patty for any burger

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

◆ **All-American Cheeseburger** 1,600
lettuce, tomato, red onion, sweet pickle-aioli

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
■ brød organic sourdough +150

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

■ BURGER TOPPINGS +300 each ■

- cheddar ■ blue cheese ■ swiss cheese ■ avocado
- cherrywood-smoked bacon ■ mushrooms ■ fried egg

SIDES

Grilled Eggplant 900
sumac, hazelnuts, tzatziki, local honey

Mac 'n' Cheese 1,200
mozzarella, gouda, cheddar, grana padano

Spinach 1,000
■ garlic-sautéed ■ steamed ■ creamed

Broccoli 950
chili, pine nuts, organic lemon

Creamed Corn 800
feta, jalapeños, cilantro

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

Mashed Potatoes 600

Crispy Fries or Cajun Fries 700