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.

American Bar & Grill Signature Dish

SOUPS

Today’s Soup 600 | 1,000
Seasonal Vegetarian Soup 600 | 1,000
Crab Soup 600 | 1,000 available on the 15th of each month

BURGERS & SANDWICHES

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

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

All-American Cheeseburger 1,600
lettuce, tomato, red onion, sweet pickle-aïoli

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 ■ bred 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

Salad Boosters

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

Main

served with today’s side dish | add soup or salad +300

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

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

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

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

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

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

Fresh Catch of the Day 3,700

LUNCH SPECIALS

main + today’s soup/vegetarian soup or mini green salad + handcrafted petite dessert + bottomless soft drink

wine by the glass 330

Barbecued Pulled Pork Bowl 2,300
smoked black beans, bacon, roasted onion, grape tomatoes, coleslaw, avocado, flour tortillas

Grilled Salmon 2,500
beluga lentil and cucumber salad, edamame, tomato, green hummus, organic lemon vinaigrette

Pad Kra Pao 1,950
minced chicken, bell peppers, green beans, sunny-side up egg, jasmine rice

Falafel Power Bowl 1,975
lemon-herb couscous, grilled eggplant, arugula, field greens, chickpeas, cucumber, avocado, tomato, tzatziki

Grilled Honey Mustard Chicken & Bacon Sandwich 2,200
sierra nevada pale ale mustard, lettuce, cheddar, organic sourdough, brew fries

August 14–25