



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

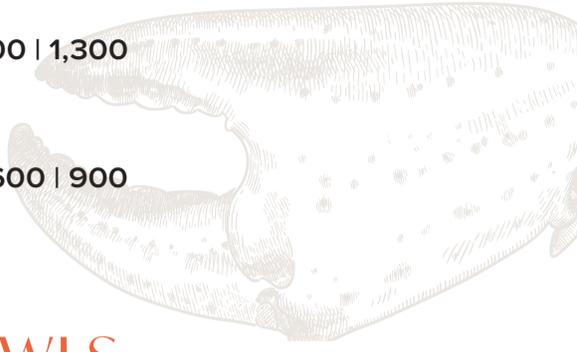
FEAST ON A BOWL OF

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

SOCAL'S SURF, SUNSHINE AND SIZZLE

JUNE 30-AUGUST 1

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

CALIFORNIA TRI-TIP PLATE 3,400

grilled tri-tip steak, charred corn, heirloom tomato salad

CHILI-LIME SALMON BOWL 3,200

brown rice, chili-lime glazed salmon, avocado, roasted sweet potato, cherry tomatoes, citrus-yogurt drizzle

VENICE BEACH FRIED CHICKEN PLATE 3,000

butter milk fried chicken thighs with hot honey drizzle, served with jalapeño cornbread and watermelon-feta salad

SANTA MONICA GRAIN BOWL 2,800

quinoa, baby kale, roasted sweet potato, grilled zucchini, cherry tomatoes, avocado, sunflower seeds, lemon-tahini dressing

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

Art of Tea 350

Essential Black Tea

Tropical Black Tea

Hibiscus Berry*

*caffeine-free

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]

Art of Tea 350

Earl Grey · English Breakfast · Masala Chai · Jasmine Reserve · Mint Green · Apricot

Escape* · French Lemon Ginger* · Egyptian Chamomile* · Italian Blood Orange*

*caffeine-free

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

Brooklyn Lager 1,020

bottle

Suntory The Premium Malt's 800

draft

Magners Irish Cider 800

bottle

Asahi Super Dry 800

draft | bottle

Suntory All-Free 570

bottle

Heineken 800

draft

Bière des Amis 0.0 1,000

bottle

Corona 800

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

2019 Pure Bred Old Vine Zinfandel 1,700 | 8,100

Lodi, California

2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100

Central Coast, California