



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.

Come taste the love in every bite!

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

GET YOUR GREENS

CHIMICHURRI STEAK BOWL 1,900
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta

KUNIMASA FARMS' HOUSE SALAD 1,000 | 1,400
club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta
dressing: balsamic, thousand island, chipotle ranch, azabudai house

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

half avocado,
tofu or falafel
+200

thick-cut bacon
or chicken
+400

shrimp,
skirt steak or
salmon +700

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

SHRIMP PO' BOY 1,900
chipotle and lemon aioli, local tomatoes, lettuce

FISHIN' GOOD 1,900
beer-battered wild hoki, American cheese, house made tartar sauce, coleslaw, pickles, brioche bun

THE RIB EYE RUMBLE 2,500
caramelized onions, provolone, arugula, goat cheese spread

DOUBLE SMASH CHEESEBURGER 1,975
cheddar and sticky bourbon-bacon jam on maison kayser brioche bun

SARATOGA SPRINGS CLUBHOUSE 1,750
with 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 1,400
starting with our classic hamburger

cheddar • blue cheese • swiss cheese • provolone •
cherrywood bacon • avocado +200 each
mushrooms • fried egg +100 each



LUNCH SPECIALS

DECEMBER 9-20



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

HAWAIIAN TERIYAKI SWORDFISH 2,700

buttered burdock rice, fried local shimeji mushrooms,
mizuna greens

COUNTRY HERB-ROASTED CHICKEN 2,600

smashed potatoes, carrots, coleslaw

HONEY MUSTARD CHICKEN AND BACON MELT 2,500

lettuce, tomato, ciabatta bread, served with beer-battered fries

CALIFORNIA COBB SALAD 2,300

shrimp, chicken, avocado, egg, cherry tomatoes, cashews,
bacon, croutons, yuzu-soy dressing

WINE BY THE GLASS 330

SIGNATURE CREATIONS

RED, WHITE & GYRO 1,700

tzatziki, red onions, tomatoes, lettuce

GRILLED SWORDFISH WITH PANZANELLA SALAD 2,500

garlic croutons, cherry tomatoes, red onions, olives, parsley,
oregano vinaigrette

"ASTORIA" GRILLED CHICKEN BREAST 2,800

avocado tzatziki, cucumber-tomato salad, house-pickled onions
and grilled eggplant

THE MAIN EVENTS

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

NEW ZEALAND GRASS-FED TENDERLOIN 5,950

5oz (140g)

DOUBLE R RANCH USDA PRIME GRADE NEW YORK STRIP LOIN 8,000

12oz (340g)

F1 WAGYU STRIP STEAK 7,000

7oz (200g)

AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

GOT A SWEET TOOTH?

We got you covered...

BOURBON-FROSTED CARROT CAKE 800

with cinnamon and walnuts

GRANDMA'S APPLE PIE 1,000

add vanilla ice cream +200

CHOCOLATE AND PEANUT BUTTER TARTE 850

VANILLA CRÈME BRÛLÉE WITH FRESH BERRIES 800

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
- Hibiscus Gingerito 910**
lemon syrup, spearmint, ginger ale,
hibiscus tea

BEER

- Traders' Session IPA 1,100**
draft
- Suntory The Premium Malt's 800**
draft
- Asahi Super Dry 800**
draft | bottle
- Heineken 800**
draft
- Corona 800**
bottle
- Paulaner München Bier 800**
bottle
- Suntory All-Free 570**
bottle

WINE

- BUBBLES**
NV Charles Lafitte Brut 2,200 | 12,900
Champagne, France
- WHITE**
2022 David Duband & Louis Max Chardonnay 1,130 | 4,280
Pays d'Oc, France *seasonal selection*
- 2022 Substance Sauvignon Blanc 1,400 | 6,600**
Columbia Valley, Washington
- 2023 Elderton Chardonnay 1,500 | 7,100**
Eden Valley, South Australia
- RED**
2020 Château du Grand Caumont 1,130 | 4,280
Corbières, France *seasonal selection*
- 2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100**
California
- 2021 Lamole di Lamole Maggiolo Chianti Classico 1,800 | 8,800**
Tuscany, Italy
- 2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100**
Central Coast, California