

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

BRUNCH BEGINNINGS

SMASHED AVOCADO TOAST 1,800
cucumber, radish, tomato, rustic bread, chipotle flakes
egg +100 • smoked salmon +900

VANILLA BEAN YOGURT 1,000
abg granola, fresh berries, honey

FRUIT PLATE 950
seasonal selection

EARLY GREENS

CITRUS SUNRISE SALAD 2,100
avocado, orange, grapefruit, marinated feta, almonds, mixed greens, citrus vinaigrette
choose one topping: thick-cut bacon, chicken, shrimp, skirt steak or salmon

CHICKEN BACON RANCH SALAD 1,200 | 1,600
seasonal lettuces, crispy bacon, cherry tomatoes, cucumbers, shredded cheddar cheese, avocado, ranch dressing

THE SALAD SHACK 1,100 | 1,500
quinoa, black beans, avocado, corn, 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
+250

thick-cut bacon
or chicken
+400

shrimp,
skirt steak or
salmon +900

HANDHELDS

choice of green salad, onion rings, or shoestring fries

FISHIN' GOOD 1,900
beer-battered wild hoki, american cheese, housemade tartar sauce, coleslaw, pickles, brioche bun

DOUBLE SMASH CHEESEBURGER 2,000
cheddar, sticky bourbon-bacon jam, 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, russian dressing on grilled caraway rye
new york city deli-style +950

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

BENNIES

SMOKED SALMON BENEDICT 2,900
spinach, hollandaise sauce, toasted english muffins, golden hash browns

CLASSIC BENEDICT 2,600
grilled ham, hollandaise sauce, toasted English muffins, golden hash browns

CRABBY BENNY DELIGHT 2,600
maryland-style crab cake, cajun lobster sauce, toasted english muffins, golden hash browns

BRUNCH SPECIAL

BREAKFAST BASH 2,900
two eggs any style, breakfast sausage, cherrywood-smoked bacon, french toast, biscuit, potato hash

EGGS AND BEYOND

CALI BURRITO 2,500
steak, scrambled eggs, cheddar, potatoes, macha salsa, avocado salsa

CARNITAS HASH 2,500
fried potatoes, seasoned pork, chipotle aïoli, scrambled eggs, crispy onions

TOAST OF THE TOWN 2,200
french toast topped with maple syrup
add your choice of bacon or sausage, as well as two eggs any style or hash browns

AMERICAN BREAKFAST 1,600
three cage-free eggs any style, breakfast potatoes, choice of bacon or sausage, toast

JOHN DENVER’S OMELET 2,200
diced ham, cheddar, bell peppers, onions, golden hash browns

“DON’T MESS WITH TEXAS” OMELET 2,200
chili con carne, cheddar, jalapeños, sour cream, red onion, golden hash browns

MY BIG FAT GREEK OMELET 2,200
spinach, bell peppers, feta, kalamata olives, golden hash browns

NY STYLE BAGEL AND LOX 2,400
smoked salmon, dill schmear, capers, onion, avocado, potato salad

DAYBREAK DELIGHTS

AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500
two eggs any style, breakfast potatoes
5oz (140g)

“ASTORIA” GRILLED CHICKEN BREAST 3,000
avocado tzatziki, cucumber-tomato salad, house-pickled onions, grilled eggplant

BRUNCH BOOSTERS

pork sausages +350	cherrywood bacon +200
hash browns +350	toast +200

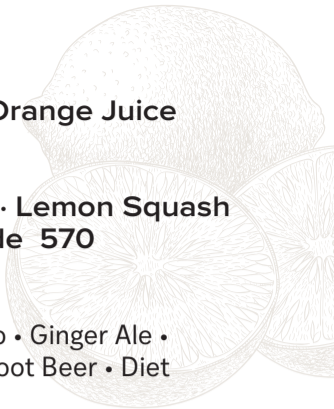
DRINKS

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



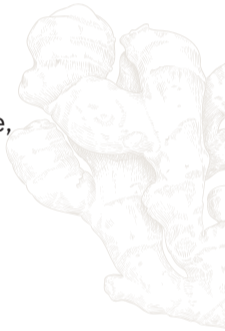
HOT DRINKS

- 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

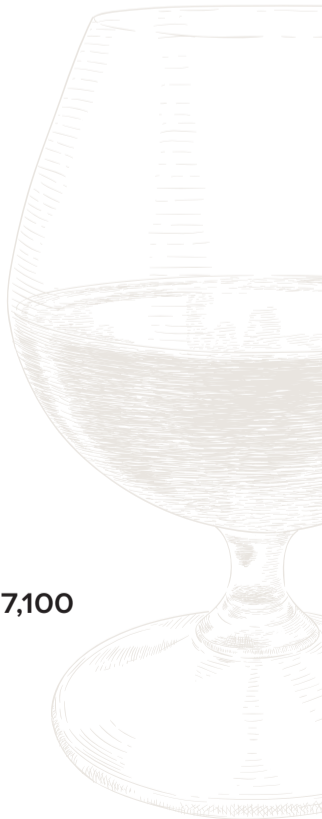


BEER

- Traders’ Session IPA 1,100
draft
- 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
- Bière des Amis 0.0 1,000
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



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.