



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

buttermilk 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 piquito 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
- NEW** Steven Smith Teamaker 350  
Exceptional Iced Tea  
Red Nectar *caffeine-free*  
(complimentary refills)
- 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 ]
- NEW** Steven Smith Teamaker 350  
Green Tea: Spring Greens • Fez • Jasmine Silver Tip • Rose City Genmaicha  
Black Tea: Kandy • British Brunch • Lord Bergamot • Masala Chai  
Herbal Infusions *caffeine-free*: Meadow • Peppermint Leaves • Big Hibiscus
- 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
- Brooklyn Lager 1,020**  
bottle
- Magners Irish Cider 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
- 2022 Heart & Soil Shiraz 1,300 | 6,300**  
Langhorne Creek, South Australia
- 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.