



## TRADERS' BAR

### STARTING LINEUP

**Daily or Vegetarian Soup** 600 | 900  
seasonally inspired

**Low Country Crab Soup** 800 | 1,300  
a club favorite since the '80s

**Pork Crackling** 500  
crispy and served warm

**Traders' Bar Eggs** two 400 | four 700  
pickled shallots, cajun maple pork belly, chives

**Fried Zucchini** 950  
cool ranch dressing

**Loaded Potato Tots** 950  
cheddar, jalapeño aioli, crispy bacon, green onions

**Hell-a-peño Poppers** 900  
cream cheese, bacon, ranch dressing

**Nachos Supreme** 1,500 | 2,300  
guacamole, jalapeños, cilantro  
choose one: pork & beef chili • pulled barbecued pork

**French Bread Pizza** 1,900  
mozzarella, pepperoni, sausage

**Shrimp Po' Boy** 1,900  
chipotle and lemon aioli, local tomatoes, lettuce

**Creamy Hummus** 1,500  
feta, cherry tomatoes, dukkah spice, pita

**Fried Mozzarella** 950  
warm marinara sauce

### TAPROOM TASTES

**Tex-Mex Taco Bowl** 1,800  
seasoned ground beef, lettuce, chipotle dressing, beans, salsa, sour cream, guacamole, pickled red onions, corn, fresh cilantro, served in a fried tortilla bowl

**Thick-Cut Southern Bacon** 1,300  
bourbon-molasses glaze

**Steak Frites** 7,500  
fl wagyu, crispy fries, chimichurri

### LUNCH SPECIALS

February 25  
-March 7

Weekdays  
11:30am-3pm

**All-American Crunch Salad** 1,600  
chopped lettuce, pickled sport peppers, salami, provolone, tomato, cucumber, oregano vinaigrette

**Boosters**  
half avocado • tofu • falafel +200  
thick-cut bacon • chicken +400  
shrimp • skirt steak • salmon +700

**Double Smash Cheeseburger** 1,975  
bourbon-bacon jam, cheddar, lettuce, tomato, mayonnaise

**The Sando** 1,900  
spicy crispy fried chicken, comeback sauce, pickles, butter bun

**Fishin' Good** 1,900  
beer battered wild hoki, american cheese, housemade tartar, coleslaw, pickles, bun

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

**Wine by the Glass** (red/white) 330

**Moroccan Roadhouse Lamb Chops** 3,000  
tomato, olives, cucumbers, orange, feta, apricots, couscous

**Red, White and Tuna Yukke** 2,500  
sashimi-grade yellowfin tuna, gochujang dressing, egg yolk, avocado, white rice

**Golden State Beef Tacos** 2,900  
grilled pineapple salsa, guacamole, sour cream, shredded lettuce, flour tortillas

**Mushroom Italiano Delight** 2,800  
creamy mushroom duxelles, house pasta, shaved grana padano, garlic bread

### ALL-STARS

**Crispy Chicken Wings**  
1,000 | 1,900  
crazy buffalo sauce or louisiana rub

**IPA-Battered Jumbo Fish and Chips** one piece 1,500 |  
two pieces 2,000  
wild hoki, tartar sauce, brew fries

**Sliced Rib Eye** 8,200  
australian, long grain-fed, topped with crispy onions, tomatoes, and herb and garlic butter

**Berkwood Hot Dog** 500  
chopped onion, sweet relish  
add shoestring fries +300

**Fully Loaded Chili-Cheese Dog** 700  
texas red chili, sour cream  
add shoestring fries +300

**Astoria Grilled Chicken Breast** 2,800  
tzatziki, greek salad, dill

### END ZONE EATS

served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries  
substitute soy-based patty available for cheeseburger

**The Rib Eye Rumble** 2,500  
caramelized onions, provolone, arugula, goat cheese spread

**Reuben** 2,300 | new york city deli-style +950  
corned beef, melted gruyère, sauerkraut, russian dressing on grilled caraway rye

**Saratoga Springs Clubhouse** 1,750  
bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast

### WRAP IT UP!

**Crispy Caesar Wrap** 1,000  
creamy anchovy dressing, shaved parmesan, garlic croutons

**Chinese Chicken Wrap** 1,300  
cilantro, chow mein, cashew nuts, hoisin-sesame dressing  
vegetarian option with fried tofu available

**Buffalo Chicken Wrap** 1,300  
buffalo chicken tenders, blue cheese, tossed romaine

### DESSERT

**Club-Baked Cheesecake** 900  
forest berry sauce, whipped cream

**Bourbon Carrot Cake** 800  
walnuts, bourbon cream cheese frosting

**Apple Pie** 1,000  
+ vanilla ice cream 200

**Chocolate and Peanut Butter Tart** 850

**Vanilla Crème Brûlée with Fresh Berries** 800

**Guinness Float** 850  
vanilla ice cream

**A&W Root Beer Float** 750  
vanilla ice cream

**Yuzu Sherbet** 400

**Blood Orange Sorbet** 400

**Ice Cream** 400  
vanilla • banana-pecan caramel

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.