

STARTING LINEUP

Daily or Vegetarian Soup 600 | 900
seasonally inspired

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

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

Fried Zucchini 1,000 cool ranch dressing

Hell-a-peño Poppers 1,000
cream cheese, bacon, ranch dressing

Fried Mozzarella 1,000
warm marinara sauce

Chili-Cheese Fries 1,500
brew fries topped with texas chili and melted cheese

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

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

TAPROOM TASTES

Grilled Swordfish 2,700
tomato, olives, capers, house pasta, garlic bread

The Manhattan Melt 2,000
crispy breaded chicken cutlets, marinara sauce, sun-dried tomato spread and melted mozzarella on ciabatta

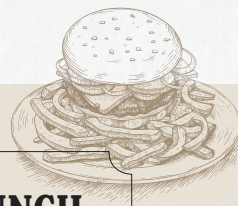
Chimichurri Bowl 2,200
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta
choose one: thick-cut bacon • chicken • shrimp • steak • salmon

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

Astoria Grilled Chicken Breast 3,000
tzatziki, greek salad, dill



TRADERS' BAR



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

LUNCH SPECIALS BURGER BONANZA AT THE CLUB

May 19-30

Weekdays
11:30am-3pm

Wine by the Glass (red/white) 330

The Rising Sun 2,900
beef patty, wasabi mayonnaise, local lotus root, mizuna and red turnip pickles, served on brioche bun

Le Frenchie 3,000
smashed beef patty, black pepper mayonnaise, camembert, served on brioche bun and with arugula salad

The Cali Chick Supreme 2,900
marinated grilled chicken, avocado, alfalfa sprouts, green goddess yogurt sauce, served on ciabatta bread with garlic butter

The Low-Country Smokin' Pimento Stack 2,900
smoky barbecue sauce, melted pimento cheese, crispy bacon

ALL-STARS

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

Boosters
half avocado • tofu • falafel +250
thick-cut bacon • chicken +400
shrimp • skirt steak • salmon +900

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

IPA-Battered Jumbo Fish and Chips one piece 1,700 | two pieces 2,250
wild hoki, tartar sauce, brew fries

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

END ZONE EATS

*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*

Chicken Pesto Panini 1,900
grilled chicken, arugula, pesto sauce, sun-dried tomatoes and mozzarella on ciabatta

Shrimp Po' Boy 1,900
chipotle and lemon aioli, local tomatoes, lettuce on hot dog roll

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

The Sando 2,000
spicy crispy fried chicken, comeback sauce, pickles, butter bun

Double Smash Cheeseburger 2,000
bourbon-bacon jam, cheddar, lettuce, tomato, mayonnaise

Saratoga Springs Clubhouse 1,850
bacon, smoked chicken, lettuce, tomato, avocado, mayonnaise, white or multigrain toast

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

The Rib Eye Rumble 2,500
caramelized onions, provolone, arugula and goat cheese spread on ciabatta

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 1,400
buffalo chicken tenders, blue cheese, tossed romaine

DESSERT

Club-Baked Cheesecake 900
blueberry sauce, whipped cream

Bourbon Carrot Cake 900
walnuts, bourbon cream cheese frosting

Apple Pie 1,000
+ vanilla ice cream 200

Banana Caramel Tart 850
dulce de leche, coffee-caramel sauce

Rhubarb Strawberry Fool 800
greek yogurt mousse, rose jelly, gingersnap

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.