



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. And make sure you don't miss our fantastic cheddar chive drop biscuits, served fresh out of the oven.

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

FIRST CUTS

CROCKETT'S STUFFED BITES 1,500
savory pastry filled with spiced beef and onions, served with avocado coulis

MARYLAND-STYLE CRAB CAKE 2,200
cajun lobster sauce

HOT 'N' CRISPY SPUDS 1,200
crispy potatoes, spicy tomato sauce, garlic aioli

CALAMARI 1,500
chili, pineapple, basil, sweet chili aioli

TUNA POKE 1,800
avocado, spicy sriracha aioli, crispy wontons

JUMBO SHRIMP 2,100
served chilled, with housemade cocktail sauce

PAN-SEARED SCALLOPS WITH CHARRED CORN 3,000
lemon beurre blanc, spring peas

GET YOUR GREENS

STEAKHOUSE CHOPPED SALAD 1,100 | 1,500
fresh greens, red onions, hearts of palm, artichoke hearts, cherry tomatoes, blue cheese crumbles, gorgonzola vinaigrette

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, hand-torn garlic croutons

THE ESSENTIAL CHINESE CHICKEN SALAD 1,000 | 1,400
chow mein, cilantro, cashews, 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

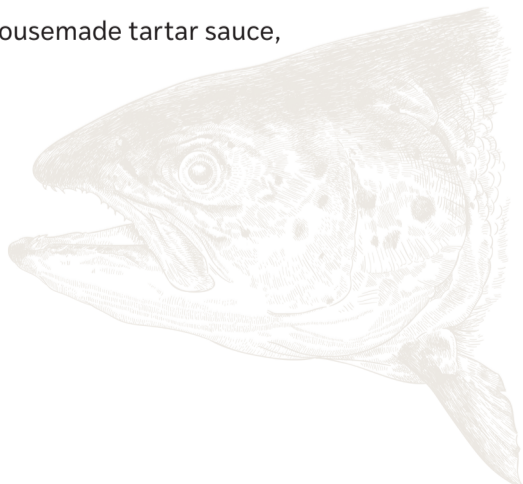
shrimp,
skirt steak or
salmon +900

SEA AND SIZZLE HANDHELDS

choice of green salad, onion rings or shoestring fries

COWBOY BARBECUE BURGER 2,900
beef patty, pulled barbecue brisket, smoked bacon, cheddar, crispy onions, pickles, brioche bun

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



THE GREAT AMERICAN GRILL

choice of one butter or sauce: garlic herb butter, truffle butter, blue cheese butter, abg steak sauce, chimichurri

CLASSIC TRIPLE-CUT TEXAN PRIME RIB ROAST 42,000
slow-roasted, peppercorn crusted with au jus and fresh grated horseradish
60oz (1.7kg) reserve 2 days in advance

DOUBLE-CUT F1 WAGYU PORTERHOUSE STEAK 23,000
32oz (900g) bone-in, cast iron-seared

AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 6,500
5oz (140g)

AUSTRALIAN GRAIN-FED RIB EYE 6,600
12oz (340g)

F1 WAGYU STRIP STEAK 7,400
7oz (200g)

WASHINGTON STATE DOUBLE R RANCH STRIP LOIN 8,800
10oz (280g)

AUSTRALIAN DOUBLE-CUT LAMB CHOPS 5,600

STEAK TOPPERS

seared scallop 900
lobster tail 3,000
jumbo prawn 1,000

sautéed mushrooms 500
crispy maui onions 500

STEAKHOUSE DELIGHTS

STEAK AND LOBSTER 10,000
australian grain-fed beef tenderloin, succulent lobster tail

BBQ BONE-IN PORK CHOP WITH APPLE CHUTNEY 6,000
grilled spring onions, mashed potatoes

PAN-SEARED SEA BASS 3,800
fennel, pea purée, lemon butter sauce, served with daily vegetable

BLACKENED SALMON 3,500
cajun dirty rice with shrimp

SAUTÉED WILD MUSHROOMS WITH TRUFFLE CREAM SAUCE AND PARMESAN 3,100
served with toasted sourdough

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

BABY BACK PORK RIBS 4,000
bourbon-coke barbecue sauce, brew fries, coleslaw

SPECIALTY SIDES

CHARRED BRUSSELS SPROUTS WITH BACON LARDONS 1,200
parmesan cheese, balsamic glaze

CREAMED SPINACH 1,200

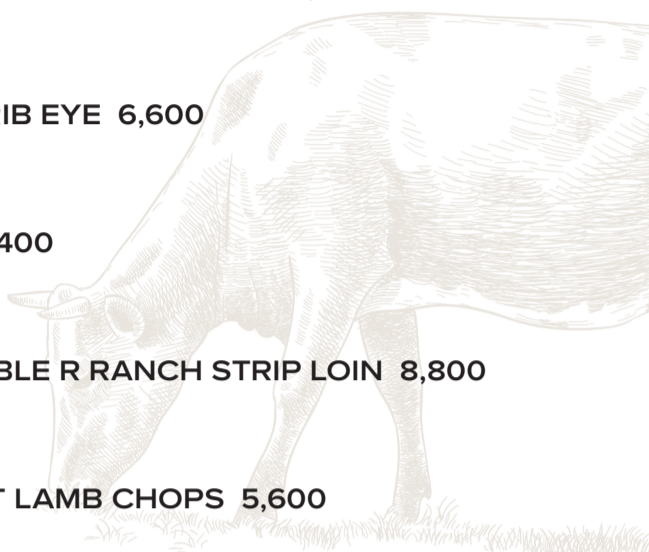
LEMON HERB BROCCOLI 950
lemon, calabrian chili, garlic

ROASTED WILD MUSHROOMS 1,250
basil, roasted garlic

MAC AND CHEESE 1,500
house pasta, fontina and white cheddar sauce
choice of one topping: texas chili, pulled pork, bacon, fried onions

DOWN-HOME WHIPPED MASHED POTATOES 600
with hokkaido butter

RAGIN' CAJUN STEAK FRIES 800
house-cut fries with original spice blend



DRINKS

SIGNATURE COCKTAILS

Fresh Martini 1,500

chartreuse green, hendrick's gin

Whiskey Sour 1,400

maker's mark bourbon whiskey, lemon juice, honey, egg white (optional)

Yuzu Margarita 1,200

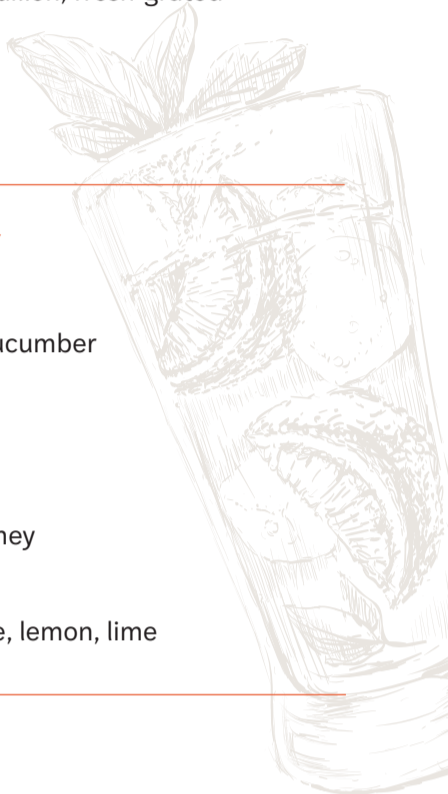
agavales blanco tequila, cointreau, yuzu juice, yuzu jam

Classic Bloody Mary 1,400

tito's handmade vodka, tomato juice, spice mix, veal bouillon, fresh-grated horseradish, stuffed olives

Bianconi 1,400

hendrick's gin, lillet, st-germain elderflower liqueur



SEASONAL CREATIONS

Sweet Garden 1,100

rum, apple juice, lime juice, hibiscus tea, sugar syrup, cucumber

Sakura Caipirinha 1,300

cachaça, cherry blossom liqueur, lemon, sugar

Rye Orange Highball 1,300

jim beam prohibition rye, orange juice, aperol, soda, honey

White Sangria 1,400

white wine, grand marnier, cognac, lemon syrup, orange, lemon, lime

MOCKTAILS

Club-Crafted Ginger Ale 690

black pepper-ginger cordial, soda, citrus

Vanilla Coke 570

house-infused vanilla bean cordial, coca-cola

Citrus Cherry 570

cherry, lemon syrup, soda

Gingerito 910

black pepper-ginger syrup, lime, soda, spearmint



BEER

Traders' Session IPA 1,100

draft

Corona 800

bottle

Suntory The Premium Malt's 800

draft

Paulaner München Bier 800

bottle

Asahi Super Dry 800

draft | bottle

Suntory All-Free 570

bottle

Heineken 800

draft

Bière des Amis 0.0 1,000

bottle



SOFT DRINKS

Fresh-Squeezed Orange Juice 1,020

Juice · Lemonade · Lemon Squash · Hibiscus Lemonade 570

Soda 460

Coca-Cola · Coke Zero · Ginger Ale
(bottomless)

Canned Soda 460

Sprite · Dr Pepper · Root Beer · Diet Ginger Ale

San Pellegrino sparkling 710 | 1,290

Acqua Panna still 710 | 1,290

