



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

GET YOUR GREENS

CHIMICHURRI BOWL 2,200
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta
customize with a protein of your choice: thick-cut bacon, chicken, shrimp, steak or salmon

THE SALAD SHACK 1,100 | 1,500
quinoa, black beans, avocado, corn, feta
dressing: balsamic, thousand island, chipotle ranch, azabudai house

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

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
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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

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, house made tartar sauce, coleslaw, pickles, brioche bun

THE SANDO 2,000
spicy crispy fried chicken, comeback sauce, pickles, brioche bun

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

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

cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon • avocado +250 each
mushrooms • fried egg +100 each



LUNCH SPECIALS

JUNE 2-27

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

COURT-BOUILLON 3,600

redfish, creole-style tomato roux, jasmine rice, collard greens, bacon, green onion

FRIED GREEN TOMATO BLT BURGER 3,300

wagyu patty, bacon, pimento cheese, choice of side

HOT LINK AND FIRE-ROASTED PEPPER JAMBALAYA 2,800

charred red peppers, jalapeños, creole base, vegetables

CATFISH PO' BOY 2,800

fried catfish, shredded lettuce, pickles, spicy tartar sauce, choice of side

WINE BY THE GLASS 330

SIGNATURE CREATIONS

THE MANHATTAN MELT 2,000

crispy breaded chicken cutlets, marinara sauce, sun-dried tomato spread and melted mozzarella on ciabatta

GRILLED SWORDFISH 2,700

tomato, olives, capers, house pasta, garlic bread

"ASTORIA" GRILLED CHICKEN BREAST 3,000

tzatziki, cucumber-tomato salad, house-pickled onions and grilled eggplant

IPA-BATTERED JUMBO FISH AND CHIPS

ONE PIECE 1,700 | TWO PIECES 2,250

tartar sauce, brew fries

THE MAIN EVENTS

served with today's side dish | add soup or salad +300

AUSTRALIAN GRAIN-FED BEEF TENDERLOIN

6,500

5oz (140g)

F1 WAGYU STRIP STEAK 7,000

7oz (200g)

AUSTRALIAN LAMB CHOPS 3,000

with chimichurri

GOT A SWEET TOOTH?

We got you covered...

CLUB-BAKED CHEESECAKE 900

blueberry 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

RHUBARB STRAWBERRY FOOL 800

greek yogurt mousse, rose jelly, gingersnap

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
- 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.