



“Taking our inspiration from classic American steakhouses, homecooked comfort food and neighborhood delis, we have crafted a selection of dishes that reflect the best of American cuisine for the season and produced with fresh, local ingredients.”

American Bar & Grill

DINNER



COZY UP TO A BOWL OF

- ▶ **Low Country Crab Soup** a club favorite since the '80s..... 800 | 1,600
- ▶ **Daily or Vegetarian Soup** seasonally inspired 600 | 1,000

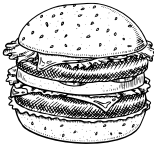
JUST THE BEGINNINGS

- **Snow Crab Cakes** with fuji apple-fennel slaw and lemon rémoulade..... 2,000
- ▶ **Crispy Golden-Fried Calamari** with chilled sriracha-lime yogurt dip 1,500
- ▶ **Scallop Escabèche** with jalapeño, pickled mushrooms and olives 2,300
- ▶ **Tuna Poke** with avocado, spicy sriracha aioli and crispy wonton..... 1,800
- ▶ **Jumbo Shrimp on Ice** with sriracha cocktail sauce..... 2,100
- ▶ **Roasted Eggplant Dip** with chili, pomegranate and pine nut-and-poppy seed pita..... 1,600
- ▶ **Dukkah-Spiced Creamy Hummus** loaded with feta, olives, blistered cherry tomatoes and grilled pita..... 1,500

FIELD OF GREENS

- **Kunimasa Farms' House Salad** club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta 1,050 | 1,500
dressing: balsamic, buttermilk, thousand island, chipotle ranch, azabudai house
- ▶ **Crispy Caesar Salad** with creamy anchovy dressing, shaved parmesan and hand-cut garlic croutons..... 1,000 | 1,400
- ▶ **The Essential Chinese Chicken Salad** with chow mein, cilantro, cashews and hoisin-sesame dressing 1,080 | 1,580
vegetarian option: swap chicken for fried tofu

Show Your Salad a Little Extra Love
avocado +300 • tofu +400 • falafel +500 • bacon +500 • chicken +600
• shrimp +700 • steak +900 • salmon +1,100



HANDHELDS

hand-formed burgers 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

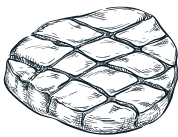
- **Double Smash Cheeseburger** cheddar and sticky bourbon-bacon jam on maison kayser brioche bun..... 1,975
- ▶ **All-American Cheeseburger** with lettuce, tomato, red onion and secret burger sauce 1,700
- ▶ **Swordfish Burger** with tomato-olive-caper relish and lemon mayonnaise 2,200

Build Your Own Burger
starting with our classic hamburger 1,400
cheddar • blue cheese • swiss cheese • provolone • cherrywood bacon
• avocado • mushrooms • fried egg +300 each

- ▶ **Saratoga Springs Clubhouse** with white or multigrain toast..... 1,900
- **The Reuben of All Reubens** corned beef, melted gruyère, sauerkraut and russian dressing on grilled caraway rye 2,300
new york city deli-style +950
- ▶ **Grilled Black Angus Rib Eye Sandwich** with caramelized onions, provolone, arugula and smoky-ash aioli 2,500

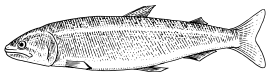
PRIME RIB & STEAKS

■ Slow-Roasted Peppercorn-Crusted Prime Rib with au jus and freshly shaved horseradish	
▶ Rhode Island: 6oz (170g)	5,600
▶ Ohio: 8oz (225g).....	6,700
▶ California: 12oz (340g)	9,000
▶ Texas: 20oz (560g).....	14,800
▶ Australian Grape- and Long-Grain-Fed Tenderloin 5oz (140g).....	5,950
▶ Australian Grape- and Long-Grain-Fed Rib Eye 12oz (340g).....	6,500
16oz (450g).....	7,800
■ Double R Ranch USDA Prime Grade New York Strip Loin 12oz (340g)	8,000
▶ F1 Wagyu Strip Steak 7oz (200g)	7,000



SPECIALTY MAINS

▶ “Astoria” Grilled Chicken Breast with avocado tzatziki, cucumber-tomato salad, house-pickled onions and grilled eggplant	2,800
▶ Australian Double-Cut Lamb Chops with chimichurri	5,600
▶ Baby Back Pork Ribs with bourbon-coke barbecue sauce, brew fries and coleslaw.....	4,000
▶ Catch of the Day with seasonal side and chef’s sauce	3,700

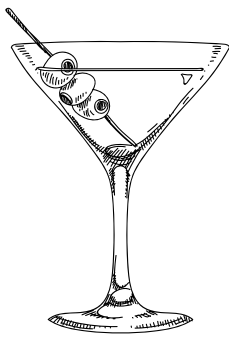


SIDE KICKS

▶ Popeye’s Spinach garlic-sautéed • steamed	1,000
▶ Broccoli garlic-sautéed • steamed.....	950
▶ Cast Iron-Roasted Baby Bella Mushrooms with white wine, lemon and sea salt	1,000
▶ Grilled Local Asparagus	1,500
▶ Quattro Mac ‘n’ Cheese with cheddar, grana padano, mozzarella, gouda with bacon pangrattato.....	1,200
▶ Creamy Hand-Whipped Mashed Potatoes with more than a little hokkaido butter	600
▶ Crispy Shoestring Fries piled high	800
▶ Brew Fries	800
▶ Ragin’ Cajun Steak-Cut Fries with original spice	800



DRINKS



SIGNATURE
COCKTAILS

- ▶ **American Bar & Grill Gibson** 1,500
suntory roku gin, splash of dolin de chambéry dry vermouth, house-pickled pearl onion
- ▶ **Reverse Rye Manhattan**..... 1,500
jim beam pre-prohibition rye whiskey, carpano antica formula 1786 rosso vermouth, whiskey-infused cherry, angostura bitters
- ▶ **Hurricane** 1,400
havana club 7-year bourbon cask-rested rum, southern comfort whiskey, maker’s mark bourbon, alphonso mango and passion fruit purée, fresh lime, orange juice
- ▶ **Yuzu Mojito** 1,200
fresh lime- and spearmint-infused bacardi carta blanca rum, homemade yuzu cordial, crushed ice, soda
- ▶ **Classic Bloody Mary**..... 1,400
tito’s handmade vodka, tomato juice, spice mix, veal bouillon, fresh-grated horseradish, stuffed olives
- ▶ **Negroni** 1,500
prohibition blood orange gin, carpano antica formula 1786 rosso vermouth, orange

MOCKTAILS

- ▶ **Club-Crafted Ginger Ale** 690
black pepper-ginger cordial, soda, citrus
- ▶ **Vanilla Coke**..... 570
house-infused vanilla bean cordial, coca-cola
- ▶ **Gingerito** 910
black pepper-ginger syrup, lime, soda, spearmint
- ▶ **Hibiscus Gingerito** 910
hibiscus tea, ginger ale, lemon syrup, spearmint

B E E R

- ▶ **Traders’ Session IPA** *draft*..... 1,140
- ▶ **Suntory The Premium Malt’s** *draft*. 800
- ▶ **Asahi Super Dry** *draft | bottle*..... 800
- ▶ **Heineken** *draft*..... 800
- ▶ **Corona** *bottle* 800
- ▶ **Suntory All-Free** *bottle* 570

S O F T D R I N K S

- ▶ **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 water..... 710 | 1,290
- ▶ **Aqua Panna** *still water* 710 | 1,290



AMERICAN
BAR & GRILL