

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

## BRUNCH BEGINNINGS

**SMASHED AVOCADO TOAST 1,800**  
cucumber, radish, tomato, rustic bread, chipotle flakes  
egg +100 • smoked salmon +900

**FARMERS MARKET FRUIT PLATE 950**  
seasonal selection

**VANILLA BEAN AND CHIA SEED YOGURT 1,250**  
granola, flax seeds, pistachios, currants, honeycomb, poached pear

## EARLY GREENS

**SHRIMP LOUIE 1,900**  
butter lettuce, hard-boiled eggs, cherry tomatoes, avocado, capers

**KUNIMASA FARMS' HOUSE SALAD 1,000 | 1,400**  
club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta  
*dressing: balsamic, thousand island, chipotle ranch, azabudai house*

**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  
+200

thick-cut bacon  
or chicken  
+400

shrimp,  
skirt steak or  
salmon +700

## HANDHELDS

*choice of green salad, onion rings, or shoestring fries*

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

**DOUBLE SMASH CHEESEBURGER 1,975**  
cheddar, sticky bourbon-bacon jam, maison kayser brioche bun

**SARATOGA SPRINGS CLUBHOUSE 1,750**  
white or multigrain toast

**THE REUBEN OF ALL REUBENS 2,300**  
corned beef, melted gruyère, sauerkraut, russian dressing  
on grilled caraway rye  
*new york city deli-style +950*

## BENNIES

### FILET MEDALLIONS WITH BÉARNAISE SAUCE 3,300

served on toasted English muffins with golden hash browns and poached eggs

### CLASSIC BENEDICT 2,600

grilled ham, hollandaise sauce, toasted English muffins, golden hash browns

### CRABBY BENNY DELIGHT 2,600

maryland-style crab cake, cajun lobster sauce, toasted english muffins, golden hash browns

## BRUNCH SPECIAL

### SALMON AND SPINACH SWIRLS 2,900

fresh spinach, succulent salmon and sun-ripened tomatoes, served with a zesty cream cheese spread and crispy bacon

## EGGS AND BEYOND

### CALI BURRITO 2,500

steak, scrambled eggs, cheddar, potatoes, macha salsa, avocado salsa

### MAISON KAISER CROISSANT SANDO 1,600

ham, fried egg, gruyère, tomatoes

### STUFFED FRENCH TOAST 2,200

caramelized banana cream cheese, candied pecans, baileys chantilly cream

### AMERICAN BREAKFAST 1,600

three cage-free eggs any style, breakfast potatoes, choice of bacon or sausage, toast

### JOHN DENVER'S OMELET 2,200

diced ham, cheddar, bell peppers, onions, golden hash browns

### "DON'T MESS WITH TEXAS" OMELET 2,200

chili con carne, cheddar, jalapeños, sour cream, red onion, golden hash browns

### MY BIG FAT GREEK OMELET 2,200

spinach, bell peppers, feta, kalamata olives, golden hash browns

### NY STYLE BAGEL AND LOX 2,400

smoked salmon, dill schmear, capers, onion, avocado, potato salad

## DAYBREAK DELIGHTS

### NEW ZEALAND GRASS-FED TENDERLOIN 6,000

two eggs any style, breakfast potatoes  
5oz (140g)

### DOUBLE R RANCH USDA PRIME GRADE NEW YORK STRIP LOIN 8,000

two eggs any style, breakfast potatoes  
12oz (340g)

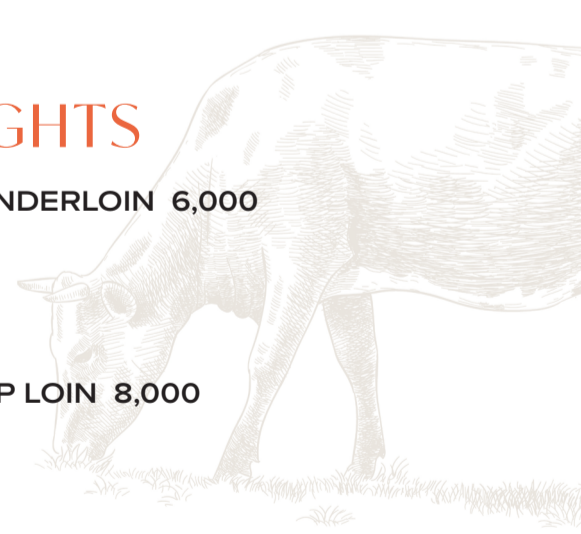
### "ASTORIA" GRILLED CHICKEN BREAST 2,800

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

## BRUNCH BOOSTERS

pork sausages +350  
hash browns +350

cherrywood bacon +200  
toast +200



# 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
- Hibiscus Gingerito 910**  
lemon syrup, spearmint, ginger ale,  
hibiscus tea

## 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
- Suntory All-Free 570**  
bottle

## WINE

### BUBBLES

- NV Charles Lafitte Brut 2,200 | 12,900**  
Champagne, France

### WHITE

- David Duband & Louis Max Chardonnay 1,130 | 4,280**  
Pays d'Oc, France *seasonal selection*
- 2022 Substance Sauvignon Blanc 1,400 | 6,600**  
Columbia Valley, Washington
- 2023 Elderton Chardonnay 1,500 | 7,100**  
Eden Valley, South Australia

### RED

- 2020 Château du Grand Caumont 1,130 | 4,280**  
Corbières, France *seasonal selection*
- 2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100**  
California
- 2021 Lamole di Lamole Maggiolo Chianti Classico 1,800 | 8,800**  
Tuscany, Italy
- 2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100**  
Central Coast, California