



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 STEAK BOWL 1,900
cilantro-lime quinoa, black beans, avocado, pico de gallo, corn, feta

KUNIMASA FARMS' HOUSE SALAD 1,000 | 1,400
club-exclusive seasonal lettuces, shaved fennel, sugar snap peas, tomatoes, zucchini, avocado and feta
dressing: balsamic, buttermilk, 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

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

SHRIMP PO' BOY 1,900
chipotle and lemon aioli, local tomatoes, lettuce

FISHIN' GOOD 1,900
beer-battered wild hoki, American cheese, house made tartar sauce, coleslaw, pickles, brioche bun

THE RIB EYE RUMBLE 2,500
caramelized onions, provolone, arugula, goat cheese spread

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

SARATOGA SPRINGS CLUBHOUSE 1,750
with white or multigrain toast

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 1,400
starting with our classic hamburger

cheddar • blue cheese • swiss cheese • provolone •
cherrywood bacon • avocado +200 each
mushrooms • fried egg +100 each



LUNCH SPECIALS

OCTOBER 7-18



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

TUNA MELT 2,200
cheddar, rye bread, choice of side

**PAN-ROASTED SEA BASS
WITH ROASTED POTATOES 2,500**
broccoli, olives, semi-dried tomatoes, pine nuts

BEEF STROGANOFF 2,000
egg noodles, onions, mushrooms

LENTIL MOUSSAKA 2,200
eggplant, zucchini, potatoes, field greens

WINE BY THE GLASS 330

SIGNATURE CREATIONS

RED, WHITE & GYRO 1,700
tzatziki, red onions, tomatoes, lettuce

GRILLED SWORDFISH WITH PANZANELLA SALAD 2,500
garlic croutons, cherry tomatoes, red onions, olives, parsley,
oregano vinaigrette

"ASTORIA" GRILLED CHICKEN BREAST 2,800
avocado tzatziki, cucumber-tomato salad, house-pickled onions
and grilled eggplant

THE MAIN EVENTS

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

NEW ZEALAND GRASS-FED TENDERLOIN 5,950
5oz (140g)

**DOUBLE R RANCH USDA
PRIME GRADE NEW YORK STRIP LOIN 8,000**
12oz (340g)

F1 WAGYU STRIP STEAK 7,000
7oz (200g)

AUSTRALIAN LAMB CHOPS 3,000
with chimichurri

GOT A SWEET TOOTH?

We got you covered...

**BOURBON-FROSTED
CARROT CAKE 800**
with cinnamon and walnuts

**GRANDMA'S APPLE PIE
1,000**
add vanilla ice cream +200

**CHOCOLATE AND PEANUT
BUTTER TARTE 850**

**VANILLA CRÈME BRÛLÉE
WITH FRESH BERRIES 800**

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
(bottomless)

Streamer Iced Latte 580

Art of Tea 350
Essential Black Tea
Tropical Black Tea
Hibiscus Berry*
*caffeine-free
(bottomless)

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
(bottomless)

Canned Soda 460
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
(bottomless)

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*
(bottomless)
*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 Legras & Haas Intuition Brut 2,200 | 12,900
Champagne, France

WHITE

2022 Iter Chardonnay 1,130 | 4,280
California 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

2021 Colinas de Uruguay Tannat 1,130 | 4,280
Garzón, Uruguay seasonal selection

2021 LangeTwins Family Sand Point Pinot Noir 1,500 | 7,100
California

2020 Lamole di Lamole Maggiolo Chianti Classico 1,800 | 8,800
Tuscany, Italy

2021 Smith & Hook Cabernet Sauvignon 1,900 | 9,100
Central Coast, California