



“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

BRUNCH



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



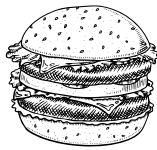
FIELD OF GREENS

add soup +300

- **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

Chefs' Brunch Special

- ▶ **Smoked Brisket Hash** roasted potatoes, onions, sriracha and two sunny-side up eggs..... 2,600

BENNIES

2,600 each

add soup or salad +300

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

- **The Mission District** with heritage pulled pork, smashed avocado, pickled red onion and chipotle hollandaise
- ▶ **Pike Place Market** chilled smoked salmon, steamed spinach and caper-dill hollandaise
- ▶ **The Deadliest Catch** golden crab cakes with extra snow crab and old bay hollandaise



GOTTA HAVE MY EGGS & TOAST

2,400 each

add soup or salad +300

- ▶ **John Denver's Omelet** stuffed with diced ham, cheddar, bell peppers, onions, golden hash browns, your choice of toast and a hit of hog (two cherrywood bacon rashers or pork sausages)
- ▶ **"Don't Mess with Texas" Omelet** stuffed with chili con carne, cheddar, jalapeño, sour cream, red onion, golden hash browns, your choice of toast and a hit of hog (two cherrywood bacon rashers or pork sausages)
- ▶ **My Big Fat Greek Omelet** stuffed with spinach, bell peppers, feta, kalamata olives, golden hash browns, your choice of toast
- ▶ **NY Onion Bagel & Lox** with smoked salmon, dill cream cheese, capers, onion, avocado and american potato salad
- ▶ **Butcher's Daughter NY Onion Bagel** with grilled garden vegetables, dill cream cheese, capers, onion, avocado and american potato salad
- **Sunrise French Toast** stacked honey and orange custard-dipped maison landemaine brioche with chantilly cream, golden hash browns and a hit of hog (two cherrywood bacon rashers or pork sausages)

Brunch Boosters

pork sausages +350 • hash browns +350
• cherrywood bacon +500 • toast +200

FROM THE GRILL

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

- ▶ **"Astoria" Grilled Chicken Breast** with avocado tzatziki, cucumber-tomato salad, house-pickled onions and grilled eggplant 2,800
- ▶ **Australian Grape- and Long-Grain-Fed Tenderloin** 5oz (140g).....5,950
- **Double R Ranch USDA Prime Grade New York Strip Loin** 12oz (340g) 8,000
- ▶ **Australian Grape- and Long-Grain-Fed Rib Eye** 12oz (340g)..... 6,500
16oz (450g)..... 7,800
- ▶ **F1 Wagyu Strip Steak** 7oz (200g) 7,000
- ▶ **Australian Double-Cut Lamb Chops** with chimichurri 5,600
- ▶ **Catch of the Day** with seasonal side and chef's sauce 3,700

DRINKS

ICED DRINKS

- ▶ **Streamer Coffee Tanzania**
Single Origin Cold Brew 700
- ▶ **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

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 +50 • oat,
almond +100
- ▶ **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

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
- ▶ **Aqua Panna still** 710 | 1,290

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, spear
mint, soda
- ▶ **Hibiscus Gingerito**..... 910
lemon syrup, spear mint, ginger ale,
hibiscus tea

BEER

- ▶ **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



WINE

Bubbles

- ▶ **NV Legras & Haas Intuition Brut**
..... 2,200 | 12,900
Champagne, France

White

- ▶ **2021 Substance Sauvignon Blanc**
..... 1,400 | 6,600
Columbia Valley, Washington
- ▶ **2022 Elderton Chardonnay**
..... 1,450 | 6,900
Eden Valley, South Australia

Red

- ▶ **2021 LangeTwins Family Sand Point Pinot Noir** 1,500 | 7,100
California
- ▶ **2019 Mount Langi Ghiran Cliff Edge Shiraz** 1,500 | 7,100
Victoria, Australia
- ▶ **2020 Smith & Hook Cabernet Sauvignon**
..... 1,900 | 9,100
Central Coast, California

SEASONAL

White

- ▶ **2022 d'Arenberg Olive Grove Chardonnay** 1,130 | 4,280
McLaren Vale, Adelaide Hills,
South Australia

Red

- ▶ **2019 Crimson Ranch Cabernet Sauvignon** 1,130 | 4,280
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.