



TRADERS' BAR

FEAST ON A BOWL OF

Daily or Vegetarian Soup 600 | 900
bottomless

Low Country Crab Soup 800 | 1,300
longtime club favorite

BENNIES

Classic Benedict 2,600
grilled ham, hollandaise sauce, toasted English muffins,
golden hash browns

**Filet Medallions with
Béarnaise Sauce** 3,300
served on toasted English muffins with golden hash
browns and poached eggs

Crabby Benny Delight 2,600
maryland-style crab cake, cajun lobster sauce, toasted
english muffins, golden hash browns

HANDHELDS

*served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries
substitute soy-based patty available for cheeseburger*

Berkwood Hot Dog 500
chopped onion, sweet relish

The Rib Eye Rumble 2,500
caramelized onions, provolone, arugula, goat cheese spread

Fully Loaded Chili-Cheese Dog 700
texas red chili, sour cream

The Reuben of All Reubens 2,300
corned beef, melted gruyère, sauerkraut, russian dressing
on grilled caraway rye
new york city deli-style +950

Double Smash Cheeseburger 1,975
cheddar, sticky bourbon-bacon jam, maison kayser
brioche bun

Saratoga Springs Clubhouse 1,750
bacon, smoked chicken, lettuce, tomato, avocado,
mayonnaise, white or multigrain toast

Fishin' Good 1,900
beer-battered wild hoki, american cheese, housemade
tartar sauce, coleslaw, pickles, brioche bun

Build Your Own Burger

starting with our classic hamburger 1,400
cheddar • blue cheese • swiss cheese • provolone
• cherrywood bacon • avocado +200 each
mushrooms • fried egg +100 each

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

Nachos Supreme 1,500 | 2,300
guacamole, jalapeños, cilantro
choose one: pork & beef chili • pulled barbecued pork

Creamy Hummus 1,500
feta, cherry tomatoes, dukkah spice, pita

Calamari 1,500
chili, pineapple, basil, sweet chili aioli

Fried Mozzarella 950
warm marinara sauce

Crispy Chicken Wings 1,000 | 1,900
crazy buffalo sauce or louisiana rub

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, 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

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, hash browns

"Don't Mess with Texas" Omelet 2,200
chili con carne, cheddar, jalapeños, sour cream, red onion,
hash browns

My Big Fat Greek Omelet 2,200
spinach, bell peppers, feta, kalamata olives, hash browns

NY Style Bagel and Lox 2,400
smoked salmon, dill schmear, capers, onion, avocado,
potato salad

IPA-Battered Jumbo Fish and Chips
one piece 1,500 | two pieces 2,000
wild hoki, tartar sauce, brew fries

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

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.