



THE CENTER CLUB
BALTIMORE

SPRING COCKTAILS

PATTERSON PARK SWIZZLE rye, fernet, demerara, lime, mint, angostura, peychaud rich, boozy, refreshing	17
CHE GUAVARA sauvignon blanc, pisco, guava, orange, tiki bitters, prosecco fruity, dry, tropical	17
MISO YUMMY! kome shochu, apple, cucumber, bergamot miso, ginger, light, savory, bright (contains soy)	17

FEATURED WINE

SPARKLING

LA GIOIOSA, PROSECCO DOC Veneto, Italy	12
BOUVET-LADUBAY SPARKLING ROSE Val de Loire, France	12
RISATA, MOSCATO d'Asti, Italy 187 ml	10
CANARD DUCHENE LEONIE BRUT Champagne, France	18

WHITE

RAVINES FALLS VINEYARD, DRY RIESLING Finger Lakes, New York	15
VINA CARTIN, ALBARINO Rias Baixas, Spain	12
MARLBOROUGH RESERVE, SAUVIGNON BLANC New Zealand	12
SONOMA-CUTRER, CHARDONNAY Sonoma Coast, California	16

RED

CUNE ORGANIC Rioja, Spain	14
PRESQU'ILE, PINOT NOIR Santa Barbara, California	14
AUSTIN HOPE, CABERNET Paso Robles, California	18
CHATEAU DU CEDRE Cahors, France	16

SOUP

CHILLED TOMATO CRAB SOUP (GF)	12
CHEF'S DAILY COMPOSED SOUP	10
CENTER CLUB MARYLAND CRAB SOUP (GF)	12

STARTERS

CHESAPEAKE OYSTERS lightly battered & crisp fried, creole aioli	17
CRISPY COCONUT SHRIMP grilled pineapple-rum dipping sauce	17
ARTISAN FLATBREAD grilled, charred onion, provolone, beef tenderloin, garlic aioli, arugula, white truffle oil	14
CALIFORNIA FLATBREAD (V) garlic aioli, baby arugula, red peppers, avocado, lime	14

SALADS

BRIE & BERRY (GF) endive & gathered organic greens, marcona almonds, champagne vinaigrette	9 15
GRILLED CHICKEN & SPINACH (GF) strawberries, avocado, pecans, goat cheese, raspberry vinaigrette	10 18
CAESAR crisp romaine, garlic croutons, parmesan cheese, caesar dressing	9 16
SAN DIEGO (GF) grilled shrimp, organic greens, avocado, tomato, mango vinaigrette	14 26



A PLATINUM CLUB

(GF) Gluten-Free (V) Vegetarian
Consuming raw or undercooked meats, seafood, shellfish or
eggs may increase your risk of foodborne illness



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NANCY GRASMICK CENTER CLUB SPECIALS

CATCH OF THE DAY MP
seasonally prepared

THE PERFECT PAIR 58
a Center Club tradition: jumbo lump crab cake, petite filet mignon with truffle madeira sauce

CENTER CLUB CRAB CAKES MP
broiled jumbo lump blue crab, single or double

NEW ZEALAND LAMB CHOPS (GF) 52
char-grilled with argentine chimichurri

CREEKSTONE FARMS BONE-IN RIBEYE STEAK 59
grilled with spice rub, morel & red wine demi glaze

GRILLE FARE

CENTER CLUB CRAB CAKE SANDWICH 28
toasted brioche, old bay sauce

NY STEAK FRITES 28
chargrilled 8 oz strip with arugula & truffle fries

GRILLED ATLANTIC SALMON (GF) 24
spring greens, heirloom tomatoes, radish,
lemon shallot vinaigrette

SHRIMP TACOS 22
avocado, red cabbage, pico salsa

MIKE'S TURKEY BURGER 18
grilled red onion, provolone, avocado-mayonnaise,
amish pretzel roll

BLACK ANGUS BURGER 18
custom blended chuck, brisket & short rib, brioche roll,
lettuce & tomato

★★★★★
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