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## Appetizers

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**SASHIMI TUNA TARTARE** 18  
sesame-spicy soy, avocado, wonton crisps

**AVOCADO TOAST (V)** 12  
grilled artisan bread, roasted red pepper hummus, avocado,  
flax & chia seeds, tomato, arugula, extra virgin olive oil

**ICED PLATEAU OF MARKET OYSTERS (GF)**  
cocktail sauce, lemon, horseradish  
half dozen 18    dozen 36

**CRISPY COCONUT SHRIMP** 17  
grilled pineapple-rum dipping sauce

**CURED SALMON PASTRAMI** 18  
watermelon radish, pickled mustard,  
horseradish & dill

**CHARCUTERIE BOARD** 20  
imported cheese, cured & smoked meats, fig jam,  
grain mustard, crostini

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## Soup

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**MARYLAND CRAB (GF)**  
12

**SEASONAL  
COMPOSED SOUP** 10

**CHILLED TOMATO  
CRAB (GF)** 12

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## Salad

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**AEGEAN OCTOPUS SALAD (GF)** 18  
spicy peppers & olives, pickled onion, organic greens,  
meyer lemon vinaigrette

**CAESAR SALAD** 14  
hearts of romaine, grana padano cheese, garlic croutons,  
spanish anchovy

**BRIE & BERRY SALAD (GF)** 15  
endive & gathered organic greens, marcona almonds,  
champagne vinaigrette

**KIWI & BEET SALAD (GF)** 15  
vermont goat cheese, honey poppyseed vinaigrette,  
pistachio

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## Entrees

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**CENTER CLUB CRAB CAKES** single/double MP  
seasonal vegetable melange

**DOVER SOLE AMANDINE** 52  
lemon beurre blanc, pomme tourne, toasted almond

**WILD CAUGHT DIVER SCALLOPS** 38  
spring pea risotto, lemon, asparagus, pickled shallots & grana padano

**BLACK ANGUS BEEF TENDERLOIN** 55  
bone marrow herb crust, morel mushroom demi glace

**LOBSTER TAGLIATELLE** 39  
spring squash & zucchini, semi-dried tomato, herb bread crumbs

**JURGIELEWICZ FARMS DUCK BREAST** 38  
montmorency cherry sauce, strawberry & lingonberry compote

**CREEKSTONE RIBEYE STEAK** 59  
chargrilled with house spice rub, duck fat yukon potatoes

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

**NEW ZEALAND RACK OF LAMB** 52  
dijon mustard & mountain herb crust, pinot noir demi glace.

**CAULIFLOWER TIKKA MASALA (V) (GF)** 28  
charred with fragrant basmati rice, spicy tomato-coconut milk sauce, mango chutney, cilantro, almonds

**SESAME SEARED SALMON** 38  
tempura mushroom, organic greens, pickled shiitake, avocado, cucumber, heirloom cherry tomatoes,  
sweet gochujang dressing

(GF) GLUTEN FREE (V) VEGETARIAN

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# Wines by the Glass

## SPARKLING WINE

La Gioiosa, Prosecco DOC, Veneto, Italy	12
Bouvet-Ladubay Excellence, Sparkling Rosé Val de Loire, France	12
Risata, Moscato, d'Asti, Italy 187ml	10
Canard Duchene Leonie Brut, Champagne, France	18

## REGIONAL WHITES

Ravines Falls Vineyard, Dry Riesling Finger Lakes, New York	15
Vina Cartin, Albarino, Rias Baixas, Spain	12
J. Hofstatter Pinot Grigio, Alto Adige, Italy	12

## SAUVIGNON BLANC

Marlborough Reserve, New Zealand	12
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## CHARDONNAY

Sonoma-Cutrer, 'The Cutrer' Sonoma Coast, California	16
Louis Moreau Chablis, France	18

## ROSÉ

Commanderie De La Bargemone, Provence, France	12
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## REGIONAL REDS

Cune Organic, Rioja, Spain	14
Rodano, Chianti Classico, Tuscany, Italy	14

## PINOT NOIR

Presqu'île, Santa Barbara, California	14
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## BORDEAUX

Chateau Le Chay, Montagne St. Emilion	13
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## CABERNET SAUVIGNON

Austin Hope, Paso Robles, California	18
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## MALBEC

Chateau du Cedre, Cahors, France	16
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# Spring Cocktails 17

## PATTERSON PARK SWIZZLE

rye, fernet, demerara, lime, mint, angostura, peychaud  
**rich, boozy, refreshing**

## SAKURA

gin, cherry blossom, rose, pickled sakura  
**soft, floral, briny conclusion**

## MISO YUMMY!

kome shochu, fumus pumila, cucumber, bergamot, miso, ginger  
**light, savory, umami** (contains soy)

## PURPLE HILLS

clarified margarita, lavender seafoam  
**citrusy, fragrant, salty** (contains traces of dairy)

## CHE GUAVARA

sauvignon blanc, pisco, guava, orange, tiki bitters, prosecco  
**fruity, dry, bright**

## KINGSTON BERRY

pineapple rum, campari, sweet vermouth, strawberry  
**spirit forward, semi-sweet, midly bitter**

# Beers

## DOMESTIC 6

Bud Light, Lager 4.2%  
Miller Lite, Lager 4.17%  
Yuengling, Lager 4.5%

## IMPORTED 7

Peroni, Lager 5.1%  
Pacifico, Pilsner 4.5%  
Guinness, Stout 4.2%

## CRAFT 8

Heavy Sea's, Loose Cannon IPA 7.25%  
Brewer's Art, Resurrection, Brown Ale 7%  
Keys, Positive Mental Attitude, Pilsner 4.6%  
Brewer's Art, Birdhouse, Pale Ale 5%  
Bell's, Two Hearted, IPA 7%  
RavenBeer, The Raven Special Lager 5.25%  
Rotating, Weissbier  
Peabody Heights, Astrodon, Hazy IPA 7%

## CIDER & SELTZER 8

Austin Eastciders, Original Dry 5%  
Topo Chico, Strawberry Guava Seltzer 4.7%

## NON-ALCOHOLIC 8

Heineken 00  
Athletic Brewing Co., Upside Dawn Golden