


 THE CENTER CLUB


APPETIZERS

CRISPY CHESAPEAKE OYSTERS 18

lemon frisee, creole remoulade

12 HOUR PORK BELLY 17

candied pecans, bourbon peach barbecue

CHESAPEAKE SMOKEHOUSE 24

local smoked salmon, accompanied by egg red onion, capers, lemon, horseradish, toast points

MARGHERITA 14

local fresh mozzarella, genovese basil marinated cherry tomatoes

SERRANO FLATBREAD 16

mountain cured ham, shiitake, shallot, arugula lemon ricotta

GRILLED GALICIAN COAST OCTOPUS 21

pineapple-mango relish, jicama & feta, orange

CHARCUTERIE BOARD

selection of cured & smoked meats
cave-aged cheese, marinated vegetable
fig jam, grain mustard, crostini
24

SOUP

MARYLAND CRAB 12

CHILLED TOMATO CRAB 12

CHEFS SEASONALLY PREPARED SOUP 12

RAW BAR

SASHIMI TUNA TARTARE 18

yellow fin, spicy soy & sesame marinade
avocado, lime, wonton crisps

ICED PLATEAU OF OYSTERS ON THE HALF SHELL 19 | 36

OCEAN COCKTAIL 24

maine lobster, jumbo lump blue crab
gulf shrimp, lemon-citronette
& avocado pearls

SALAD

CAESAR 15

hearts of romaine, grana padano cheese
garlic croutons, spanish anchovy

SWEET GEM HONEY PISTACHIO 16

kiwi & strawberry, crumbled chevre
berry-poppy seed vinaigrette

SPINACH, ARUGULA & BEETS 15

shaved carrot, navel orange, marcona almonds

COMPOSED SALAD OF ASIAN PEAR & BERRIES 16

toasted walnuts, julienned red onion
gorgonzola cheese, golden balsamic vinaigrette



Vegetarian



Gluten Free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CENTER CLUB CLASSICS

CENTER CLUB CRAB CAKES MP

seasonal vegetable melange

DOVER SOLE ALMONDINE 62

sauvignon blanc sauce

THE PERFECT PAIR 58

jumbo lump crab cake
grilled petite filet mignon
truffle madeira sauce

NEW ZEALAND LAMB RACK 58

dijon mustard & mountain herb crust
pinot noir demi glaze

ENTREES

DIVER SCALLOPS 45

carnaroli risotto with pan seared garden ramps
sweet peas & citrus beurre blanc

DUCK MAGRET 38

orange rhubarb chargrilled chutney, wilted kale
natural jus

LOBSTER TAGLIATELLE PRIMAVERA 42

asparagus, sundried tomato, garden peas & genovese basil
shallot cream

HERBED LINGUINE FLORENTINE 29

house pasta, fire roasted red pepper, asparagus
baby artichoke, fennel pollen, crispy squash blossom

SESAME SEARED SALMON 35

tempura mushrooms, organic greens, pickled shiitake
avocado, cucumber, heirloom cherry tomatoes
sweet gochujang dressing

CENTER CLUB HOUSE CUTS

OUR AGING ROOM

PRIME DELMONICO (12 OZ) 58

OUR AGING ROOM

PRIME NEW YORK STEAK
(12 OZ) 55

SAUCES

RED WINE DEMI GLACE
BEARNAISE
CHIMICHURRI
HORSERADISH CREAM
TRUFFLE MADEIRA

ENHANCEMENTS

CAJUN RUB 4
COFFEE RUB 4
GORGONZOLA CRUST 4
PEPPERCORN CRUST 4
TRUFFLE FRIES 11

CERTIFIED BLACK ANGUS

PETITE FILET (6 OZ) 55

ASIAN BRAISED

BEEF SHORT RIB 45

scented with hoisin & lemongrass, soy
fragrant basmati rice

SIDES 8

SAUTEED SPINACH

SWEET POTATO FRIES

BRUSSELS SPROUTS

ASPARAGUS

POMME FRITES

WOODLAND

IDAHO BAKED POTATO

BROCCOLI FLORETS

MUSHROOMS

SEASONAL DU JOUR

LIGHT FARE

CRISPY DUCK LEG CONFIT 22

radish, shaved carrots, scallion
spicy chili crisp & honey-lime
dressing

CARNAROLI RISOTTO VERDE 32

seasonal vegetables, stewed tomatoes
vegan optional

SICILIAN ANTIPASTO 22

chopped romaine & spinach
cherry tomato, kalamata olives
peppadew pepper, red onion
fresh mozzarella, soppressata
red wine vinaigrette
toasted pine nuts

AMERICAN BISON BURGER 20

grilled onions, amish colby jack

100 BURGER 19

custom blend chuck, brisket, short
rib, brioche roll, lettuce & tomato

SPICY BLACK BEAN BURGER 19

toasted brioche or a bed of greens
tomato, avocado, red onion, fresh pico



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