



**NIGHTLY SPECIALS**

Tuesday	Blue Zone
Wednesday	Burger & Brew
Thursday	1/2 Price Btls of Wine
Friday	Steak Night
Saturday	Seafood Night

## SOUPS

MARYLAND CRAB	\$12
CHILLED CRAB TOMATO	\$12
CHEF'S SOUP OF THE DAY	\$10

## SIGNATURE SALADS

GRILLED CHICKEN & SPINACH strawberries, avocado, pecans, goat cheese, raspberry vinaigrette	\$18
SAN DIEGO SALAD grilled shrimp, organic greens, avocado, tomato & mango vinaigrette	\$26
CAESAR SALAD crisp romaine, garlic croutons, parmesan cheese, caesar dressing	\$16
ANGUS BEEF COBB cherry tomatoes, avocado, blue cheese, egg, charred red onion, house shallot vinaigrette	\$24
SALAD PROTEIN ADD-ONS	
lump crab cake	\$24
chicken breast	\$9
grilled salmon	\$12
grilled shrimp	\$14

## FLATBREADS

CHICKEN PESTO FLATBREAD cherry tomatoes, feta, red onion	\$14
CALIFORNIA FLATBREAD garlic aioli, baby arugula, red peppers, avocado, lime	\$14
ARTISAN FLATBREAD grilled, charred onion, provolone, beef tenderloin, garlic aioli, arugula, white truffle oil	\$16

## SIDES

SWEET POTATO FRIES	\$4
COLESLAW	\$4
FRESH FRUIT & BERRIES	\$5
FRENCH FRIES	\$4



## BURGERS

<b>BLACK ANGUS BURGER</b> custom blended chuck, brisket & short rib, brioche roll, lettuce & tomato	\$18
<b>CHEFS BURGER OF THE DAY</b> brioche roll, lettuce, tomato, onion cheese selections: swiss, muenster, provolone, american, cheddar	\$18
accompanied by french fries & kosher pickle	

## SIGNATURE SANDWICHES

CHESAPEAKE SHRIMP SALAD tortilla wrap	\$18
SALMON BLT CIABATTA tomato, applewood bacon, herb mayonnaise & greens	\$19
CENTER CLUB CRAB CAKE SANDWICH toasted brioche, old bay sauce	\$28
SOUTHWEST CHICKEN WRAP bacon, pepper jack cheese, avocado, lettuce, ranchero sauce, tomato tortilla	\$16
TURKEY PANINI provolone & muenster, roasted peppers, herb sauce on ciabatta	\$16
PUB CHEESESTEAK tenderloin tips, caramelized onions & peppers, provolone, arugula, garlic chili aioli	\$18
SANDWICH OF THE DAY	\$16
accompanied by potato chips & kosher pickle	

## ENTREES

STEAK FRITES chargrilled bistro steak, arugula & truffle fries	\$28
SHRIMP TACOS avocado, red cabbage, pico salsa	\$22
CENTER CLUB CRAB CAKE french fries, cole slaw, tartar sauce	\$28
GRILLED ATLANTIC SALMON summer greens, heirloom tomatoes, radish, lemon shallot vinaigrette	\$24
CATCH OF THE DAY	MP

## BAR BEVERAGES

### 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

### BEER - DOMESTIC \$6

BUD LIGHT
MILLER LITE
YUENGLING
YUENGLING BOCK
YUENGLING BLACK AND TAN

### BEER - IMPORT \$7

PERONI
PACIFICO
GUINNESS

### BEER - CRAFT \$8

HEAVY SEA'S, LOOSE CANNON IPA
BELL'S, TWO HEARTED IPA
PEABODY HEIGHTS, ASTRODON HAZY IPA
BREWER'S ART, BIRDHOUSE PALE ALE
KEY'S, POSITIVE MENTAL ATTITUDE PILSNER
RAVENBEER, SPECIAL LAGER
GUILFORD BREWING, HEFEWEIZEN

### BEER - ON DRAUGHT \$6

OLD ORIOLE PARK, PEABODY HEIGHTS BOHEMIAN LAGER
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### CIDER/SELTZER \$8

AUSTIN EASTCIDERS, ORIGINAL DRY
TOPO CHICO, STRAWBERRY GUAVA SELTZER

### NON-ALCOHOLIC \$8

ATHLETIC BREWING CO, UPSIDE DAWN
GOLDEN
HEINEKEN 0.0