



THE CENTER CLUB
BALTIMORE

SUMMER COCKTAILS

DALLAS SUNRISE gin, honeydew shrub, aloe, muskmelon, gochujang light & savory	17
EL DORADO tequila reposado, rum, pineapple, demerara, green chartreuse, orange, tiki bitters boozy & tropical	17
GRAPES OF GLORY rose, grapefruit, falernum, strawberry, guava, lime, cinnamon, ginger bright & refreshing	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
CHICKEN PESTO FLATBREAD cherry tomatoes, feta, red onion	14

SALADS

BRIE & BERRY (GF) endive & gathered organic greens, marcona almonds, champagne vinaigrette	9 15
ORGANIC BABY SPINACH (GF) strawberries, avocado, pecans, goat cheese, raspberry vinaigrette	10 15
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

MARKET CATCH OF THE DAY MP
seasonally prepared

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

GRILLED ATLANTIC SALMON 29
fine herb-shallot crust, citrus beurre blanc

ARBORIO SEAFOOD RISOTTO 38
sauteed shrimp & blue crab with lemon & cherry tomatoes, herb bread crumbs

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

CHAR-GRILLED BLACK ANGUS DELMONICO 44
shallot-herb & whiskey maitre d'butter

NEW ZEALAND LAMB CHOPS 39
roasted tomato zucchini, red onion, argentine chimichurri

STEAK FRITES 32
char-grilled New York strip, baby arugula & truffle fries

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

all specials accompanied by local asparagus & black garlic baby potatoes



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