



THE CENTER CLUB
BALTIMORE

SUMMER COCKTAILS

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| DALLAS SUNRISE | 17 |
| gin, honeydew shrub, aloe, muskmelon, gochujang <i>light & savory</i> | |
| EL DORADO | 17 |
| tequila reposado, rum, pineapple, demerara, green chartreuse, orange, tiki bitters <i>boozy & tropical</i> | |
| GRAPES OF GLORY | 17 |
| rose, grapefruit, falernum, strawberry, guava, lime, cinnamon, ginger <i>bright & refreshing</i> | |

FEATURED WINE

SPARKLING

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

WHITE

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

RED

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

SOUP

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

STARTERS

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| CHESAPEAKE OYSTERS | 17 |
| lightly battered & crisp fried, creole aioli | |
| CRISPY COCONUT SHRIMP | 17 |
| grilled pineapple-rum dipping sauce | |
| ARTISAN FLATBREAD | 14 |
| grilled, charred onion, provolone, beef tenderloin, garlic aioli, arugula, white truffle oil | |
| CHICKEN PESTO FLATBREAD | 14 |
| cherry tomatoes, feta, red onion | |

SALADS

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



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

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 39
char-grilled with argentine chimichurri, spinach, greek feta, heirloom cherry tomatoes, balsamic glaze

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

all specials accompanied by local asparagus & black garlic baby potatoes

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

ANGUS BEEF COBB SALAD (GF) 24
grilled chilled tenderloin tips, avocado,
grilled red onion, blue cheese, farm eggs,
shallot-herb vinaigrette

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



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