



THE CENTER CLUB  
BALTIMORE

## FALL COCKTAILS

UNLIKELY DUO	17
mezcal, coconut, corn, lime, dusted cayenne creamy, smokey, tropical	
ROCKY MOUNTAIN HIGH	17
american single malt, sweet vermouth, peach, alpine amaro medium fruit, mild peat, herbal	
FALL OF CORLEONE	17
brandy, blended scotch, cognac, disaronno, sweet vermouth, apple spirit forward, slightly nutty, rounded apple	
NOTHING GOLD CAN STAY	17
gin, mandarinetto, fino sherry, arugula, suma, lemon, absinthe bright, savory, citrus forward	

## FEATURED WINE

### SPARKLING

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

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

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

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

## STARTERS

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

BRIE & BERRY (GF)	9   15
endive & gathered organic greens, marcona almonds, champagne vinaigrette	
ORGANIC BABY SPINACH (GF)	10   15
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	

(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*



A PLATINUM CLUB