



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
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

BLACK ANGUS BURGER custom blended chuck, brisket & short rib, brioche roll, lettuce & tomato	\$18
CHEFS BURGER OF THE DAY composed daily with seasonal toppings	\$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
PANINI CLUB all natural turkey breast, applewood smoked bacon, tomato & cheddar on a 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

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

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

ROTATING LOCAL LIGHT BEER
ROTATING LOCAL IPA

CIDER/SELTZER \$8

AUSTIN EASTCIDERS, ORIGINAL DRY
TOPO CHICO, STRAWBERRY GUAVA SELTZER

NON-ALCOHOLIC \$8

ATHLETIC BREWING CO, UPSIDE DAWN
GOLDEN
HEINEKEN 0.0