
Appetizers

SASHIMI TUNA TARTARE 18
spicy soy, avocado, wonton crisps

AVOCADO TOAST (V) 12
grilled artisan bread, roasted red pepper hummus, avocado,
flax & chia seeds, tomato, arugula, extra virgin olive oil

ICED PLATEAU OF MARKET OYSTERS
cocktail sauce, lemon, horseradish
half dozen 18 dozen 36

CRISPY COCONUT SHRIMP 16
grilled pineapple-rum dipping sauce

TAMARIND GLAZED CRISPY PORK BELLY 14
lettuce wrap, hoisin sauce, papaya slaw

CHARCUTERIE BOARD 20
imported cheese, cured & smoked meats, fig jam,
grain mustard, crostini

Soup

**CENTER CLUB'S
MARYLAND CRAB** 12

**SEASONAL DAILY
COMPOSED SOUP** 10

CHILLED TOMATO & CRAB
12

Salad

ALEXANDRIA SALAD 14
Egyptian falafel, field greens, red onion, black olives,
cherry tomato, dijon vinaigrette

CAESAR SALAD 14
hearts of romaine, grana padano cheese, garlic croutons,
spanish anchovy

BRIE & BERRY SALAD 15
endive & gathered organic greens, marcona almonds,
pear vinaigrette

BOSTON BIBB SALAD 15
creamy buttermilk blue cheese, heirloom cherry tomatoes,
julienne red onion, maple peppered bacon

Entrees

CENTER CLUB CRAB CAKES *single/double MP*
seasonal vegetable melange

DOVER SOLE AMANDINE 52
lemon emulsion, pomme tournee, toasted almond

WILD CAUGHT DIVER SCALLOPS 38
roasted tomato romesco sauce, sweet corn & bean succotash

TAGLIATELLE 'FRUIT DE MER' 39
Maine lobster, blue crab & shrimp, pea mint pesto, asparagus, cherry tomatoes

MEDITERRANEAN BRANZINO 42
grilled with kalamata olive, artichoke, fire roasted red pepper, caper vinaigrette, lemon & basil

CREEKSTONE COWBOY RIBEYE STEAK 59
charred with maitre d'hotel butter, morel mushroom cabernet demi glace

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

NEW ZEALAND RACK OF LAMB 52
chargrilled, Argentine chimichurri, scented with garlic, oregano, chilis

CAULIFLOWER TIKKA MASALA 28
charred with fragrant basmati rice, spicy tomato-coconut milk sauce, mango chutney, cilantro, almonds

SESAME SEARED SALMON 38
tempura mushroom, organic greens, pickled shiitake, avocado, cucumber, heirloom cherry tomatoes,
sweet gochujang dressing

JURGIELEWICZ FARMS DUCK CONFIT 38
preserved leg on gathered greens, mixed berries, orange marmalade dressing



Wines by the Glass

SPARKLING WINE

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| Perlage Organic Prosecco DOC, Veneto, Italy NV | 11 | 38 |
| Bouvet-Ladubay Excellence Sparkling Rosé Val de Loire, France NV | 12 | 48 |
| Risata Moscato, d'Asti, Italy NV 187ml | 10 | |
| Canard Duchene Leonie Brut, Champagne, France NV | 18 | 65 |

INTERESTING WHITES

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| Dry Riesling, Ravines Falls Vineyard Finger Lakes, New York '19 | 15 | 55 |
| Gewurztraminer, Pierre Sparr, Alsace, France '19 | 15 | 52 |
| Albarino, Vina Cartin, Rias Baixas, Spain '21 | 12 | 48 |
| Gini Soave Classico, Veneto, Italy '20 | 10 | 40 |

SAUVIGNON BLANC

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| Dawn Chorus Sauvignon Blanc, Hawkes Bay, New Zealand '22 | 12 | 40 |
| Lauverjat Menetou-Salon Sauvignon Blanc AOC, | 15 | 50 |

CHARDONNAY

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| Sonoma-Cutrer, Russian River Ranches, California '19 | 15 | 52 |
| Moreau Petit Chablis, France '20 | 17 | 70 |

ROSÉ

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| Commanderie de la Bargemone, Provence, France '21 | 12 | 45 |
| Lauverjat Sancerre Rose Loire, France '21 | 15 | 55 |



PINOT NOIR

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| Presqu'île, Santa Barbara, California '20 | 14 | 48 |
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BORDEAUX

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| Chateau des Antonins, Bordeaux Superieur '18 | 13 | 45 |
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CABERNET SAUVIGNON

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| The Critic, Napa Valley '20 | 15 | 52 |
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MALBEC

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| Cedre Malbec du Cahors '19 | 12 | 43 |
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ZINFANDEL

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| Mazzocco, Dry Creek Valley Sonoma, California '19 | 14 | 43 |
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INTERESTING REDS

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| Cune Organic Rioja, Spain '19 | 14 | 45 |
| Zaccagnini Montepulciano d'Abruzzo '20 | 14 | 45 |



Spring Cocktails

BIG COUNTRY 16
scotch, honey, earl grey, lemon oils

MIDNIGHT MAGIC 16
rye, pimm's, berry medley, lemon

AL FRESCO 16
lager, tequila, strawberry, ginger, lime, chamoy, basil

LIQUID JADE 16
light rum, cachaça, coconut, matcha, yuzu, lemon, bitters

DAY SPA 16
gin, aloe, cucumber, cantaloupe, lemon

THE GETAWAY 16
lillet blanc, china-china, peach, fernet, mint, demerara

Beers

DOMESTIC 6

Bud Light, Lager 4.2%
Miller Lite, Lager 4.17%
Budweiser, Lager 5%
Yuengling, Lager 4.5%
Sam Adams, 5 %

IMPORTED 7

Peroni, Lager 5.1%
Pacifico, Pilsner 4.5%
Heineken, Lager 5%
Guinness , Stout 4.2%

CRAFT 8

Heavy Sea's, Loose Cannon IPA 7.25%
Brewer's Art, Resurrection, Brown Ale 7%
Keys, Positive Mental Attitude, Pilsner 4.6%
Brewer's Art, Birdhouse, Pale Ale 5%
Bell's, Two Hearted, IPA 7%
Franziskaner Weissbier 5.0%

CIDER 8

Wyndridge Cider, 5.5%

NON-ALCOHOLIC 7

Heineken 00
St. Pauli Girl