

## Signature Soups

### CENTER CLUB'S MARYLAND CRAB

12

### DAILY COMPOSED SOUP

10

### CHILLED TOMATO & LUMP CRAB

12

## Appetizers

### CRISPY CHESAPEAKE OYSTERS (3) 12

sherry cayenne remoulade & lemon

### AVOCADO TOAST 10

grilled artisan bread, roasted red pepper hummus,  
avocado, flax & chia seeds, extra virgin olive oil  
add blue crab \$12

### GARDEN SALAD 8

organic mixed greens, cucumber, olives, tomatoes, red onion,  
raspberry vinaigrette

### CRISPY COCONUT SHRIMP 16

grilled pineapple-rum dipping sauce

## Entree Salads

### GRILLED CHICKEN & STRAWBERRY SALAD 18

organic baby spinach, goat cheese, pecans,  
champagne vinaigrette

### COBB SALAD 18

Plainville farms all natural turkey breast, farm eggs, applewood  
bacon, swiss & blue cheese, heirloom cherry tomatoes,  
green olives & avocado

### SAN DIEGO SALAD 22

grilled shrimp, organic greens, avocado, heirloom  
cherry tomatoes, mango vinaigrette

### HARVEST SALAD 16

organic greens, toasted walnuts, artisan blue cheese,  
orchard organic apples, pomegranate dressing

### CLASSIC CAESAR 16

crisp romaine hearts, garlic croutons, grana padano cheese,  
spanish anchovy

## Sandwiches and Burgers

### SHRIMP SALAD CROISSANT 18

herbed mayonnaise, old bay, lemon zest, green leaf lettuce

### ASPEN SANDWICH 16

all natural turkey, pepper jack cheese, avocado, tomato,  
greens, twelve grain bread

### SOUTHWEST CHICKEN WRAP 16

applewood bacon, chargrilled chicken, avocado,  
green leaf lettuce, pepper jack, spicy ranchero sauce,  
tomato wrap

### PLATINUM BURGER 18

angus beef, brioche roll, lettuce, tomato,  
red onion, kosher pickle

### CHEFS FEATURED BURGER 18

seasonally prepared

### CRAB CAKE SANDWICH 28

old bay aioli, green leaf lettuce, toasted brioche

### TENDERLOIN SANDWICH 25

angus beef tenderloin tips, caramelized onions, red peppers,  
provolone, arugula, garlic chili aioli, sub roll

*Accompanied with crispy french fries or potato chips*

## Entrees

### CENTER CLUB MARYLAND CRAB CAKE

single 28 double 55

### NEW ZEALAND LAMB CHOPS 28

organic greens, balsamic glaze, argentine chimichurri

### MARKET FISH MP

chef's daily selection, seasonally prepared

### GRILLED ATLANTIC SALMON 24

five-spice seasoned, greens, red thai curry, fried shallots

### CHEF'S OMELETTE OF THE DAY 18

accompanied by a petite garden salad

### LOBSTER RAVIOLI 25

spring pea & mint pesto, asparagus, cherry tomatoes,  
preserved lemons

**ADD PROTEIN** *grilled chicken 9 atlantic salmon 12*  
*jumbo lump crab cake 24 grilled shrimp 14 petite filet 24*

## Sides

4

sweet potato fries  
french fries  
coleslaw  
tomato & cucumber

umami brussels sprouts  
buttered broccoli  
sauteed spinach

# Wines by the Glass

## SPARKLING WINE

La Gioiosa Prosecco DOC, Veneto, Italy NV	12	45
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

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
J. Hofstatter Pinot Grigio, Alto Adige, Italy '21	12	45

## SAUVIGNON BLANC

New Zealand Sauvignon Blanc	12	40
Lauverjat Menetou-Salon Sauvignon Blanc AOC, France '21	15	50

## CHARDONNAY

Sonoma-Cutrer, Russian River Ranches, California '19	15	52
Moreau Chablis, France '20	18	75

## ROSÉ

Rose de Provence	12	45
Old Westminster Rose, Maryland '22	12	45



## PINOT NOIR

Presqu'ile, Santa Barbara, California '20	14	48
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## BORDEAUX

Chateau Le Chay, Montagne St. Emilion Bordeaux, '15	13	48
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## CABERNET SAUVIGNON

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

Cedre Malbec du Cahors '19	12	43
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## ZINFANDEL

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

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



# Summer Cocktails 16

## EASY LOVER

rum, curacao, coconut, pineapple, orange, orgeat, cardamom

## PLAYA PAPAYA

vodka, papaya, banana, lime, honey, cream, tiki spices

## CRAZY CACTUS LADY

tequila, yellow chartreuse, maraschino, prickly pear, lemon, agave, habanero

## KYURI KOOLER

japanese whisky, cucumber, mint, grapefruit, poblano verde, pepper

## BIKINI BOTTOM

gin, allspice, green chartreuse, fassionola, ginger, lime, angostura

## SUN KISS

lager, irish whisky, honey, cinnamon, orange

# 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%  
Rotating, Weissbier

## CIDER 8

Wyndridge Cider, 5.5%

## NON-ALCOHOLIC 7

Heineken 00  
St. Pauli Girl