

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

DUCK CONFIT SALAD 25

gathered organic greens, berries & orange supreme,
raspberry vinaigrette

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

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

tomato-saffron cioppino sauce

CHEF'S OMELETTE OF THE DAY 18

accompanied by a petite garden salad

LOBSTER RAVIOLI 25

asparagus, sundried tomatoes, shallot basil cream,
lemon & spinach

FIRE-ROASTED SHRIMP CAVATELLI 24

broccolini, garlic, calabrian chili & preserved lemon

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

Le Contesse 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

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

Marlborough Estate Reserve '21	12	40
Lauverjat Menetou-Salon Sauvignon Blanc AOC, France '21	15	50

CHARDONNAY

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

ROSÉ

Commanderie de la Bargemone, Provence, France '21	12	45
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PINOT NOIR

Presqu'île, Santa Barbara, California '20	14	48
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RED BLEND

Chateau des Antonins, Bordeaux Superieur '18	13	45
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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



Winter Cocktails

MULLING THEM SOFTLY 15
mulled red wine, apple brandy, lemon juice, cinnamon, egg white

COOL RUNNINGS 16
barbados rum, cachaca, green chartreuse, house-made falernum, coconut, ginger, orange, tiki spices *contains almonds

RED-EYE 16
bourbon, cocchi vermouth, aperol, blood orange, lemon, melange of aromatic bitters

WHITE TIGER 14
tequila, cinnamon syrup, lemon juice, orgeat, graham syrup, bitters

PHILLY SPECIAL 15
cognac, dark rum, apricot & peach brandies, lemonade

THE SNOW BUNNY 15
vanilla vodka, blood orange liqueur, orange juice, demerara syrup, amaretto, egg whites, heavy cream

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