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# Appetizers

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**SASHIMI TUNA TARTARE** 18  
sesame-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 (GF)**  
cocktail sauce, lemon, horseradish  
half dozen 18    dozen 36

**CRISPY COCONUT SHRIMP** 17  
grilled pineapple-rum dipping sauce

**TOSTONE & SHRIMP** 16  
plantain coins, tropical fruit salsa, lemon aioli, jerk seasoning

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

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# Soup

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**MARYLAND CRAB (GF)**  
12

**SEASONAL  
COMPOSED SOUP** 10

**CHILLED TOMATO  
CRAB (GF)** 12

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# Salad

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**MEDITERRANEAN SALAD (GF)** 16  
gathered baby greens, spinach & frisee, kalamata olives,  
pickled red onion, greek feta, cucumber, red wine vinaigrette

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

**BRIE & BERRY SALAD (GF)** 15  
endive & gathered organic greens, marcona almonds,  
champagne vinaigrette

**HARVEST BEET (V)** 15  
blood orange, gathered organic greens, candied walnuts,  
gorgonzola, pomegranate dressing

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# Entrees

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

**DOVER SOLE AMANDINE** 52  
lemon beurre blanc, pomme tourne, toasted almond

**WILD CAUGHT DIVER SCALLOPS** 38  
pan seared on woodland mushroom risotto, king trumpet, lacinato kale, beurre blanc & spicy pepita

**BLACK ANGUS BEEF TENDERLOIN** 55  
chargrilled with foie gras red wine & shallot butter, marchand de vin

**TAGLIATELLE PASTA** 39  
Maine lobster & coastal shrimp, sauteed with cherry tomatoes, spinach, lemon & tarragon cream

**JURGIELEWICZ FARMS DUCK BREAST** 38  
spice rubbed & grilled, dried strawberry chutney, port wine reduction

**CREEKSTONE RIBEYE STEAK** 59  
bone-in chargrilled house spice rub, crispy sweet onion, bordeaux wine demi glaze

**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  
dijon mustard & mountain herb crust, pomegranate & pinot noir demi glaze.

**CAULIFLOWER TIKKA MASALA (V) (GF)** 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

(GF) GLUTEN FREE (V) VEGETARIAN

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# Wines by the Glass

## SPARKLING WINE

La Gioiosa Prosecco DOC, Veneto, Italy	12	45
Bouvet-Ladubay Excellence Sparkling Rosé Val de Loire, France	12	48
Risata Moscato, d'Asti, Italy 187ml	10	
Canard Duchene Leonie Brut, Champagne, France	18	65

## INTERESTING WHITES

Dry Riesling, Ravines Falls Vineyard Finger Lakes, New York	15	55
Gewurztraminer, Pierre Sparr, Alsace, France	15	52
Albarino, Vina Cartin, Rias Baixas, Spain	12	48
J. Hofstatter Pinot Grigio, Alto Adige, Italy	12	45

## SAUVIGNON BLANC

Marlborough Reserve, New Zealand	12	40
Lauverjat Menetou-Salon AOC, France	15	50

## CHARDONNAY

Sonoma-Cutrer, Russian River Ranches, California	15	52
Louis Moreau Chablis, France	18	75

## ROSÉ

Commanderie De La Bargemone, Provence, France	12	45
Old Westminster Rose, Maryland	12	45



## PINOT NOIR

Presqu'île, Santa Barbara, California	14	48
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## BORDEAUX

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

The Critic, Napa Valley, California	15	52
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## MALBEC

Cedre Malbec du Cahors, France	12	43
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## INTERESTING REDS

Cune Organic, Rioja, Spain	14	45
Zaccagnini Montepulciano d' Abruzzo, Italy	14	45
Qupe, Syrah, Central Coast, California	12	45



# Winter Cocktails 16

## CAFE CLAIR

brandy, orange, lemon, vanilla, clove, cinnamon, demerara, absinthe, coffee  
*clarified milk punch*

## ANCIENT MARINER

rum blend, kiwi, five spice, passionfruit, ginger, lime, club soda  
*highball*

## OBI-CHAI-KENOBI

scotch, chai spice, lemon, ginger, cinnamon, egg white  
*served up*

## SHORT STACK

bourbon, irish whisky, banana, walnut, maple, bitters  
*old fashioned*

## LES PAUL

gin, akvavit, dry vermouth, fino sherry, sweet onion brine  
*gibson martini*

## IT'S ORANGE THYME

cognac, montenegro, cointreau, blood orange-thyme shrub, bitters  
*served up*

# Beers

## DOMESTIC 6

Bud Light, Lager 4.2%  
Miller Lite, Lager 4.17%  
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  
Union, Duckpin, Pale Ale 5.5%  
Peabody Heights, Astrodon, Hazy IPA 7%  
Peabody Heights, Old Oriole Park, Bohemian 4.5%

## CIDER 8

Wyndridge Cider, 5.5%

## NON-ALCOHOLIC 7

Heineken 00