

# THE CENTER CLUB

## LUNCH MENU

### SOUP

CENTER CLUB MARYLAND CRAB 12 

OYSTER STEW 15 

CHILLED TOMATO & LUMP CRAB 12 

SEASONAL SOUP DU JOUR 11

### APPETIZERS

CRISPY CHESAPEAKE OYSTERS 18 

lemon & sauce remoulade

COCONUT SHRIMP 16

charred pineapple chili sauce

ICED PLATEAU OF OYSTERS 19 | 36 

on the half shell, lemon & cocktail

### ENTREE SALADS

CERTIFIED ANGUS BEEF COBB 24 

heirloom cherry tomatoes, avocado, blue cheese, egg, charred red onion, house shallot vinaigrette

TRADITIONAL CAESAR 16

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

SAN DIEGO 26 

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

ORCHARD SALAD 16 

gathered greens, endive & radicchio, organic apples, walnuts, gorgonzola, pomegranate dressing

GRILLED CHICKEN & CHEVRE 19 

baby spinach, romaine, farm eggs, toasted pecans, heirloom cherry tomatoes, balsamic vinaigrette

LITTLE GEM 16 

creamy buttermilk blue cheese, heirloom cherry tomatoes, red onion, peppered bacon crisps

**ADD PROTEIN** chicken 9 salmon 11 shrimp 12 filet (5 oz) 28 | grilled or blackened

### SANDWICHES & BURGERS

SHRIMP SALAD WRAP 18

old bay, lemon zest, mayonnaise green leaf lettuce, tomato tortilla, house chips

SOUTHERN FRIED CHICKEN SANDWICH 18

brioche, crisp greens, hot honey, french fries

SOUTHWEST CHICKEN WRAP 16

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

FEDERAL HILL STEAK & CHEESE 18

certified angus beef tips sauteed with onions & wild mushrooms, melted provolone, french fries

BISON BURGER 19

grilled sweet onions, amish colby jack cheese brioche roll, with french fries

PLATINUM BURGER 18

custom beef blend, brioche roll, lettuce, tomato, red onion, kosher pickle with french fries

### ENTREES

GRILLED ATLANTIC SALMON 24 

tomato-kalamata-caper corto extra virgin olive oil

CENTER CLUB MARYLAND CRAB CAKE

single 28 | double 55

DRY-AGED DELMONICO 58 

chargrilled, whiskey hotel butter

CHEFS SEASONAL PASTA 18 

composed daily

DUCK LEG CONFIT 22 

gathered greens, seasonal berries, raspberry vinaigrette

FARM EGG OMELET 18 

accompanied by an organic green salad

**SIDES 5**

sweet potato fries french fries coleslaw umami brussels sprouts  
buttered broccoli sauteed spinach tomato & cucumber fruit cup



Vegetarian



Gluten Free

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*