



..... THE CENTER CLUB

APPETIZERS

CRISPY CHESAPEAKE OYSTERS 18 
lemon frisee, sherry cayenne remoulade

SMOKED SALMON OSCAR 22 
asparagus, jumbo lump crab, hollandaise sauce

AVOCADO TOAST 13 
grilled artisan bread, roasted red pepper hummus,
avocado, flax & chia seeds, tomato, arugula,
extra virgin olive oil

CULVER FARMS DUCK FLATBREAD 15
preserved duck, chevre, harvest pears & fig jam,
balsamic glaze

WILD MUSHROOM FLATBREAD 14 
spinach, ricotta, parmesan, truffle oil

CHARCUTERIE BOARD

selection of cured & smoked meats,
cave-aged cheese
fig jam, grain mustard, crostini
18 | 34

SOUP

MARYLAND CRAB 12 

CHILLED TOMATO CRAB 12 

TRADITIONAL OYSTER STEW 15 

SEASONAL DU JOUR 12


RAW BAR

SASHIMI TUNA TARTARE 18
spicy soy & sesame marinade, avocado,
lime, wonton crisps


ICED PLATEAU OF MARKET OYSTERS
19 | 36 
from our daily selection


CHILLED OCEAN COCKTAIL 24 
maine lobster, lump blue crab, chilled
poached shrimp, lemon-citrus & avocado pearls

SALAD

CAMBERT AUTUMN BERRY SALAD 15 
endive & gathered organic greens, marcona almonds,
champagne vinaigrette

CAESAR SALAD 15
hearts of romaine, grana padano cheese, garlic
croutons, spanish anchovy

ORCHARD 15 
organic apples, baby greens, candied walnuts,
gorgonzola, pomegranate dressing

LITTLE GEM 16 
creamy buttermilk blue cheese, heirloom cherry
tomatoes, red onion, peppered bacon crisps



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.*

CENTER CLUB CLASSICS

CENTER CLUB CRAB CAKES MP

seasonal vegetable melange

DOVER SOLE MEUNIERE 62

parsley, caper, white wine

THE PERFECT PAIR 58

jumbo lump crab cake
grilled petite filet mignon
truffle madeira sauce

NEW ZEALAND LAMB RACK 58

dijon mustard & mountain herb crust
pinot noir demi glaze

ENTREES

WILD CAUGHT DIVER SCALLOPS 42

fall risotto, butternut squash, wild mushrooms & herbs

GRILLED CULVER FARMS DUCK BREAST 38

fall fruit chutney, sweet potato hash, cider gastrique

TAGLIATELLE FRUITTI DI MARE 42

Maine lobster, black mussels & shrimp with blue crab
in rich tomato, fennel & pernod sauce

CAULIFLOWER TIKKA MASALA 28

charred fragrant basmati rice, spicy
tomato-coconut milk sauce, mango chutney,
cilantro, almonds

CENTER CLUB CUTS

SEASONAL

ROASTED VEAL PORTERHOUSE 14OZ 58

RED WINE BRAISED ANGUS SHORT RIB 10OZ 47

CERVENA ELK MEDALLIONS 48

SAUCES

RED WINE CLASSIQUE
BEARNAISE
CHIMICHURRI
HORSERADISH CREAM

ENHANCEMENTS

CAJUN RUB 4
ESPRESSO 4
GORGONZOLA CRUST 4
AU POIVRE CRUST 4
OSCAR 18
LOBSTER TAIL 28

HOUSE CUTS IN HOUSE AGED

ROSEDA FARM DRY-AGED DELMONICO 12OZ 58

BEEF TENDERLOIN 8OZ 65

CREEKSTONE DRY-AGED BONE-IN NEW YORK STRIP 14OZ 65

DRY-AGED BONE-IN RIBEYE 16OZ 72

SIDES 8

SAUTEED SPINACH

SWEET POTATO FRIES

BRUSSELS SPROUTS

ASPARAGUS

TRUFFLE FRIES

SAUTEED MUSHROOMS

IDAHO BAKED POTATO

cheddar, bacon +2

SEASONAL DU JOUR

LIGHT FARE

NEW ORLEANS SALAD 28

crispy oysters, spinach & romaine,
horseradish-dijon dressing

DUCK CONFIT 22

fall fruit chutney, chicory greens,
pomegranate & fig gastrique

CENTER CLUB CHOPPED

romaine hearts, cherry tomatoes,
cucumber, bell peppers, radicchio,
red onion, olive & goat cheese

SESAME SEARED SALMON 35

tempura mushroom, organic greens,
pickled shiitake, avocado, cucumber,
heirloom cherry tomatoes,
sweet gochujang dressing

AMERICAN BISON BURGER 19

grilled onions,
amish colby jack cheese

100 BURGER 19

custom blend chuck, brisket &
short rib, brioche roll,
lettuce & tomato



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