

CENTER CLUB ORANGE COUNTY

Starters

Jumbo Shrimp Cocktail

Bloody Mary cocktail sauce, horseradish cream and grilled lemon 16

Avocado Tuna Tartare

Key lime vinaigrette, cilantro, hoisin chili ponzu, toasted sesame and wasabi 15

Forest Mushroom Tart

Oven roasted tomato, basil oil and balsamic reduction 11

Lobster Ravioli

Crispy leeks and citrus cream sauce 16

Cheese & Charcuterie

Creminelli High West whiskey salami, La Quercia coppa, duck prosciutto, Shaft's blue cheese, Cypress Grove Midnight Moon and Redwood Hill goat's milk cheddar 19

Soup & Salads

Beet Salad

Watercress, goat cheese, white balsamic dressing and toasted pine nuts 11

Apple Crunch Salad

Seasonal greens tossed with sun-dried cherries, green peas, celery, blue cheese, candied walnuts and Vermont maple dressing 10

Antipasta Salad

Marinated fire-grilled seasonal vegetables with garlic, basil and balsamic reduction 10

Soup of the Day

Selection changes daily 7

Lobster Bisque

Classic preparation garnished with lobster meat 9

Wines by the Glass

Castello Banfi San Angelo Pinot Grigio

Italy 11

Kim Crawford Sauvignon Blanc

Marlborough 12

Chateau Ste. Michelle Indian Wells Chardonnay

Columbia Valley 13

Wild Horse Pinot Noir

Central Coast 25

Sledgehammer Cabernet Sauvignon

California 35

Terrazas Reserva Malbec

Mendoza 12

Specialty Cocktails

Bacardí Almond Sour 10

ABSOLUT Lemon Drop 11

Ketel One Caramel Apple Martini 12

Svedka Cucumber Lime Gimlet 10

Tito's Moscow Mule 10

Maker's Mark Old Fashioned 12

Large Plates

Juniper Crusted Venison

Smoked apple demi-glace and Chef's seasonal accompaniments 42

Roasted Shallot Ribeye

Caramelized shallots, herb butter and Chef's accompaniments 44

Bourbon Maple Filet Mignon

Bourbon maple butter and Chef's seasonal accompaniments 49

Roasted Rack of Lamb

Sun-dried tomato demi-glace and Chef's seasonal accompaniments 48

Diver Scallops

Pan-seared with Brussels sprouts, broccoli, radish, ginger and carrot puree 38

Grilled Tuna Steak

Quinoa tabbouleh, roasted pepper salad and pomegranate reduction 29

Butternut Squash Risotto

Swiss chard chiffonade, parmesan, toasted pecans and maple gastrique 18

French Roasted Chicken Breast

Trumpet mushrooms, garlic, white wine, demi cream and Chef's seasonal accompaniments 26

Almond Crusted Salmon

Citrus lobster fumet and Chef's seasonal accompaniments 28

Sides

Herb Risotto 8

Tempura Green Beans 7

White Asparagus & Seasonal Mushrooms 8

Truffle Shoestring Fries 7

Baked Potato 7



Gluten Free



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.