



CENTER CLUB ORANGE COUNTY

FOUNDERS ROOM LUNCH


Center Club Orange County's vision is to be the preferred gathering place for members to engage, work, celebrate, host and socialize.

small plates



Blackened Tuna Lollipops / Shishito peppers, wasabi sesame seeds, grilled lemon and ponzu sauce 14

 Fall Burrata / Walnut pistou, Gala apple, grilled baguette and black salt 13

 Grilled Vegetable Napoleon / Seasonal vegetables layered with puff pastry, fresh mozzarella, romesco sauce and basil oil 12

Lobster Bisque / Classic preparation garnished with lobster meat 9


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

entrées



Filet & Wedge / Iceberg lettuce, tomatoes, bacon, crispy onion straws, blue cheese dressing and fire-grilled beef tenderloin 18

Thai Marinated Sea Bass / Pan-seared in sesame oil with red bell pepper, sweet onion and baby bok choy 39

 Tuna Nicoise / Seasonal greens, marble potatoes, kalamata olives, green beans, cherry tomatoes, capers, honey balsamic dressing and quail egg 21

Pan-Roasted Scallops / Mashed potatoes, wilted arugula, white asparagus, lemon brown butter and crispy capers 29

 Cobb Salad / Romaine, heirloom tomatoes, hard-boiled egg, smoked bacon, 15

 Whole Grain Mustard Crusted Salmon / Horseradish, honey, sweet potato mash and green beans 24

Pork Carnitas Tacos / Salsa verde, pickled red onion, cotija, flour tortillas 15

 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.



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wines



Chandon Brut Classic Sparkling / California 12

Kim Crawford Sauvignon Blanc / Marlborough 12

Chateau Ste. Michelle Indian Wells Chardonnay / Columbia Valley 13

Uppercut Cabernet Sauvignon / Napa Valley 14

DAOU Cabernet Sauvignon / Paso Robles 16

Silver Oak Cabernet Sauvignon / Napa Valley 35



cocktails



Bacardí Almond Sour / Bacardí, Disaronno Amaretto, cherry 10

ABSOLUT Lemon Drop / ABSOLUT Citron, sweet & sour, triple sec 11

Ketel One Caramel Apple Martini / Ketel One, Apple Pucker, Buttershots 12

Svedka Cucumber Lime Gimlet / Svedka cucumber lime, Svedka, fresh lime, simple syrup 10

Tito's Moscow Mule / Tito's, lime, ginger beer 10

Maker's Mark Old Fashioned 12

