




Marc Wilson, CEC, CCA,
WCEC Executive Chef

COLUMBIA SQUARE LOUNGE

STARTERS

BLACK GARLIC ROASTED BRUSSELS SPROUTS | 8 
fermented garlic / truffle oil

SHRIMP COCKTAIL | 14 
old bay poached jumbo shrimp / lemon /
citrus cocktail sauce

CLAM, CORN & CRAB CHOWDER | 10 

WINGS | 12

crispy, naked
choice of: buffalo, barbecue,
old bay seasoned, lemon pepper seasoned




SOUP DU JOUR | 9


SALADS

PENN QUARTER BABY SPINACH | 11 
port-braised mushroom medley / roasted beets

CLASSIC CAESAR | 12
romaine / parmesan / garlic-rubbed croutons

THE WEDGE | 11 
iceberg / bleu cheese /
applewood smoked bacon / diced tomato

GRILLED VEGETABLE CHOP | 11 
mushrooms / squash / carrots / peppers /
tomatoes / artichoke hearts

SEAFOOD COBB | 25 
spring mix / jumbo lump crab meat / shrimp /
applewood smoked bacon / tomato / bleu cheese /
avocado / boiled egg

ADDITIONAL PROTEIN CHOICE FOR ANY SALAD
grilled chicken | 8
grilled shrimp | 9
jumbo lump crab cake | 12

SANDWICHES

All sandwiches accompanied by
a choice of fries or side salad.

JUMBO LUMP CRAB CAKE | 22
shredded lettuce / citrus mayonnaise / corn relish

FRIED CHICKEN BREAST | 16
fennel slaw / avocado / white cheddar

CALIFORNIA BLT | 12
applewood smoked bacon / avocado /
tomato / basil aioli

WAGYU BURGER | 19
hydroponic bibb lettuce / bermuda onion /
heirloom tomato / brioche bun

GRILLED ATLANTIC FISH TACOS | 18
red cabbage-fresno chili slaw / avocado /
cilantro / corn tortilla

SPECIALTIES

PETITE FILET * | 25 
USDA prime 6 oz filet / mushroom / rosemary /
cipollini onion / cherry tomato / pee wee potato




JUMBO LUMP CRAB CAKES | 26
roasted corn relish / brussels sprout leaves /
black garlic compound butter



CHICKEN PROVENCAL | 23
airline chicken breast / peppercorn israeli cous cous

NORWEGIAN GRILLED SALMON | 24
"risotto" style farro / cucumber / tomato /
pepperoncini / olive / feta / arugla

THE "BEET BOX"

FEATURED HEALTHY OPTIONS

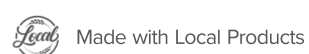
SUMMER ROLLS | 13 
rice paper / avocado / tofu / carrot /
cabbage / cilantro / peanut sauce

CAULIFLOWER & RED QUINOA RISOTTO | 15 
zucchini / thyme / onion / red quinoa /
riced cauliflower / extra virgin olive oil

BEYOND BURGER | 17 
plant-based burger / hummus /
pepper jack / gluten free vegan bun

O.N.E. MEMBER SELECTIONS

Choice of:	Choice of:
CLASSIC CAESAR SALAD	GRILLED ATLANTIC FISH TACOS
THE WEDGE	AND FRIED CHICKEN
CLAM, CORN & CRAB CHOWDER	BREAST SANDWICH
SOUP DU JOUR	COLUMBIA SQUARE BURGER



*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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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