



RESTAURANT & BAR

AT CENTRE CLUB

Lunch

The beginning

- SHE CRAB BISQUE** 7
Finished with Lump Crab, Sherry and Roe
- SEARED CRAB CAKE** 14
Pickled Pineapple, Chile Salsa, Coconut Milk, Arugula
- DRUNKEN SHRIMP** 14
Caribbean Rum, Local Cuban Bread, Chorizo, Fresh Oregano, Honey Butter, Lime

- AHI TUNA CENTRE STACK*** 13
Quinoa and Farro, Cucumber, Avocado, Tomato, Micro Greens, Sesame Dressing
- CRISPY BRUSSELS SPROUTS (V) (GF)** 8
Herb Pesto, Honey, Parmesan
- LOBSTER & AVOCADO QUESADILLA** 18
Chipotle Tortilla, Cheddar & Mozzarella, Fresh Pico, Fresno & Hatch Chiles, Lime Crema

salads

- FILET & CHOPPED SALAD* (GF)** 24
Butter Lettuce, Tomato, Bacon, Crispy Onion, Blue Cheese
- 7TH AVENUE SALAD** 12
Romaine, Tomato, Olives, Julienne Ham & Swiss, Cuban Dressing & La Segunda Croutons
Add Chicken \$4
- BLACKENED WILD SALMON SALAD*** 19
Baby Spinach, Tomato, Mandarin Orange, Almond, Crispy Onion, Sesame Dressing
- CRAB CAKE & ARUGULA SALAD** 24
Creole Mustard Vinaigrette, Julienne Red Pepper & Celery, Scallions, Fresh Lemon Zest

handhelds

- SIGNATURE SHORT RIB CIGAR CITY BURGER*** 16
Cheddar, Applewood Bacon, Roasted Garlic Aioli, Tomato Jam, Crispy Onion, Pretzel Bun
- IMPOSSIBLE PATTY MELT (V)** 16
Plant Protein, Roasted Garlic Aioli, Melted Swiss, Caramelized Onions, Grilled Rye
- WESTSHORE PHILLY** 15
Cuban Hoagie, Sirloin, Swiss & American, Peppercorn-Shallot Mayo
- CLASSIC LOBSTER ROLL** 20
Cold Water Claw, Southern Mayo, Lemon, Crisp Celery, Fresh Chives, Butter

from the sea

- GULF GROUPER SANDWICH (LOCAL)** 18
Cajun Remoulade, Lemon, Lettuce, Tomato, Kaiser Bun
- FLORIDA TACOS (LOCAL)** 18
Blackened Gulf Grouper, Fresh Slaw, Pico de Gallo, Fresh Avocado, Sriracha, Lime
- SHRIMP & CHORIZO BOWL (GF)** 14
Rice, Shredded Romaine, Jack Cheese, Pico de Gallo, Corn & Black Bean Salsa, Lime Crema

Menu created by:

Austin Stander, Executive Chef

April 14, 2021

favorites

- TAMPA HONEY CUBAN (LOCAL)** 12
La Segunda Cuban Bread, Honey Butter, Mojo Pork, Smoked Ham, Genoa Salami, Swiss, Pickles, Mustard
- THAI SHRIMP LETTUCE WRAPS (GF)** 15
Grilled Shrimp, Peanuts, Crunchy Slaw, Coconut Milk, Fresh Pineapple
- CHIPOTLE BIRDIE WRAP** 14
Ancho Ranchero BBQ Diced Chicken, Romaine, Pico de Gallo, Avocado, Jack Cheese
- IMPASTA BOWL (V)** 16
Plant Protein Meatballs, House Made Marinara, Fresh Basil, Zucchini Noodles

*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. ©ClubCorp USA, Inc. All rights reserved. 45188 0819 55