



RESTAURANT & BAR

AT CENTRE CLUB

Dinner

The beginning

- SHE CRAB BISQUE 7
Finished with Lump Crab, Sherry and Roe
IPA STEAMED MUSSELS 12
Jai Alai, Garlic, Chorizo, Butter, Fresh Parsley, Grilled Crostini
GRILLED SUMMER CORN & AVOCADO BRUSCHETTA SALAD (V) 12
Heirloom Tomato, Fresh Cilantro & Lime, Red Onion, Grilled Bread
AHI TUNA CENTRE STACK\* 16
Quinoa and Farro, Cucumber, Avocado, Tomato, Micro Greens, Sesame Dressing

from the sea

- CHEF'S HERB & CHILE CRUSTED SEABASS 40
Saffron Broth, Coconut Rice, Grilled Asparagus
CRISPY SKIN SCOTTISH SALMON\* (GF) 24
Harissa Spiced, Parsnip Puree, Tahini Creamed Spinach, Peruvian Peppers, Grilled Zucchini
GULF GROUPER SCALLOPINI (GF) 28
Fresh Lemon, Olives, Capers, Garlic, Butter, Braised Spinach, White Beans

healthy options

- SPRING RAVIOLI (V) 18
Swiss Chard, White Beans, Asparagus, Spinach, Brown Butter, Lemon, Sun Dried Tomato, Goat Cheese / Add Chicken \$4
FILET & CHOPPED SALAD\* (GF) 26
Butter Lettuce, Tomato, Bacon, Crispy Onion, Blue Cheese
Add Shrimp \$4
SESAME GLASS NOODLES (V) 17
Cabbage, Brussels Sprouts, Carrot, Scallion, Crunchy Peanuts

- SEARED CRAB CAKE 14
Pickled Pineapple, Chile Salsa, Coconut Milk, Arugula
CRISPY BRUSSELS SPROUTS (V) (GF) 8
Herb Pesto, Honey, Parmesan
BLOODY MARY SHRIMP COCKTAIL (GF) 14
Pickle, Olives, Celery, Horseradish
ORIGINS CHARCUTERIE 18
Gourmet Cheeses, Aged Meats, House Pickles, Teardrop Peppers, Florida Tupelo Honey, Creole Mustard, Breads

butchery & game

- SIGNATURE BONE IN RIBEYE\* (GF) 55
Ancho Coffee Rub, Grand Marnier Butter, Hasselback Potatoes, Grilled Asparagus
BISON STRIP\* 42
Blueberry Beurre Rouge, Hasselback Potatoes, Grilled Asparagus & Baby Carrots
SURF & TURF\* 34
Filet, Blackened Shrimp, Blue Cheese, Brandied Onion Demi, Melange, Hasselback Potatoes, Grilled Asparagus
FIVE SPICE DUCK BREAST (GF) 27
Apricot-Orange, Crispy Leeks, Parsnip Puree, Grilled Asparagus

dinner for two

- COTE DE BOEUF\* 60
Two Starter Salads & Fresh Baked Rolls with House Herb Oil
Sliced and Shared 14 oz Bone-In Cowboy Ribeye
Grand Marnier Butter
Choice of Two Generous Side Accoutrements
Add Blackened Shrimp Skewers \$6

Menu created by:

Austin Stander, Executive Chef

April 14, 2021

\*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 SS