

# THE BATA CLUB

WATER'S EDGE EVENTS CENTER

## *appetizers & soups*

MARYLAND CRAB 10

SOUP OF THE DAY 6

## *salads*

CAESAR SALAD 10

CRISP ROMAINE HEARTS, HERBED CROUTONS,  
PARMESAN REGGIANO

HARVEST SALAD 11

SEASONAL GREENS, TOASTED WALNUTS, DRIED  
CRANBERRIES, APPLES, CRUMBLD GOAT  
CHEESE, BALSAMIC VINAIGRETTE

TUNA SALAD PLATTER 14

CUCUMBER, TOMATOES, OLIVES,  
PEPPERONCINI, ICEBERG LETTUCE

## *salad enhancements*

GRILLED CHICKEN BREAST 7

PAN SEARED SALMON 11

BATA BANG SHRIMP 10

GRILLED STEAK 16

CRAB CAKE 24

## *lunch sides*

FRENCH FRIES 5

SWEET POTATO FRIES 5

GREEN BEANS & SHALLOTS 6

FRESH FRUIT 6

SIDE HOUSE SALAD 6

## *sandwiches & signatures*

STEAK FRITES 21

SLICED CHEF'S SELECT STEAK BISTECCA  
CHIMICHURRI, FRENCH FRIES

TURKEY PROVOLONE BLT 15

THINLY SLICED ROAST TURKEY BREAST  
PROVOLONE, BACON, LETTUCE, TOMATOES,  
COUNTRY SOURDOUGH

CLASSIC HAM & SWISS 14

THINLY SLICED BAKED HAM, SWISS CHEESE,  
PILED DELI HIGH ON RYE BREAD, MUSTARD AIOLI

ATLANTIC SALMON CLUB 16

OPEN-FACED PAN SEARED SALMON FILLET,  
FIELD GREENS, CRISPY BACON, LEMON AIOLI,  
COUNTRY SOURDOUGH BOTTOM

CRAB CAKE SANDWICH 29

CRAB CAKE TOPPED WITH REMOULADE SAUCE  
WITH LETTUCE, TOMATO, ONION, BRIOCHE ROLL

BC BURGER 16

BACON, CHEDDAR, LETTUCE, TOMATO, RED ONION,  
SPECIAL TIGER SAUCE, BRIOCHE ROLL

CLASSIC REUBEN 16

CARVED CORNED BEEF, SWISS CHEESE, GRILLED RYE  
THOUSAND ISLAND DRESSING, SOUR KRAUT

MEDITERRANEAN VEGGIE WRAP 14

GRILLED MARINATED VEGETABLES, ROASTED PEPPERS,  
CHICKPEA HUMMUS, BOURSIN CHEESE, PEPPERONCINI,  
SUN-DRIED TOMATO TORTILLA

BATA BANG SHRIMP TACOS 16

CRISPY FRIED WILD SHRIMP, LIME, CILANTRO, SWEET THAI  
CHILI SAUCE, LETTUCE, TOMATOES, GREEN ONION,  
FLOUR TORTILLAS

*sandwiches include a choice of side*

## *desserts*

LEMON BAR, FRESH BERRIES 6

RASPBERRY SORBET, TUILE 6

CHOCOLATE CHIP COOKIES (3) 7  
FRESHLY BAKED TO ORDER, ALLOW 20 MINUTES

STRAWBERRY ICE CREAM SANDWICH 8

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

an automatic gratuity of 22% will be applied for private dining & groups of 6 or more. Separate checks not permitted

# THE BATA CLUB

## BEER & WINE LISTING

### *White Wines*

SILVERADO SAUVIGNON BLANC, MILLER RANCH NAPA VALLEY GLASS 18 BOTTLE 54

WILLAMETTE VALLEY VINEYARD PINOT GRIS, GLASS 14 BOTTLE 42

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER RANCH GLASS 15 BOTTLE 45

#### HOUSE WHITE SELECTIONS

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, MOSCATO, PROSECCO GLASS 8

### *Red Wines*

MACMURRAY PINOT NOIR, RUSSIAN RIVER VALLEY GLASS 18 BOTTLE 54

STAGS LEAP MERLOT NAPA VALLEY BOTTLE 72

J LOHR PASO ROBLES 7 OAKS CABERNET SAUVIGNON, GLASS 14 BOTTLE 42

ROMBAUER VINEYARDS EL DORADO ZINFANDEL BOTTLE 78

#### HOUSE RED SELECTIONS

PINOT NOIR, MERLOT, CABERNET SAUVIGNON GLASS 8

### *Bottled Beers*

BUD LIGHT	ABV 4.2%	IBU 6	4.50
COORS LIGHT	ABV 4.2%	IBU 10	4.50
MILLER LITE	ABV 4.2%	IBU 7	4.50
MICHELOB ULTRA	ABV 4.2%	IBU 10	4.50
YUENGLING LAGER	ABV 4.4%	IBU 12	4.50
SAM ADAMS BOSTON LAGER	ABV 5%	IBU 30	6.25
CORONA	ABV 4.6%	IBU 19.3	6
HEINEKEN	ABV 5%	IBU 19	6
LOOSE CANNON IPA	ABV 7.25%	IBU 45	6.75

### *Draught Beers*

BLUE MOON BELGIAN WHITE	ABV 5.2%	IBU 9	6
SAM ADAMS SEASONAL LAGER	ABV 5.6%	IBU 22	6
LOOSE CANNON IPA	ABV 7.25%	IBU 45	6.75
BLUE EYED BLONDE BELGIAN ALE	ABV 6.7%	IBU 30	7.25
BUD LIGHT	ABV 4.2%	IBU 6	4.5