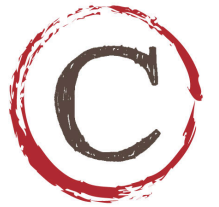


THE CENTRAL RESTAURANT & BAR



SMALL PLATES

SERVED AS THEY ARE READY

HABANERO BEEF CHILI 7

vermont cheddar, sweet onions

MEXICAN STREET CORN CROQUETTES 8

lime crema, cotija cheese, cilantro

AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

LAMB SLIDER 8

wood fire grilled lamb burger, sesame brioche, kalamata olive-tomato jam, arugula, herb cheese spread

GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

ROASTED BRUSSEL SPROUTS 6

sweet soy sauce, furikake

LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

PORK DUMPLINGS 9

pan-fried, sweet soy-chili sauce, pickled carrot, daikon radish & onions

POUTINE 9

house cut fries, cheddar curds, smoked garlic beef gravy
– add house smoked brisket or roast pork \$4

GARLIC BREAD 4

french baguette, roasted garlic butter, lemon zest, pecorino romano cheese

BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

SMOKED BRISKET TACOS 9

cotija cheese, guacamole, pickled onions, fresno chili sauce

CHICKEN WINGS 11

habanero-honey hot sauce, ranch dip

SHRIMP & GRITS 12

scampi style, white cheddar corn grits, basil pesto, roasted tomatoes, pecorino romano

TRUFFLE FRIES 8

fresh garlic, white truffle oil, garlic aioli, parmesan cheese

SALADS

CENTRAL GREENS 7

artisan greens, carrots, cucumber, tomato, goat cheese, balsamic vinaigrette

ROASTED RED & GOLD BEETS 8

arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled onions

SOBA NOODLE SALAD 10

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake

ICEBERG 8

applewood smoked bacon, herb dressing, great hill blue cheese crumbles, grape tomatoes, pickled onions

SALAD ADDITIONS

Avocado \$2

All Natural Chicken Breast \$6

Salmon \$9

Sea Scallops \$12

Shrimp Scampi \$11

*many ingredients may not be listed on the menu. please let your server know if you have any dietary restrictions and/or food allergies. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

CHOICE OF SIDE: FRIES, TORTILLA CHIPS, CAESAR POTATO SALAD, SOBA NOODLE SALAD OR CENTRAL GREENS

GLUTEN FREE SANDWICH ROLLS - \$2

HOT PASTRAMI 12

grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun

CAJUN SWORDFISH BLT 15

north country smokehouse bacon, bibb lettuce, tomato, chipotle aioli, sourdough roll

CHICKEN BREAST 13

wood fire grilled, arugula pesto, fresh mozzarella, caramelized bell peppers & onions, ciabatta bun

PASTRAMI BURGER 19

black angus burger, hickory smoked pastrami, grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun

SMOKED TEXAS BRISKET 14

onion, pickled jalapeno, dill pickles, bulls-eye bbq sauce, potato bun

PORTOBELLO MUSHROOM 10

bibb lettuce, tomato, onion, dill pickles, potato bun – add cheese: white cheddar, american, gruyere swiss or blue cheese \$1

CENTRAL DOUBLE DOUBLE CHEESEBURGER 14

two beef patties, american cheese, tomato-bacon-caramelized onion jam, potato bun

BLACK ANGUS BURGER 11

bibb lettuce, tomato, onion, dill pickles, potato bun – add cheese: white cheddar, american, gruyere swiss or blue cheese \$1

ADD TO ANY SANDWICH

Applewood Smoked Bacon, Portobello Mushroom, Avocado \$2 Ea. Fried Egg \$1.5 Grilled Onions \$1

PASTA

HAND CUT FETTUCCINE 16

basil pesto cream sauce, toasted pine nuts, pecorino romano, fried garlic

VEGETABLE & SOBA NOODLE STIR FRY 14

seasonal vegetables, sesame, ginger, furikake

ADD TO ANY PASTA

Avocado \$2 All Natural Chicken Breast \$6 Salmon \$9 Sea Scallops \$12 Shrimp Scampi \$11

ENTRÉES

INCLUDES CHOICE OF TWO SIDES

SEA SCALLOPS 29

wood fire grilled, maple bacon onion jam

CHICKEN THIGHS 16

wood fire grilled, boneless & skinless, smoked garlic parmesan cream sauce

KOREAN BBQ SIRLOIN STEAK TIPS 20

sweet soy, sesame & garlic marinade, wood fire grilled, korean bbq sauce

SALMON 24

wood fire grilled, teriyaki sauce, toasted macadamia nuts, scallion

CHICKEN PARMESAN 19

basil-tomato sauce, mozzarella & pecorino cheese

10 OZ. NEW YORK STRIP SIRLOIN 29

certified angus beef, wood fire grilled, cognac green peppercorn sauce

SIDES \$5

SOBA NOODLE SALAD

SESAME-GINGER VEGETABLE STIR FRY

FRIES

CENTRAL GREENS SALAD

SAUTÉED CORN & SPINACH, LEMON-GARLIC BUTTER

CAESAR POTATO SALAD

WHITE CORN CHEDDAR GRITS