



## SMALL PLATES

### SMOKED SEAFOOD CHOWDER 9

shrimp, clams, scallops, salmon, tuna, haddock, bacon, oyster crackers

### GARLIC FOCACCIA 6

hot tomato-garlic dip

### BLACKENED SHRIMP SOPE 16

tomatillo salsa, guacamole, cotija cheese, central fresno chili sauce

### BURRATA 14

beefsteak tomato tartare, basil oil, aged balsamic vinegar, warm baguette

### LOUISIANA STYLE FRIED SHRIMP 14

sweet chili mango dip

### PANKO FRIED CALAMARI FINGERS 12

chipotle-lime aioli

### TRUFFLE FRIES 9

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

### GUACAMOLE & SALSA 9

guacamole, central roasted tomato salsa, house-fried corn tortilla chips

### WHIPPED FETA 12

medjool dates, honey, toasted pine nuts, grilled naan bread

### PINEAPPLE & SMOKED PORK FRIED RICE 12

central's hickory smoked pulled pork, japanese sticky rice, pea sprouts, green onions, bell pepper, fried garlic  
– add shrimp 8

### PORK DUMPLINGS 12

pan-fried, sweet soy-chili sauce, green onion

### POK POK STYLE WINGS 13

vietnamese spicy sticky chicken wings, toasted peanuts, fried garlic & cilantro, 6 pieces

### CHICKEN WINGS 13

6 pieces, choice of: truffalo or garlic, parmesan, black pepper, lemon, butter  
– served with ranch or blue cheese dip

## SALADS

### CENTRAL GREENS 9

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

### ROASTED RED & GOLD BEETS 9

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

### LITTLE GEM 10

little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons

### SOBA NOODLE 10

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake  
– add pork dumplings \$9 –

### AHI POKE SOBA NOODLE 24

ahi tuna dressed with spicy poke sauce, chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake

## — SALAD ADDITIONS —

### FRIED CHICKEN CUTLET 9

### CHOPPED AVOCADO 2.25

### CHILLED, SLICED ALL

### NATURAL CHICKEN BREAST 7

### SHRIMP SCAMPI 12

### SALMON 9

### STEAK TIPS 13

\*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, ETC.

CHOICE OF SIDE: FRIES, TORTILLA CHIPS, CENTRAL GREENS SALAD OR TRUFFLE FRIES (+\$2),

GLUTEN FREE SANDWICH ROLLS - \$2.50

## HOT PASTRAMI 17

central hickory smoked pastrami, grilled onions, swiss cheese, yellow mustard, dill pickles, potato bun

## PASTRAMI BURGER 18

4oz. angus wood fire grilled patty, central hickory smoked pastrami, grilled onions, swiss cheese, yellow mustard, potato bun, dill pickles

## SPICY BUTTERMILK FRIED CHICKEN THIGH SANDWICH 15

pepper jack cheese, chipotle aioli, applewood smoked bacon, shredded iceberg, pickled banana peppers, ciabatta roll

## PORTOBELLO MUSHROOM 12

vermont cheddar, potato bun, dill pickles

## CENTRAL DOUBLE DOUBLE BURGER 14

two 4oz. angus wood fired grilled patties, american cheese, potato bun, dill pickles & ketchup

## BURGER ADDITIONS

### MAC-STYLE 1.5

shredded iceberg, sweet onion, mac sauce

### GRILLED ONIONS 1

### AVOCADO 2.25

### OG CENTRAL STYLE 2

tomato bacon jam

### APPLEWOOD BACON 2.25

### PORTOBELLO MUSHROOMS 2

### "RODEO" 2

buttermilk panko fried onion rings, bbq sauce

### CLASSIC LTO 1

### FRIED EGG 1.50

## PASTA

-ADD GARLIC BREAD 2.5-

### CHICKEN PARMESAN & BUCATINI 21

tomato sauce, mozzarella & pecorino romano cheese

### HAND CUT FETTUCCINE ALFREDO 17

garlic butter, cream, grana padano cheese  
- add salmon 9    shrimp scampi 12    fried chicken cutlet 9 -

## ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF TWO SIDES

### HADDOCK MILANESE 24

panko-parmesan breaded, basil pesto, lemon

### KOREAN BBQ SIRLOIN STEAK TIPS 29

wood fire grilled, sesame-garlic marinade, korean bbq sauce

### MISO GLAZED ATLANTIC SALMON 26

wood fire grilled, sweet soy, pea sprouts, furikake

### SHRIMP & SEA SCALLOPS 28

wood fire grilled, roasted pepper caper cream sauce

### CHILI GARLIC BABY BACK RIBS 25

sweet & spicy, lemongrass, house hickory smoked

## SIDES \$6

### GARLIC MASHED POTATOES

STEAMED ASPARAGUS,  
LEMON-GARLIC BUTTER

### CHEESY POLENTA

CENTRAL GREENS SALAD

### FRENCH FRIES

SAUTÉED SPINACH & CORN,  
LEMON-GARLIC BUTTER