

THE CENTRAL RESTAURANT & BAR



SMALL PLATES

SERVED AS THEY ARE READY

SEAFOOD CHOWDER 7

oyster crackers

TOASTED CENTRAL BEAN HAM & CHEDDAR

CROISSANT FINGERS 6

Honey Mustard

LOBSTER BEIGNETS 15

lemon, garlic aioli

BURRATA CAPRESE 11

roasted tomatoes, basil pesto, pickled red onions, maldon sea salt, evoo

MEXICAN STREET CORN CROQUETTES 8

lime crema, cotija cheese, cilantro

GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

TRUFFLE FRIES 8

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

POUTINE 9

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

LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

"DRUNKEN CLAMS" 14

white wine, garlic, shallots, lemon, butter, parsley, grilled french bread

PANKO FRIED CALAMARI FINGERS 8

chipotle-lime aioli

AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

CHICKEN WINGS 11

choice of: "truffalo" sauce or black pepper, lemon, garlic, butter, parmesan
– both served with ranch dip

SMOKED BRISKET TACOS 9

cotija cheese, guacamole, pickled onions, fresno chili sauce

PORK DUMPLINGS 9

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

SALADS

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, blue cheese crumbles, grape tomatoes, pickled onions

CENTRAL GREENS 7

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

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

FRIED CHIPOTLE CHICKEN CUTLET 12

panko crusted, cheddar cheese, caramelized onions, chipotle-lime aioli, lettuce, ciabatta bun

HOT PASTRAMI 14

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

BLACK ANGUS BURGER 11

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

SMOKED TEXAS BRISKET 14

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

CENTRAL DOUBLE DOUBLE CHEESEBURGER 14

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

PASTRAMI BURGER 19

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

ADD TO ANY SANDWICH

North Country Smokehouse Bacon or Avocado \$2 Ea. Fried Egg \$1.5 Grilled Onions \$1

PASTA

MERRILL'S MEATBALLS & BUCATINI 16

tomato-basil sauce, pecorino romano cheese, garlic bread

VEGETABLE & SOBA NOODLE STIR FRY 14

seasonal vegetables, sesame, ginger, furikake sesame seasoning

HAND CUT FETTUCCINE ALFREDO 16

garlic butter, cream, pecorino romano, aged asiago

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

HADDOCK MILANESE 24

parmesan panko crusted, basil pesto, lemon

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

SALMON 24

wood fire grilled, miso-soy glaze, scallions, furikake sesame seasoning

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

SIDES \$5

SOBA NOODLE SALAD

CENTRAL GREENS SALAD

FRIES

CAESAR POTATO SALAD

SAUTÉED CORN & SPINACH, LEMON-GARLIC BUTTER

YUKON GOLD MASHED POTATOES

SAUTÉED CHICKPEAS, SUMMER SQUASH, ZUCCHINI, LEMON-GARLIC BUTTER, PARMESAN