

THE CENTRAL RESTAURANT & BAR



SMALL PLATES

SERVED AS THEY ARE READY

HABANERO BEEF CHILI 7

vermont cheddar, sweet onions

POMEGRANATE GLAZED DUCK BREAST 12

chipotle sweet potato puree

ROASTED BRUSSEL SPROUTS 6

sweet soy sauce, furikake sesame seasoning

LOBSTER RANGOONS 9

sweet chili sesame sauce

PANKO FRIED MAC-N-CHEESE BITES 8

tomato-basil soup

POUTINE 9

house cut fries, cheddar curds, smoked garlic beef
gravy

– add house smoked brisket or roast pork \$4

SMOKY THAI GRILLED PORK SKEWER 8

coconut cream, fried rice

PORK DUMPLINGS 9

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

GARLIC BREAD 4

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

AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

CHICKEN WINGS 11

black pepper, lemon, garlic, butter, parmesan, ranch
dip

SMOKED BRISKET TACOS 9

cotija cheese, guacamole, pickled onions, fresno chili
sauce

GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

TRUFFLE FRIES 8

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

BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano 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, SOBA NOODLE SALAD OR CENTRAL GREENS

GLUTEN FREE SANDWICH ROLLS - \$2

CAJUN SWORDFISH BLT 15

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

HOT PASTRAMI 12

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

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, homefries

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

NOODLES

RAMEN 18

rich pork broth, roast pork, shrimp, thin noodles, sunny side egg, bamboo shoots, bok choy, red miso, fried garlic, scallion

VEGETABLE & SOBA NOODLE STIR FRY 14

seasonal vegetables, sesame, ginger, japanese seasoning

STIR FRY ADDITIONS

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

ENTRÉES

INCLUDES CHOICE OF TWO SIDES

SALMON 24

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

CHICKEN PARMESAN 19

basil-tomato sauce, mozzarella & pecorino cheese

KOREAN BBQ SIRLOIN STEAK TIPS 20

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

BRAISED BEEF SHORT RIB WELLINGTON 29

puff pastry, spinach, mushroom duxelle, cabernet sauce

SEA SCALLOPS 29

wood fire grilled, maple bacon onion jam

CHICKEN THIGHS 16

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

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

STEWED LENTILS & TOMATOES

FRIES

CENTRAL GREENS SALAD

WHITE CORN CHEDDAR GRITS

CORNBREAD SAUSAGE STUFFING