

# THE CENTRAL RESTAURANT & BAR



## SMALL PLATES

SERVED AS THEY ARE READY

### SEAFOOD CHOWDER 7

oyster crackers

### PANKO FRIED CALAMARI FINGERS 8

chipotle-lime aioli

### CENTRAL BEAN SOFT PRETZEL 6

maldon sea salt, cheese sauce, honey mustard

### CHICKPEA FALAFEL 8

sweet potato hummus, pickled red onion, feta cheese

### CHICKEN WINGS 11

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

### HICKORY SMOKED PORK CHILI VERDE QUESO 11

chihuahua cheese, tri-colored corn chips

### POUTINE 9

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

### PORK DUMPLINGS 9

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

### BEEF SIRLOIN CARPACCIO 14

anchovy dressing, arugula, roasted tomatoes, capers, evoo, balsamic syrup, pecorino romano, garlic croutons

### LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

### BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

### ROASTED BRUSSEL SPROUTS 7

sesame ginger dressing, fried garlic, furikake

### AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

### GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

### TACOS 9

choice of: smoked brisket or blackened shrimp  
– cotija cheese, guacamole, pickled onions, fresno chili sauce

### TRUFFLE FRIES 8

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

## SALADS

### ARUGULA & POACHED PEAR 9

dried cherries, pomegranate seeds, walnuts, gorgonzola cheese, poppyseed dressing

### 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, gorgonzola cheese, 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, CAESAR POTATO SALAD, TORTILLA CHIPS, 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

## CHICKEN PARMESAN 19

basil-tomato sauce, mozzarella & pecorino cheese  
– add basil pesto \$2

## FRENCHED DUBRETON PORK RIB CHOP 26

wood fire grilled, rosemary macintosh apple-cranberry sauce

## 10 OZ. NEW YORK STRIP SIRLOIN 29

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

## SALMON 24

wood fire grilled, lemon-caper cream sauce

## CHICKEN THIGHS 16

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

## BRAISED BEEF SHORT RIB WELLINGTON 29

puff pastry, spinach, mushroom duxelle, cabernet 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

## BRAISED RED CABBAGE

## ROASTED BUTTERNUT SQUASH

## YUKON GOLD MASHED POTATOES

## CAESAR POTATO SALAD

## FRIES

## CORNBREAD SAUSAGE STUFFING