

THE CENTRAL RESTAURANT & BAR - SAMPLE MENU



SMALL PLATES

SEAFOOD, SWEET POTATO & CORN CHOWDER 7

GUACAMOLE & SALSA 9

guacamole, central roasted tomato salsa, house-fried red, white & blue corn tortilla chips

FRIED SHRIMP & CRAB RISOTTO BALLS 12

garlic aioli

MERRILL'S MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

PORK DUMPLINGS 12

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

SIDE CENTRAL GREENS 5

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

SIDE OF FRIES 5

TRUFFLE FRIES 8

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

FRIED BRISKET & BLACK BEAN ROLLS 12

smoked brisket, black beans, chihuahua cheese, jalapeño & cilantro wrapped inside a flour tortilla and fried, sides of sour cream & salsa

SALADS

CENTRAL GREENS 7

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

ROASTED RED & GOLD BEETS 8

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

MARINATED HEIRLOOM TOMATO & BURRATA SALAD 12

white balsamic, extra virgin olive oil, fresh basil, maldon sea salt, arugula

SOBA NOODLE SALAD 10

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

AHI POKE SOBA NOODLE SALAD 19

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

== SALAD ADDITIONS ==

STEAK TIPS 12

SALMON 9

**CHILLED, SLICED ALL NATURAL
CHICKEN BREAST 6**

SLICED AVOCADO 2.25

SHRIMP SCAMPI 11

SANDWICHES, ETC.

CHOICE OF SIDE: FRIES, TRUFFLE FRIES (+\$2), TORTILLA CHIPS OR CENTRAL GREENS SALAD
GLUTEN FREE SANDWICH ROLLS - \$2.50

HOT PASTRAMI 16

grilled onions, alpine lace swiss, yellow mustard, side of dill pickles, potato bun

WAGYU BEEF BACON STREET CORN HOT DOG 11

wood fire grilled wagyu beef hot dog, coney hot dog bun, topped with Mexican street corn salsa, cotija cheese, side of chipotle aioli

PASTRAMI BURGER 17

one 4oz. angus wood fire grilled patty topped with our hickory smoked pastrami, grilled onions, alpine lace swiss & yellow mustard on a griddled potato bun, served with a side of dill pickles & ketchup

FRIED CHICKEN FINGERS & FRIES 14

tossed in your choice of sauce: buffalo, "truffalo" or bullseye bbq – served with ketchup and your choice of dipping sauce: honey mustard, ranch or blue cheese dressing

FRIED PORK SCHNITZEL BAGUETTE 15

fried panko breaded pork loin cutlet, alpine lace swiss cheese, arugula, dijon mustard, fig spread, toasted baguette

PORTOBELLO MUSHROOM 12

wood fire grilled, vermont cheddar, griddled potato bun, side of dill pickles

CENTRAL DOUBLE DOUBLE BURGER 14

two 4oz. angus wood fired grilled patties with american cheese on a griddled potato bun
– served with sides of ketchup, dill pickle slices and choice of one side –

== BURGER ADDITIONS ==

MAC-STYLE 1

shredded iceberg, sweet onion, mac sauce

FRIED EGG 1.50

PICKLED JALAPENOS .50

OG CENTRAL STYLE 2

tomato bacon jam

GRILLED ONIONS 1

AVOCADO 2.25

"RODEO" 2

buttermilk panko fried onion rings, bbq sauce

APPLEWOOD SMOKED BACON 2.25

BUCATINI

-ADD GARLIC BREAD 2.5-

MERRILL'S MEATBALLS & BUCATINI 16

three beef meatballs, bucatini pasta, tomato sauce, pecorino romano cheese

CHICKEN PARMESAN & BUCATINI 21

tomato sauce, mozzarella & pecorino cheese, fresh basil, bucatini pasta

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES & STARCH

KOREAN BBQ SIRLOIN STEAK TIPS 25

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

SHRIMP & SEA SCALLOPS 26

wood fire grilled, roasted pepper caper cream sauce

ATLANTIC SALMON 26

pan seared, cooked medium, maple bacon jam

HADDOCK MILANESE 25

herb parmesan panko breaded, pan-fried, basil pesto, half lemon

BELL & EVANS STATLER CHICKEN BREAST 22

wood fire grilled, mushroom marsala sauce, pecorino romano cheese

*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.