

# THE CENTRAL RESTAURANT & BAR



## SMALL PLATES

SERVED AS THEY ARE READY

### HABANERO BEEF CHILI 7

vermont cheddar, sweet onions

### BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

### LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

### GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

### FRIED COCONUT CHICKEN SPRING ROLLS 11

bourbon honey mustard

### TAQUITOS 9

hickory smoked pork, chihuahua cheese, roasted tomatillo salsa, fresno chili sauce, sour cream

### ROASTED BRUSSEL SPROUTS 6

sweet soy sauce, furikake sesame seasoning

### PORK DUMPLINGS 9

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

### TRUFFLE FRIES 8

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

### GARLIC BREAD 4

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

### BRAISED BEEF SHORT RIB SKILLET 10

puff pastry, shiitake & crimini mushrooms

### POUTINE 9

thick cut fries, cheddar curds, smoked garlic beef gravy

### AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

### CHICKEN WINGS 11

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

### GRILLED CHEESE STICKS 10

white cheddar, american, gruyere swiss, sourdough, creamy tomato-basil dip

### SEARED FOIE GRAS 21

brioche toast, raspberry maple syrup, roasted pistachios, sea salt

### SMOKED BRISKET TACOS 9

cotija cheese, guacamole, pickled onions, fresno chili sauce

## SALADS

### ARUGULA & POACHED PEAR 9

dried cranberries, pomegranate seeds, walnuts, great hill blue cheese, poppyseed dressing

### 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 10

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

### 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: THICK-CUT FRIES, SOBA NOODLE SALAD OR CENTRAL GREENS  
GLUTEN FREE SANDWICH ROLLS - \$2

## HOT PASTRAMI 12

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

## SALMON BLT 15

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

## PASTRAMI BURGER 19

black angus burger, hickory smoked pastrami, grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun, homefries  
– add fried egg \$1.50    add applewood smoked bacon \$2

## BLACK ANGUS BURGER 11

bibb 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

## CHICKEN BREAST 13

wood fire grilled, arugula pesto, fresh mozzarella, caramelized bell peppers & onions, ciabatta bun

## CENTRAL DOUBLE DOUBLE CHEESEBURGER 14

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

## PORTOBELLO MUSHROOM 10

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

# PASTA

## VEGETABLE & SOBA NOODLE STIR FRY 14

seasonal vegetables, sesame, ginger, japanese seasoning

## HAND CUT FETTUCCINE

choice of: alfredo, pecorino romano, fried garlic 15  
or braised beef short ribs, mushrooms, smoked garlic sauce, pecorino romano cheese 24

### 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

## SALMON 24

wood fire grilled, lemon-sage cream, brown butter

## SEA SCALLOPS 29

wood fire grilled, maple bacon onion jam

## 10 OZ. NEW YORK STRIP SIRLOIN 29

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

## CHIPOTLE-MAPLE GLAZED CHICKEN THIGHS 16

wood fire grilled, boneless & skinless

## 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

# CENTRAL SIGNATURE STEAK

## 42-DAY DRY AGED 15 OZ. BONE-IN RIBEYE 38

wood fire grilled, roasted garlic brown butter, smokey beef jus, truffle fries, maldon sea salt  
– additional sides a la carte –

# SIDES \$5

## SOBA NOODLE SALAD

## THICK-CUT FRIES

## ROASTED BUTTERNUT SQUASH

## SESAME-GINGER VEGETABLE STIR FRY

## CENTRAL GREENS SALAD

## MASHED YUKON GOLD POTATOES

## BRAISED RED CABBAGE