

THE CENTRAL RESTAURANT & BAR



SMALL PLATES

SERVED AS THEY ARE READY

SEAFOOD CHOWDER 7

oyster crackers

AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

TRUFFLE FRIES 8

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

ROASTED BRUSSEL SPROUTS 7

sesame ginger dressing, fried garlic, furikake

GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

PORK DUMPLINGS 9

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

TACOS 9

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

HABANERO BEEF CHILI 7

cheddar cheese, green onion

BEEF SIRLOIN CARPACCIO 14

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

FRIED BURRATA CHEESE 9

panko crusted, puttanesca sauce, wood fire grilled french bread

BLUE CORN CHICKEN CHILI VERDE EMPANADA 10

guacamole, fried plantain, cotija cheese, fresno chili sauce

MUSHROOM DUMPLINGS 8

steamed, sesame, chili garlic soy sauce, scallions

HABANERO BEEF CHILI NACHOS 10

chihuahua cheese, sour cream, pickled jalapenos

POUTINE 9

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

CHICKEN WINGS 11

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

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

SMOTHERED FRIED CHICKEN CUTLET 24

mushrooms, spinach, roasted garlic, parmesan cream sauce

10 OZ. NEW YORK STRIP SIRLOIN 29

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

DRY AGED DUROC PORK RIBEYE CHOP 28

wood fire grilled, rosemary macintosh apple-cranberry sauce

SALMON 24

wood fire grilled, soy-miso glaze

CHICKEN THIGHS 16

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

BRAISED LAMB SHANK 24

caramelized shallot-lamb gravy, feta 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

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