

# DINNER MENU



## SMALL PLATES

### SEAFOOD CHOWDER 7

oyster crackers

### HABANERO BEEF CHILI NACHOS 10

chihuahua cheese, sour cream, pickled jalapenos

### TACOS 9

choice of: smoked brisket, wood fire grilled chicken thighs or blackened shrimp  
– cotija cheese, guacamole, pickled onions, fresno chili sauce

### LOUISIANA STYLE FRIED SHRIMP 12

mango ginger & ranch dips

### CHICKEN WINGS 12

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

### HABANERO BEEF CHILI 7

cheddar cheese, green onion

### GUACAMOLE & SALSA 9

guacamole, salsa ranchera, house-fried red, white & blue corn tortilla chips

### PORK DUMPLINGS 12

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

### TRUFFLE FRIES 8

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

### AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

## SALADS

### 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 sesame seasoning

### ICEBERG 8

applewood smoked bacon, gorgonzola cheese, grape tomatoes, pickled onions, herb dressing

### CENTRAL GREENS 7

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

## == SALAD ADDITIONS ==

### SLICED AVOCADO 2.25

### STEAK TIPS 12

### SEA SCALLOPS 12

### SHRIMP SCAMPI 11

### SALMON 9

### CHILLED, SLICED ALL NATURAL CHICKEN BREAST 6

## SANDWICHES

CHOICE OF SIDE: FRIES, TORTILLA CHIPS, CAESAR POTATO SALAD, ORZO PASTA SALAD OR CENTRAL GREENS SALAD  
GLUTEN FREE SANDWICH ROLLS - \$2.50

### HOT PASTRAMI 14

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

### PASTRAMI BURGER 19

black angus burger, hickory smoked pastrami, grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun

### BLACK ANGUS BURGER 13

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

### CENTRAL CHEESESTEAK 17

shaved ribeye, mildly spicy pickled peppers, sharp provolone cheese, american cheese, caramelized onions, garlic buttered baguette

## == SANDWICH ADDITIONS ==

### MILDLY SPICY PICKLED PEPPERS .75

### GRILLED ONIONS 1

### SLICED AVOCADO 2.25

### FRIED EGG 1.5

### NORTH COUNTRY SMOKEHOUSE BACON 2.25

# MEDIUM PLATES

## QUESADILLA 14

large spinach tortilla, griddled with cheddar curds, chihuahua cheese and served with sides of sour cream, tomatillo salsa, guacamole

– your choice of filling: smoked brisket, smoked pulled pork or wood fire grilled chicken thighs

## FRIED CHICKEN FINGERS & FRIES 14

tossed in your choice of sauce: buffalo, "truffalo" or bullseye bbq

– your choice of dipping sauce: honey mustard, ranch or blue cheese dressing

# PASTA

## BUCATINI & SHRIMP 21

sautéed shrimp, white wine, lemon-garlic butter, roasted tomatoes, pecorino romano cheese

## MERRILL'S MEATBALLS & BUCATINI 16

tomato sauce, pecorino romano cheese, garlic bread

## VEGETABLE & SOBA NOODLE STIR FRY 14

seasonal vegetables, sesame, ginger, furikake sesame seasoning

### == STIR FRY ADDITIONS ==

#### SEA SCALLOPS 12

#### STEAK TIPS 12

#### SLICED AVOCADO 2.25

#### ALL NATURAL CHICKEN BREAST

6

#### SALMON 9

#### SHRIMP SCAMPI 11

# ENTRÉES

INCLUDES CHOICE OF TWO SIDES

## HICKORY SMOKED BABY BACK RIBS 22

blueberry-habanero bbq sauce

## SALMON 24

wood fire grilled, soy-miso glaze, furikake

## CHICKEN THIGHS 16

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

## 14 OZ. RIBEYE STEAK 38

certified angus beef, wood fire grilled, smoked shallot herb butter, cabernet sauce

## HADDOCK MILANESE 22

parmesan panko crusted, basil pesto, lemon

## SEA SCALLOPS 29

wood fire grilled, maple bacon onion jam

## CHICKEN PARMESAN 19

tomato sauce, mozzarella & pecorino cheese  
– add basil pesto \$2, served with two sides OR bucatini pasta

## KOREAN BBQ SIRLOIN STEAK TIPS 24

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

### == SIDES ==

#### CENTRAL GREENS SALAD

#### FRIES

#### YUKON GOLD MASHED POTATOES

#### CAESAR POTATO SALAD

#### ORGANIC GREEN BEANS, LEMON GARLIC BUTTER

#### ORZO PASTA SALAD, SUN DRIED TOMATO

#### VINAIGRETTE

#### CORN OFF THE COB & SAUTÉED SPINACH, GARLIC-HERB BUTTER

\*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.