



SMALL PLATES

MERRILL'S MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

AHI TUNA & CRAB TOSTADAS 18

guacamole, furikake, ginger, fried garlic

LOUISIANA STYLE FRIED SHRIMP 14

sweet chili mango dip

PINEAPPLE & SMOKED PORK FRIED RICE 10

central's hickory smoked pulled pork, japanese sticky rice, pea sprouts, green onions, bell pepper, fried garlic

COCONUT SHRIMP WONTONS 12

sweet chili sauce, wasabi sesame seeds, furikake

PORK DUMPLINGS 12

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

GUACAMOLE & SALSA 9

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

TRUFFLE FRIES 9

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

BRAISED BEEF SHORT RIBS 21

cheesy polenta, grana padano cheese

SMOKED PORK POUTINE 12

house cut maine fried potatoes, cheddar cheese curds, gravy, central's hickory smoked pulled pork

BRISKET & BLACK BEAN FLAUTAS 15

central's hickory smoked brisket, black beans, chihuahua cheese, guacamole, sour cream, central roasted salsa

SALADS

CENTRAL GREENS 8

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

ROASTED RED & GOLD BEETS 8

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

LITTLE GEM 9

little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons
– add white anchovies \$2 –

SOBA NOODLE 10

chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, sesame-ginger dressing, furikake
– add pork dumplings \$9 –

AHI POKE SOBA NOODLE 21

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

== SALAD ADDITIONS ==

STEAK TIPS 12

SALMON 9

SHRIMP SCAMPI 11

SLICED AVOCADO 2.25

CHILLED, SLICED ALL NATURAL CHICKEN BREAST 6

*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, ETC.

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

HOT PASTRAMI 16

central hickory smoked pastrami, grilled onions, alpine lace swiss, yellow mustard, side of dill pickles, potato bun

PORTOBELLO MUSHROOM 12

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

PASTRAMI BURGER 17

4oz. angus wood fire grilled patty, central hickory smoked pastrami, grilled onions, alpine lace swiss & yellow mustard, griddled potato bun, side of dill pickles & ketchup

CENTRAL CHEESESTEAK 16

house hickory smoked shaved roast beef, caramelized onions, american & swiss cheese, toasted baguette

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

CENTRAL DOUBLE DOUBLE BURGER 14

two 4oz. angus wood fired grilled patties, american cheese, griddled potato bun, side of dill pickles & ketchup

== 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, tomato sauce, pecorino romano cheese

CHICKEN PARMESAN & BUCATINI 21

tomato sauce, mozzarella & pecorino romano cheese, fresh basil

SHRIMP & BUCATINI 24

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

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF TWO SIDES

SHRIMP & SEA SCALLOPS 26

wood fire grilled, roasted pepper caper cream sauce

STATLER CHICKEN BREAST 24

wood fire grilled, creamy mushroom marsala sauce, pecorino romano cheese

KOREAN BBQ SIRLOIN STEAK TIPS 27

wood fire grilled, sesame-garlic marinade, korean bbq sauce

MISO GLAZED ATLANTIC SALMON 26

wood fire grilled, sweet soy, pea sprouts, furikake

ADOBO CHICKEN THIGHS 19

wood fire grilled, boneless & skinless, chipotle bbq sauce, ranch

12OZ. NY STRIP STEAK 38

certified angus beef, wood fire grilled, roasted shishito peppers & garlic, chive butter, central steak sauce

== SIDES \$5 ==

FRENCH FRIES

SAUTÉED SPINACH & CORN, LEMON-GARLIC BUTTER

GARLIC MASHED POTATOES

STEAMED YELLOW WAX BEANS, LEMON-GARLIC BUTTER

DILL PARMESAN POTATO SALAD

CENTRAL GREENS SALAD