

THE CENTRAL RESTAURANT & BAR



SMALL PLATES

SERVED AS THEY ARE READY

SEAFOOD CHOWDER 7

oyster crackers

TRUFFLE FRIES 8

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

TACOS 9

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

SEARED SEA SCALLOPS 18

pork belly, jerusalem artichoke puree, buttered pecans

BEEF MEATBALLS 9

marinara sauce, basil pesto, pecorino romano cheese

AHI TUNA & CRAB TOSTADAS 14

guacamole, sesame, ginger, fried garlic

ROASTED BRUSSEL SPROUTS 7

sesame ginger dressing, fried garlic, furikake

PORK DUMPLINGS 9

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

HABANERO BEEF CHILI 7

cheddar cheese, green onion

COCONUT SHRIMP WONTONS 8

sweet thai chili sauce, wasabi, sesame seeds

HABANERO BEEF CHILI NACHOS 10

chihuahua cheese, sour cream, pickled jalapenos

PAN SEARED PRIME RIB BITES 15

cheese fondue

GRILLED CHEESE STICKS 10

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

CHICKEN WINGS 11

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

LOUISIANA STYLE FRIED SHRIMP 12

mango ginger sauce, ranch

GUACAMOLE 9

house-fried red, white & blue corn tortilla chips

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 Steak Tips \$12

*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, 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 & BUGATINI 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

ADD TO ANY PASTA

Avocado \$2 All Natural Chicken Breast \$6 Salmon \$9 Sea Scallops \$12 Shrimp Scampi \$11 Steak Tips \$12

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

STUFFED CHICKEN BREAST 24

panko crusted, italian sausage, spinach, aged provolone, sherry cream sauce

"FRENCH ONION" 10 OZ. NY STRIP STEAK 32

caramelized onions, gruyere cheese, cabernet sauce

SALMON 24

wood fire grilled, soy-miso glaze

CHICKEN THIGHS 16

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

PORK LOIN SCHNITZEL 21

macintosh apple butter

KOREAN BBQ SIRLOIN STEAK TIPS 20

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

SIDES \$5

SOBA NOODLE SALAD

CENTRAL GREENS SALAD

ROASTED BUTTERNUT SQUASH

YUKON GOLD MASHED POTATOES

FRIES

ROASTED BROCCOLINI, SWEET SOY SAUCE