



EST. 1854

BILL OF FARE



Centralia House

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*Complimentary French bread
served community-style, a
New Orleans tradition.*

APPETIZERS

DUSTED PORTOBELLO MUSHROOMS, 12

A customer favorite; sliced, hand-breaded, and fried, served with house Cajun remoulade

SHRIMP COCKTAIL, 16

Six large shrimp boiled in spicy seasoning, chilled, and served with our own zesty, house-made cocktail sauce

CENTRALIA HOUSE SHRIMP, 14

Three of our famous Cajun-style BBQ shrimp served in a tangy, spicy sauce, served with French bread for dipping. A Centralia House and New Orleans tradition!

BOUDIN BALLS, 12

A classic Cajun appetizer; boudin sausage, rice, and seasonings rolled, breaded, and deep-fried

ESCARGOTS, 12

Six large helix escargots broiled and prepared classically in a delicate wine and butter sauce, served with French bread for dipping

SOUFFLÉ FRENCH FRIES, 8

Thinly sliced potatoes, fried crisp and airy, served with house Cajun remoulade

SOUPS & SALADS

CAJUN 2-BEAN SOUP

FRENCH ONION

SOUP DU JOUR

Cup, 5 Bowl, 8

GARDEN OR CAESAR SALAD, 8

Add chicken or shrimp, 10

Add salmon or steak, 16

WEDGE SALAD, 15

Iceberg wedge served with Point Reyes Blue Cheese, bacon lardon, red onion, tomato, and house-made blue cheese dressing

SEAFOOD CHEF SALAD, 16

Shrimp and crab, romaine and iceberg lettuces, hardboiled egg, and cheese

Choice of Centralia House-made dressings: Famous, Vinaigrette, Creole Mustard, Blue Cheese, Caesar Ranch, French

SANDWICHES

All sandwiches served with soufflé fries or Brabant potatoes.

FRIED SHRIMP PO' BOY, 16

Golden-fried shrimp piled high on a crusty Leidenheimer baguette, fresh shredded lettuce, ripe tomatoes, tangy dill pickles, and our signature creamy Cajun remoulade sauce

PRIME FRENCH DIP, 22

Roasted prime rib thinly sliced and piled high on toasted French bread with caramelized onions and provolone cheese, served with au jus

CENTRALIA HOUSE CHEESEBURGER, 16

8 oz. hand-formed patty with cheddar cheese on a Brioche bun

— SEAFOOD, CHICKEN & OTHER ENTRÉES —

All entrées include choice of soup or salad.

CENTRALIA HOUSE SHRIMP, 28

Eight of our famous Cajun-style BBQ shrimp in our famous spicy sauce, served with French bread for dipping. A Centralia House Tradition!

CRAB CAKE, 32

Jumbo crab cake, pan-seared, broiled, and served with house remoulade and house slaw

SHRIMP CREOLE, 28

Eight large shrimp sautéed with Cajun spices and Creole sauce and served over rice

BLACKENED SALMON, 32

Cajun-seasoned, blackened filet, accented with a caper dill beurre blanc sauce. Served with choice of potato or Creole rice

CATCH OF THE DAY, MP

Ask your servers for today's selection of the freshest available seasonal fish

CHICKEN CREOLE, 26

Skin-on chicken quarter grilled and simmered in Creole sauce and served over rice

CHICKEN PROVENÇAL, 28

Two chicken breasts sautéed with wine, olives, mushrooms, fresh garlic, and Herbs de Provence

ANDOUILLE, RED BEANS & RICE, 21

MUSHROOM BOURGUIGNON (V), 22

Rich, savory, mixed mushrooms simmered in a robust red wine sauce with carrots, onions, and fresh thyme, served over rice. A hearty, vegetarian twist on the French classic

—OUR MOST POPULAR MEAL—

BEEF TENDERLOIN FILET WITH CENTRALIA HOUSE SHRIMP, 49

Petite 6 oz. beef tenderloin filet grilled to order with (4) Centralia House shrimp; choice of soup or salad and potato or Creole rice

— STEAKS & CHOPS —

In addition to soup or salad, steaks come with choice of potato or Creole rice.

BEEF TENDERLOIN FILET

"Centralia's Favorite Steak" served with Bordelaise sauce

PRIME 8 OZ., 52

PETITE 6 OZ., 38

12 OZ. N.Y. STRIP STEAK, 45

16 OZ. USDA PRIME RIBEYE STEAK, 58

PEPPER STEAK, 38

Six ounces of beef tenderloin filet, pepper-crusted, sautéed, sliced, served with mushroom Bourguignon sauce

AMERICAN WAGYU BASEBALL STEAK, 30

Eight ounces of top sirloin center

BOURBON STREET PORK CHOP, 30

Dry rubbed and grilled 10 oz. french cut pork chop with sweet and savory bourbon glaze

— SIDES, 8 —

**ROASTED CARROTS
MUSHROOM BOURGUIGNON**

**ASPARAGUS
CREOLE RICE**

**RED BEANS
SEASONAL VEGETABLE**

KIDS MEALS

All meals include soufflé fries.

HAMBURGER, 8

Add cheese, 1

CHICKEN STRIPS, 8

JUNIOR BEEF FILET, 18

3 oz.

DESSERTS

BANANAS FOSTER, 13

Fresh bananas, butter, brown sugar, cinnamon and banana liqueur, flambéed tableside with rum, served over vanilla bean ice cream

BREAD PUDDING, 8

VANILLA BEAN ICE CREAM

One scoop, 2 Two scoops, 4

CHERRIES JUBILEE, 13

Fresh cherries flambéed tableside in kirsch and served warm over vanilla bean ice cream

CAFÉ DU MONDE COFFEE, 3

A BRIEF HISTORY OF THE CENTRALIA HOUSE RESTAURANT & 1854 BAR

The Centralia House was a landmark and a tradition on the original Illinois Central Railroad. Constructed about 1854, it was the social center of Centralia until it burned in 1918 and was famous for its restaurant in the days before the dining car. Each train was met by a waiter who announced the meals with a large brass gong. Some of the great men of American history dined at the Centralia House, including Stephen Douglas, Generals Grant, McClellan, Sherman and many more. The restaurant had such a fine reputation for good food that traveling drummers scheduled their trips to spend their weekends here. It was also popular as a stopping-off place for the local smart set.

The building which houses the restaurant present day was built over a century ago as a saloon and a sporting house. It still retains its pre-1900 bar and back bar. That means our wood bar has been a part of

Centralia House for over 100 years! The Budweiser light that hangs over the bar is a hand-painted reproduction of the original that was gifted to Centralia House by August Busch I. The bar also contains a 100-year-old Old National cash register that is still used to this day. Except for an addition for the kitchen and the conversion of the stable to a storage room, the restaurant is exactly as it was over a century ago, even to the spirits warehouse in a stone cellar below the bar.

To this day, the Amtrak train runs from Chicago in the north to New Orleans in the south. Story has it the Centralia House cuisine and many of its dishes are inspired by a train trip and meal to a famous restaurant in New Orleans.



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