

DINNER MENU



SMALL PLATES

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| CHICKEN TORTELLINI SOUP | chicken broth, carrots, onion, celery, spinach, cheese tortellini, pulled chicken, fresh herbs, parmesan | 12 |
| TRUFFLE FRIES | fresh garlic, white truffle oil, parmesan cheese, garlic aioli | 11 |
| GUACAMOLE & SALSA | guacamole, roasted tomato salsa, house-fried corn chips | 12 |
| "TRUFFALO" CHICKEN WINGS | garlic, parmesan cheese, choice of ranch or blue cheese dip | 14 |
| MERRILL'S MEATBALLS | provolone, pecorino romano, tomato sauce, basil pesto | 15 |
| PORK DUMPLINGS | pan-fried, sweet sesame soy-chili sauce, green onions | 12 |

SALADS

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| CENTRAL GREENS | baby leaf lettuce blend, carrots, cucumber, tomato, balsamic vinaigrette | 11 |
| + add goat cheese 2 | | |
| ROASTED BEETS | arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled red onions | 13 |
| SOBA NOODLE | shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots | 14 |
| + add pork dumplings 9 | | |
| AHI TUNA POKE SOBA NOODLE | shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots | 28 |

SALAD ADDITIONS

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|-------------------------------|-------------------------|-------------------------|
| AVOCADO 3 | STEAK TIPS 15 | SALMON 14 |
| FRIED CHICKEN CUTLET 9 | CHICKEN BREAST 7 | SHRIMP SCAMPI 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

served with dill pickles & choice of side: french fries, corn tortilla chips, central greens salad or truffle fries +2 | gluten free sandwich rolls +2.5

FRIED CHICKEN CUTLET yellow cheddar cheese, gochujang sauce, shredded lettuce, pickles, sesame seed bun 16

DOUBLE DOUBLE BURGER two 4 oz. angus wood fire grilled patties, american cheese, potato bun 15

burger additions: LTO 1 | mac-style 2 | grilled onions 2 | applewood smoked bacon 2.5 | avocado 3 | maple bacon jam 3

ENTRÉES

CHICKEN PARMESAN & CAVATELLI PASTA tomato sauce, fresh mozzarella, pecorino romano cheese 26

MERRILL'S MEATBALLS & CAVATELLI PASTA beef meatballs, tomato sauce, pecorino romano cheese 24

ATLANTIC SALMON wood fire grilled, maple bacon jam, choice of two sides 30

HADDOCK MILANESE parmesan panko crusted, lemon cream sauce, choice of two sides 29

STEAK AU POIVRE 10 oz. prime n.y. strip steak, wood fire grilled, brandy peppercorn sauce, choice of two sides 42

KOREAN BBQ STEAK TIPS prime sirloin, wood fire grilled, korean bbq sauce, choice of two sides 32

PANKO CRUSTED CHICKEN CORDON BLEU black forest ham, jarlsberg cheese, garlic parmesan cream sauce, choice of two sides 28

SIDES

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|---------------------------|---|--------------------------------|
| GARLIC MASHED POTATOES | CAVATELLI ALFREDO | ROASTED BUTTERNUT SQUASH |
| CENTRAL GREENS SALAD | CORN & SPINACH, LEMON-GARLIC BUTTER | FRENCH FRIES |

sides available a la carte \$7 | add garlic bread to any entrée \$4