THE CENTRAL

SMALL PLATES

CHICKEN TORTELLINI SOUP chicken broth, carrots, onion, celery, spinach, cheese tortellini, pulled chicken, fresh herbs, parmesan 12

GUACAMOLE & SALSA guacamole, roasted tomato salsa, house-fried corn chips 12

AHI POKE ginger, soy, green onion, sesame, chile, toasted macadamia nuts, avocado, wonton chips 18

FRIED EGG ROLLS hickory smoked pork, sweet potato, Napa cabbage, ponzu sauce, gochujang aioli 12

TRUFFLE FRIES fresh garlic, white truffle oil, parmesan cheese, garlic aioli, ketchup 11

CHICKEN TIKKA SKEWERS grilled naan, spicy cilantro peanut sauce, tahini yogurt dip 14

WILD MUSHROOM POLENTA sautéed shiitake, oyster & crimini mushrooms, garlic, black truffle butter, parmigiana reggiano 18

BURRATA sun dried tomato pesto, roasted garlic, e.v.o.o., grilled baguette 12

HOUSE FRIED BUFFALO POTATO CHIPS gorgonzola blue cheese 10

HOT HONEY SESAME WINGS toasted peanuts, green onions 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

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

AVOCADO 3

SALMON 14

SHRIMP SCAMPI 12

CHICKEN BREAST 7

FRIED CHICKEN CUTLET 9

STEAK TIPS 16

SANDWICHES

choice of side: french fries, corn tortilla chips, central greens salad | upgrade to onion rings or truffle fries +2 | gluten free sandwich rolls +2.5

FRIED CHICKEN CUTLET yellow cheddar cheese, gochujang sauce, shredded lettuce, soft ciabatta bun, side dill pickles 16

PRIME RIB FRENCH DIP garlic butter baguette, swiss cheese, caramelized onions, au jus, horseradish cream 28

DOUBLE DOUBLE BURGER two 4 oz. angus grilled patties, american cheese, potato bun, side dill pickles 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

CAJUN SHRIMP & ANDOUILLE SAUSAGE yellow corn polenta, sautéed spinach, cajun sausage gravy 25

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

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

BAKED STUFFED LOBSTER TAIL buttery shrimp, crab & ritz cracker stuffing, lemon, choice of two sides 36

KOREAN BBQ STEAK TIPS prime sirloin, 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

FRENCH FRIES

GARLIC MASHED POTATOES

CREAMY POLENTA

BROCCOLINI & CARROTS

CENTRAL GREENS SALAD

sides available a la carte $7 | garlic bread $4

***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.**