

DINNER MENU



SMALL PLATES

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

CHICKEN TERIYAKI SATAYS spicy sesame ginger peanut sauce, green onions 14

FRIED OYSTERS preserved lemon tartar sauce 18

"TRUFFALO" CHICKEN WINGS garlic, parmesan cheese, ranch dip 14

SPICY SEARED AHI TUNA napa cabbage salad, nuoc mam dressing, thai basil, mint, toasted peanuts, pickled fresno chiles, fried garlic 18

WHIPPED FETA medjool dates, honey, toasted pine nuts, grilled naan bread 14

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

MEXICAN STREET CORN CROQUETTES grilled corn, hominy, chipotle aioli, lime crema, cotija cheese, cilantro 13

HICKORY SMOKED BRISKET TACOS white corn tortillas, guacamole, cotija cheese, pickled onions, fresno chili sauce 14

PORK DUMPLINGS pan-fried, sweet sesame soy-chili sauce, green onion 12

SALADS

CENTRAL GREENS arugula, red & green little gem lettuce, carrots, cucumber, tomato, balsamic vinaigrette 10
+ add goat cheese 2

LITTLE GEM red & green little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons 12

ROASTED RED & GOLD BEETS arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled onions 12

SOBA NOODLE chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake 14
+ add pork dumplings 9

AHI TUNA POKE SOBA NOODLE chilled buckwheat noodles, shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake 28

SALAD ADDITIONS

CHOPPED AVOCADO 3

SALMON 14

SHRIMP SCAMPI 12

CHILLED, SLICED
CHICKEN BREAST 7

AHI TUNA STEAK 18

FRIED CHICKEN CUTLET
9

STEAK TIPS 15

*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: french fries, corn tortilla chips, central greens salad or truffle fries +2

gluten free sandwich rolls 2.5

FRIED CHICKEN CUTLET yellow cheddar, applewood bacon, shredded iceberg, ranch, soft ciabatta bun 16

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

FRIED HADDOCK SANDWICH batter fried, lettuce, tomato, preserved lemon tartar sauce, potato bun 15

GREEN CHILE PORK BURGER 4 oz angus wood fire grilled patty, central smoked pulled pork, roasted anaheim green chiles, american cheese, potato bun 16

BURGER ADDITIONS

CLASSIC LTO 1

AVOCADO 3

GRILLED ONIONS 2

APPLEWOOD BACON 2.5

MAC-STYLE 2

shredded iceberg, sliced onion, mac sauce

PASTA

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

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

HAND CUT FETTUCCHINE ALFREDO garlic butter, cream, grana padano cheese 19

VEGETABLE & SOBA NOODLE STIR FRY seasonal vegetables, sesame, ginger, furikake 18

PASTA ADDITIONS

GARLIC BREAD 3

SALMON 14

FRIED CHICKEN CUTLET

9

SHRIMP SCAMPI 12

STEAK TIPS 15

AHI TUNA STEAK 18

ENTRÉES

entrées include choice of two sides

HADDOCK MILANESE parmesan panko crusted, basil pesto, lemon wedge 26

ATLANTIC SALMON wood fire grilled, choice of: maple mustard sauce or pico de gallo 29

PANKO CRUSTED CHICKEN CORDON BLEU black forest ham, swiss cheese, garlic parmesan cream sauce 28

CHICKEN THIGHS wood fire grilled, boneless, skinless, chipotle bbq sauce, pico de gallo 24

KOREAN BBQ STEAK TIPS prime sirloin, wood fire grilled, korean bbq sauce 32

8 OZ. FILET OF BEEF wood fire grilled, gorgonzola cheese, smoked bacon, red wine demi sauce 46

14 OZ. RIBEYE STEAK wood fire grilled, smoked garlic sauce, grilled onions, shishito peppers 49

BABY BACK RIBS hickory smoked, south carolina mustard bbq sauce 28

SIDES \$7

FRENCH FRIES

BROCCOLI,
LEMON-GARLIC BUTTER,
PARMESAN

SWEET POTATO &
SPINACH HASH

CENTRAL GREENS SALAD

GARLIC MASHED
POTATOES

ASPARAGUS,
LEMON-GARLIC BUTTER