DINNER MENU



12

SMALL PLATES

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

MERRILL'S MEATBALLS provolone, 15 pecorino romano, tomato sauce, basil pesto

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

CHICKEN TERIYAKI SATAYS sweet 14 chili glazed, spicy sesame ginger peanut dipping sauce, green onions

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

smoked seafood chowder clams, haddock, tuna, swordfish, salmon, bacon, onions, potatoes, cream, thyme, oyster crackers

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

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

BUFFALO CHICKEN TENDERS 14 gorgonzola blue cheese crumbles, ranch dip

SALADS

CENTRAL GREENS arugula, red & green little gem lettuce, carrots, cucumber, tomato, balsamic vinaigrette

+ add goat cheese 2

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

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

SOBA NOODLE shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots

+ add pork dumplings 9

AHI TUNA POKE SOBA NOODLE shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots

SALAD ADDITIONS

CHOPPED AVOCADO 3
SALMON 14

CHILLED, SLICED CHICKEN BREAST 7 SHRIMP SCAMPI 12 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

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, applewood bacon, shredded iceberg, ranch, soft ciabatta bun

CENTRAL CHEESESTEAK hickory smoked shaved roast beef, caramelized onions, 21 american & swiss cheese, toasted baguette

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

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

ENTRÉES

HAND CUT FETTUCCINE ALFREDO garlic butter, cream, grana padano cheese 20 add: steak tips 15 | shrimp scampi 12 | fried chicken cutlet 9 | salmon 14 | lobster scampi 18 LOBSTER POTATO GNOCCHI sautéed spinach, corn, tarragon lemon cream sauce, 38

fried garlic

CHICKEN PARMESAN & BUCATINI PASTA tomato sauce, fresh mozzarella & 26

pecorino romano cheese

MERRILL'S MEATBALLS & BUCATINI PASTA beef meatballs, tomato sauce,

24

pecorino romano cheese

ATLANTIC SALMON wood fire grilled, maple bacon jam, choice of two sides 29

SWORDFISH wood fire grilled, roasted pepper, olive & caper tapenade, lemon garlic 32 butter, choice of two sides

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

PEPPERED HANGER STEAK wood fire grilled, mushroom brandy sauce, choice of two sides

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

SIDES

CENTRAL GREENS SALAD

SAUTÉED CORN & SPINACH, LEMON-GARLIC BUTTER

FRENCH FRIES

ASPARAGUS, LEMON-GARLIC BUTTER GARLIC MASHED POTATOES

POTATO GNOCCHI, CREAMED MUSHROOMS, PARMESAN

sides available a la carte \$7 | add garlic bread to any entrée \$3