

DINNER MENU



SMALL PLATES

GUACAMOLE & SALSA	12	SMOKED SEAFOOD CHOWDER	15
guacamole, roasted tomato salsa, house-fried corn chips		clams, haddock, tuna, swordfish, salmon, bacon, onions, potatoes, cream, thyme, oyster crackers	
TRUFFLE FRIES fresh garlic,	11	SPICY TUNA WONTONS sweet	12
white truffle oil, parmesan cheese, garlic aioli		chili mango sauce, green onions, furikake	
JALAPEÑO TUNA POKE	19	"TRUFFALO" CHICKEN WINGS	14
cucumber, sesame ginger oyster sauce, fried garlic, toasted macadamia nuts, tobiko caviar, furikake		garlic, parmesan cheese, choice of ranch or blue cheese dip	
PORK DUMPLINGS pan-fried,	12	MERRILL'S MEATBALLS	15
sweet sesame soy-chili sauce, green onion		provolone, pecorino romano, tomato sauce, basil pesto	

SALADS

CENTRAL GREENS baby leaf lettuce blend, carrots, cucumber, tomato, balsamic vinaigrette + add goat cheese 2	11
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 + add pork dumplings 9	14
AHI TUNA POKE SOBA NOODLE shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots	28

SALAD ADDITIONS		
AVOCADO 3	FRIED CHICKEN	SALMON 14
STEAK TIPS 15	CUTLET 9	SHRIMP SCAMPI 12
	CHICKEN BREAST 7	

*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

LOBSTER ROLL	warm buttered lobster, bibb lettuce, mayo, potato bun	36
CHEESESTEAK	hickory smoked shaved roast beef, caramelized onions, american & swiss cheese, toasted baguette	21
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 bacon 2.5 avocado 3 maple bacon jam 3		

ENTRÉES

FETTUCCHINE ALFREDO	hand cut, garlic butter, cream, grana padano cheese	22
add: steak tips 15 shrimp scampi 12 fried chicken cutlet 9 salmon 14 lobster scampi 18		
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	28
SWORDFISH	wood fire grilled, roasted pepper, olive & caper tapenade, lemon garlic butter, choice of two sides	32
PANKO CRUSTED CHICKEN CORDON BLEU	black forest ham, jarlsberg cheese, garlic parmesan cream sauce, choice of two sides	28
KOREAN BBQ STEAK TIPS	prime sirloin, wood fire grilled, korean bbq sauce, choice of two sides	32

SIDES

GARLIC MASHED POTATOES	CAVATELLI ALFREDO	FRENCH FRIES
CENTRAL GREENS SALAD	ZUCCHINI & YELLOW SQUASH, LEMON-GARLIC BUTTER	CORN & SPINACH, LEMON-GARLIC BUTTER

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