

# DINNER MENU



## SMALL PLATES

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

## SALADS

<b>CENTRAL GREENS</b> arugula, red & green little gem lettuce, carrots, cucumber, tomato, balsamic vinaigrette + add goat cheese 2	11
<b>LITTLE GEM</b> red & green little gem lettuce, caesar dressing, grana padano cheese, garlic sourdough croutons	13
<b>ROASTED BEETS</b> arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled red onions	13
<b>SOBA NOODLE</b> shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots + add pork dumplings 9	14
<b>AHI TUNA POKE SOBA NOODLE</b> shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots	28

SALAD ADDITIONS		
<b>CHOPPED AVOCADO</b>	<b>CHOPPED CHICKEN</b>	<b>FRIED CHICKEN</b>
3	BREAST 7	CUTLET 9
<b>SALMON</b> 14	<b>SHRIMP SCAMPI</b> 12	<b>STEAK TIPS</b> 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

- 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

- FETTUCCINE 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
- PETITE FILET MIGNON & FRIED OYSTERS

lobster brandy cream sauce, choice of two sides

48

## 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		