

DINNER MENU



SMALL PLATES

GUACAMOLE & SALSA 12	"TRUFFALO" CHICKEN WINGS 14
guacamole, roasted tomato salsa, house-fried corn chips	garlic, parmesan cheese, choice of ranch or blue cheese dip
SMOKED SEAFOOD CHOWDER 15	FRIED CHICKEN SPRING ROLLS 10
clams, haddock, tuna, salmon, bacon, onions, potatoes, cream, thyme, oyster crackers	ponzu & sesame peanut dipping sauces
TRUFFLE FRIES 11	JALAPEÑO TUNA POKE 19
fresh garlic, white truffle oil, parmesan cheese, garlic aioli	cucumber, sesame ginger oyster sauce, fried garlic, toasted macadamia nuts, tobiko caviar, furikake
PORK DUMPLINGS 12	MERRILL'S MEATBALLS 15
pan-fried, sweet sesame soy-chili sauce, green onion	provolone, pecorino romano, tomato sauce, basil pesto

SALADS

CENTRAL GREENS 11	baby leaf lettuce blend, carrots, cucumber, tomato, balsamic vinaigrette
+ add goat cheese 2	
ROASTED BEETS 13	arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled red onions
SOBA NOODLE 14	shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots
+ add pork dumplings 9	
AHI TUNA POKE SOBA NOODLE 28	shredded cabbage, bell peppers, carrots, crispy wontons, cucumber, sesame-ginger dressing, furikake, pea shoots

SALAD ADDITIONS

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

*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		
HOT PASTRAMI	house hickory smoked, sauerkraut, swiss cheese, special sauce, sesame seed bun	18
FRIED CHICKEN CUTLET	yellow cheddar cheese, gochujang sauce, shredded lettuce, pickles, sesame seed bun	16
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		
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
PORK SCHNITZEL	breaded & pan fried, mustard cream sauce, choice of two sides	28
ATLANTIC SALMON	wood fire grilled, maple bacon jam, choice of two sides	30
SEA SCALLOPS	wood fire grilled, maple bacon jam, choice of two sides	39
PRIME 10 OZ. NY STRIP STEAK & WHISKEY SHRIMP	wood fire grilled, choice of two sides	48
FRENCH ONION BRAISED BEEF SHORT RIB	gruyere & fontina baguette gratin, choice of two sides	44
KOREAN BBQ STEAK TIPS	prime sirloin, wood fire 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

GARLIC MASHED POTATOES	CAVATELLI ALFREDO	BRAISED RED CABBAGE
CENTRAL GREENS SALAD	CORN & SPINACH, LEMON-GARLIC BUTTER	ROASTED BUTTERNUT SQUASH
FRENCH FRIES		
sides available a la carte \$7 add garlic bread to any entrée \$4		