DINNER MENU



SMALL PLATES

SMOKED SEAFOOD CHOWDER clams, haddock, tuna, salmon, bacon, onions, potatoes, cream, thyme, oyster crackers	9
GUACAMOLE & SALSA guacamole, roasted tomato salsa, house-fried corn chips	12
FRIED CHICKEN SPRING ROLLS ponzu & sesame peanut dipping sauces	10
TRUFFLE FRIES fresh garlic, white truffle oil, parmesan cheese, garlic aioli	11
PORK DUMPLINGS pan-fried, sweet sesame soy-chili sauce, green onion	12
MERRILL'S MEATBALLS provolone, pecorino romano, tomato sauce, basil pesto	15
"TRUFFALO" CHICKEN WINGS garlic, parmesan cheese, choice of ranch or blue cheese dip	14

SALADS

CENTRAL GREENS baby leaf lettuce blend, carrots, cucumber, tomato, balsamic vinaigrette

+ add goat cheese 2

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

AVOCADO 3 STEAK TIPS 15 CHICKEN BREAST
7
SALMON 14

FRIED CHICKEN

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 cheese, gochujang sauce, shredded lettuce, pickles, sesame seed bun

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

DOUBLE 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

CHICKEN PARMESAN & CAVATELLI PASTA tomato sauce, fresh mozzarella, pecorino romano cheese

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

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

PANKO CRUSTED CHICKEN CORDON BLEU black forest ham, jarlsberg cheese, garlic parmesan cream sauce, choice of two sides

SIDES

GARLIC MASHED POTATOES

FRENCH FRIES

ROASTED BUTTERNUT SQUASH CENTRAL GREENS SALAD

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

^{*}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.