



Luncheon Menu

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Soups

- Soup of the Day - Cup \$4.00 / Bowl \$6.00
- Crock of Lobster Bisque - \$8.00
- Crock of French Onion - \$6.50

Appetizers

- Shrimp Cocktail - \$10.50**
With horseradish cocktail sauce
- Clams Casino - \$9.75**
Baked with peppers, garlic, butter, topped with bacon
- Veal Meatballs - \$10.50**
Ground veal, garlic, parmesan cheese, tomato sauce with ricotta cheese
- Fried Mac & Cheese Bites - \$7.75**
Zesty ranch dipping sauce
- Maryland Lump Crab Cake - \$10.50**
Served with sherry lobster sauce
- Shrimp Piccanti - \$11.00**
Cheese crusted, garlic, lemon, butter, capers
- Fried Calamari - \$10.50**
Sliced cherry peppers, spicy tomato sauce
- Vegetable Spring Roll (2) - \$8.00**
Sweet chili, wasabi vegetable slaw

Salads

House Side Salad - \$3.00 / Caesar Side Salad - \$4.00

- Large House Salad - \$7.00**
Mixed greens, tomatoes, cucumbers, choice of dressing
- Traditional Caesar Salad - \$9.00**
Romaine hearts, croutons, romano cheese
- Chef Salad - \$10.75**
Ham, turkey, swiss cheese, tomato, cucumbers, hard boiled egg over mixed greens, choice of dressing

- Warm Spinach Salad - \$11.00**
Baby spinach, Bermuda onions, hard boiled egg, bacon vinaigrette
- Pear Salad - \$11.00**
Chopped romaine and spinach, pears, blue cheese crumbles, candied walnuts, dried cranberries, red peppers, champagne mustard vinaigrette
- Large Salad Additions:*
Grilled Chicken - \$5.00 / *Grilled Steak - \$7.00
Grilled Shrimp - \$6.00 / Grilled Salmon - \$7.00

Sandwiches

Served with chip fries and coleslaw

- Grilled Eggplant Panini - \$9.75**
Baby spinach, roasted peppers, mozzarella cheese, balsamic vinegar on a ciabatta roll
- Pot Roast - \$10.50**
Caramelized onions, pan gravy on a Harvest roll
- Grilled or Blackened Chicken Breast - \$9.50**
Mozzarella cheese, roasted peppers, basil pesto mayonnaise on a Harvest roll
- Fried Cod - \$10.00**
Panko breadcrumbs, lettuce, tomato, lemon aioli on a Harvest roll

- *150 Burger - \$9.75**
8oz. Black Angus, bacon, pepper jack cheese, chipotle mayonnaise, sweet onion marmalade, lettuce, tomato on a Harvest roll
- Turkey BLT Wrap - \$9.75**
Bacon, lettuce, tomato, flour tortilla
- Pastrami Rubeen Panini - \$9.75**
Sauerkraut, swiss cheese, 1000 island dressing, harvest rye bread
- Philly Cheese Steak Grinder - \$10.50**
Shaved rib eye, peppers, onions, American cheese, mayonnaise

Entrees

Served with Potato or Pasta and Vegetable

- Grilled Salmon - \$12.75**
Maple glazed with wilted spinach
- Pot Roast - \$13.75**
Caramelized onions, pan gravy
- Sole Almondine - \$12.75**
Egg battered, lemon, white wine, butter, toasted almonds
- *Charbroiled Flat Iron Steak - \$13.50**
Kentucky bourbon soy sauce
- Veal or Chicken Piccata - \$15.25 / \$12.25**
Egg and cheese battered, capers, garlic, white wine, lemon, butter
- Veal or Chicken Parmigiana - \$14.50 / \$12.25**
Topped with mozzarella cheese, marinara sauce
- Veal or Chicken Marsala - \$15.25 / \$12.25**
Mushrooms, herbs, marsala wine sauce

Pasta

- Rigatoni Bolognese - \$13.25**
Ground beef, veal, pork, tomato ragout, ricotta cheese
- Shrimp Chardonnay - \$13.75**
Lemon, garlic, tomatoes, capers, white wine over angel hair
- Penne a la Vodka - \$12.50**
Tossed with rose vodka tomato cream sauce
- Pasta Primavera - \$12.50**
Olive oil, garlic, fresh vegetables, over Fusilli pasta

Gluten-Free pasta available. - \$2.00

The Essence of Culinary Art is time. We ask for your kind indulgence.

*Thoroughly cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of foodborne illness.

Gary Santorso - Owner • Mike Pinette - Chef • Sam Brunet - Sous Chef