



## one fifty central

### 150 Central Grazing Menu

#### Appetizers

Vegetable Spring Roll (2) - \$8.25  
Sweet Chili, Wasabi Vegetable Slaw

Shrimp Cocktail (4) - \$10.75  
Horseradish Cocktail Sauce

Fried Calamari - \$11.00  
Sliced Cherry Peppers, Spicy Tomato Sauce

Veal Meatballs - \$10.75  
Ground Veal, Garlic, Parmesan Cheese,  
Tomato Sauce with Ricotta Cheese

Buffalo Chicken Tenders - \$8.75  
Tossed in Spicy Red Hot Sauce

Crispy Brussel Sprouts - \$8.75  
Onions, Bacon

#### Soups

Lobster Bisque Crock - \$8.25

French Onion Soup Crock - \$6.75

Soup du Jour - M/P

#### Salads

Pear Salad - \$11.25

Chopped Romaine and Spinach, Pears, Blue Cheese  
Crumbles, Candied Walnuts, Dried Cranberries,  
Red Peppers, Champagne Mustard Vinaigrette

Strawberry Spinach Salad - \$11.25

Baby Spinach, Feta Cheese, Toasted Almonds,  
Fresh Strawberries, Poppy Seed Dressing

Caprese Salad - \$11.25

Fresh Mozzarella, Vine Ripened Tomatoes,  
Basil, Olive Oil, Balsamic Drizzle

*Large Salad Additions:*

Grilled Chicken - \$5.50 / \*Grilled Steak - \$7.50  
Grilled Shrimp - \$6.50 / Grilled Salmon - \$7.50

#### Sandwiches

*Served with chip fries and coleslaw. French Fries, add \$2.00*

\*150 Burger - \$10.75

8oz Black Angus, Bacon, Pepper Jack Cheese, Chipotle Mayo,  
Sweet Onion Marmalade, Lettuce, Tomato, Hard Roll

Blackened or Grilled  
Chicken Breast - \$10.50

Mozzarella Cheese, Roasted Peppers,  
Basil Pesto Mayo, Hard Roll

Grilled Salmon Sandwich - \$12.50

Lettuce, Tomato, Red Onion, Lemon Aioli

Steak Sandwich - \$13.75

Sliced Flat Iron Steak with Tomato and a Hard Roll

Chicken Caesar Wrap - \$10.50

Romaine Lettuce, Parmesan Cheese, Grilled Chicken,  
Caesar Salad Dressing, in a Grilled Tortilla Wrap

Hot Buttered Lobster Roll - M/P

Poached in Butter, Chips and Cole Slaw

*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 Santoroso - Owner • Mike Pinette - Executive Chef • Sam Brunet - Sous Chef**