



Luncheon Menu

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Soups

- Soup of the Day - Cup \$4.25 / Bowl \$6.25
- Crock of Lobster Bisque - \$8.25
- Crock of French Onion - \$6.75

Appetizers

- Shrimp Cocktail - \$10.75**
With horseradish cocktail sauce
- Clams Casino - \$10.00**
Baked with peppers, garlic, butter, topped with bacon
- Veal Meatballs - \$10.75**
Ground veal, garlic, parmesan cheese, tomato sauce with ricotta cheese
- Zuppa di Mussels - \$10.75**
Garlic, crusted red pepper, clam broth, red or white
- Maryland Lump Crab Cake - \$11.00**
Served with sherry lobster sauce
- Shrimp Piccanti - \$11.50**
Cheese crusted, garlic, lemon, butter, capers
- Fried Calamari - \$11.00**
Sliced cherry peppers, spicy tomato sauce
- Vegetable Spring Roll (2) - \$8.25**
Sweet chili, wasabi vegetable slaw

Salads

House Side Salad - \$3.50 / Caesar Side Salad - \$4.00

- Large House Salad - \$7.25**
Mixed greens, tomatoes, cucumbers, choice of dressing
- Traditional Caesar Salad - \$9.75**
Romaine hearts, croutons, romano cheese
- Fried Coconut Shrimp Salad - \$15.25**
Mixed greens, cucumber, tomatoes, mandarin oranges, toasted almonds, oriental dressing
- Warm Spinach Salad - \$11.25**
Baby spinach, Bermuda onions, hard boiled egg, bacon vinaigrette
- Pear Salad - \$11.25**
Chopped romaine and spinach, pears, blue cheese crumbles, candied walnuts, dried cranberries, red peppers, champagne mustard vinaigrette

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

- Eggplant Parmigiana - \$10.00**
Breaded and fried, mozzarella, marinara on a Harvest roll
- Pot Roast - \$11.50**
Caramelized onions, pan gravy on a Harvest roll
- Grilled or Blackened Chicken Breast - \$10.50**
Mozzarella cheese, roasted peppers, basil pesto mayonnaise on a Harvest roll
- Fried Cod - \$10.75**
Panko breadcrumbs, lettuce, tomato, lemon aioli on a Harvest roll
- *150 Burger - \$10.75**
8oz. Black Angus, bacon, pepper jack cheese, chipotle mayonnaise, sweet onion marmalade, lettuce, tomato on a Harvest roll
- Turkey BLT Wrap - \$10.00**
Bacon, lettuce, tomato, flour tortilla
- Pastrami Rubeen Panini - \$10.00**
Sauerkraut, swiss cheese, 1000 island dressing, Harvest rye bread
- Meatball Sandwich - \$10.00**
Mozzarella cheese, roasted peppers, marinara on a Harvest roll

Entrees

Served with choice of either potato and vegetable, or pasta

- Grilled Salmon - \$14.25**
Maple glazed with wilted spinach
- Pot Roast - \$14.75**
Caramelized onions, pan gravy
- Sole Almondine - \$13.50**
Egg battered, lemon, white wine, butter, toasted almonds
- *Charbroiled Flat Iron Steak - \$15.50**
Kentucky bourbon soy sauce
- Veal or Chicken Piccata - \$15.75 / \$13.75**
Egg and cheese battered, capers, garlic, white wine, lemon, butter
- Veal or Chicken Parmigiana - \$14.50 / \$13.75**
Topped with mozzarella cheese, marinara sauce
- Veal or Chicken Marsala - \$15.50 / \$13.75**
Mushrooms, herbs, marsala wine sauce

Pasta

- Rigatoni Bolognese - \$14.25**
Ground beef, veal, pork, tomato ragout, ricotta cheese
- Shrimp Chardonnay - \$14.75**
Lemon, garlic, tomatoes, capers, white wine over angel hair
- Fettuccini Alfredo - \$13.75**
Parmigiana, heavy cream, butter cheese sauce
- Pasta Primavera - \$13.00**
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