



CENTRO

MENU

Welcome. We hope you will enjoy the new Centro menu that has been created with your dining pleasure in mind using local ingredients as much as possible.

Bon appétit!

STARTERS

Soup du Jour | \$5

Always fresh and changing

Chicken vegetable soup | \$4 **GF LF**

Traditional chicken soup with zucchini squash, kale and bell peppers

Shrimp cocktail | \$9 for 3 | \$15 for 5 **GF LF**

Poached then chilled tail-on shrimp served with lettuce, cocktail sauce and a lemon wedge

Boneless Chicken Bites | \$7

Fresh chicken breast lightly battered and fried served with choice of sauce: whiskey black pepper or honey BBQ

Fire Cracker Tofu | \$8 **Vg**

Tempura fried tofu, sweet chili siracha, crispy rice cake, green onions and red pepper thread

SALADS

Kale and Romaine | \$4 small | \$8 entrée **Vg GF LF**

A mixture of kale and romaine with shaved brussel sprouts, pistachios and grape tomatoes with choice of dressing

Tuna Poke Salad | \$7 small | \$14 entrée **LF**

Sesame crusted sliced rare tuna, arugula, avocado, seaweed, watermelon radish, edamame, crispy wontons with soy vinaigrette

Chef's Weekly Salad Special | \$5 small | \$8 entrée

Fresh seasonal vegetables and fruits thoughtfully prepared for a starter salad or full entrée.

Your choice of dressings: Caesar, honey mustard, thousand island, low-fat Italian, ranch, blue cheese, oil and vinegar, balsamic or raspberry vinaigrette

VEGETARIAN SELECTIONS

Our vegetarian selections may be prepared vegan upon request please see your server.

Ask about the daily entrée special, weekly salad and daily soup specials!

Caprese Baked Eggs | \$15 **V**

Two eggs baked over a stew made with fire roasted tomatoes, cannellini beans, spinach, mozzarella ovolini, balsamic drizzle and toasted crostini

Enchiladas | \$12 **Vg**

Twin corn tortillas filled with refried beans and vegan cashew cotija queso and salsa verde

Vegetarian Bolognese | \$15 **V**

Homemade seasoned ground Impossible meat and vegan sausage crumbles with house made tomato sauce and parmesan cheese

FRESH FROM THE SEA

Dijon Cod | \$17 **GF LF**

Icelandic cod baked with mustard and seasoned gluten free panko crumbs

Blackened Mahi | \$19 **GF LF**

South American mahi mahi topped with sweet corn and mango salsa drizzled with non-dairy lime crema

Summer Scallops | \$18 for 3 | \$30 for 5

Pan seared Atlantic sea scallops with seasonal succotash and lobster bisque

POULTRY & MEATS

Add sides & sauces to customize your meal

Rosemary Beef Tournedo | \$17 for 1 | \$32 for 2 **GF LF**

4oz seared filet medallion with rosemary and fig essence

Porcini Rubbed Steak | \$29 **GF LF**

8oz prime skirt steak rubbed with porcini powder and then grilled and garnished with cipollini onion confit

Pretzel Crusted Turkey Cutlet | \$17

Thinly pounded turkey breast breaded with pretzel and panko mix seared and served with maple bourbon sauce

Peking Chicken | \$16 **LF**

Rotisserie cooked five spiced half chicken basted with ginger and garlic oil



Scan QR Code for our Daily Specials

V = Vegetarian Vg = Vegan = Heart Healthy GF = Gluten Friendly
LF = Lactose Free. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.



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SANDWICHES & BURGERS

All sandwiches served with pickles - gluten free bread available upon request

Mushroom Beef Burger | \$16

8oz mushroom stuffed burger made in house with portobello mushrooms and cheddar cheese and served with whole grain mustard aioli on a brioche roll with lettuce, tomato and onion

Korean BBQ Cheese Steak | \$8 per

Pulled ribeye, white American cheese, caramelized onions, roasted garlic and shallot gochujang sauce on toasted mini slider bun

Lemon Garlic Salmon Burger | \$14

6oz house made salmon patty seared and served on a sesame roll with roasted red pepper coulis and peppered fennel slaw

Add cheese to any sandwich for no additional charge: American, Swiss, cheddar or vegan mozzarella

SAUCES & CONDIMENTS

Choose from a variety of meal enhancing options at no additional charge

honey bbq	A1 sauce
homemade tomato sauce	Tabasco
sweet chili siracha	ketchup
duck sauce	mustard
sweet corn and mango salsa	relish
maple mustard	mayonnaise
red pepper coulis	tartar sauce
salsa verde	unsweetened apple sauce
whisky black pepper	sour cream
	parmesan cheese
	cocktail sauce

BEVERAGES

Harney & Sons Tea, Coffee | \$2

Soft Drinks: Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, Bubly Orange | \$2

Juices: Orange, Cranberry, Arnold Palmer | \$2

Water: San Pellegrino | \$4 small | \$8 large

SIMPLY PREPARED

Burger bun and cheese available upon request
All simply prepared items have a traditional or plain preparation

Prime Burger | \$10 GF LF

6oz Angus patty grilled to order with lettuce, tomato, onion and pickles.

Salmon Burger Patty | \$12

6oz House made salmon burger seared and served with tartar sauce and a lemon wedge

Beef Tournedo | \$16 for 1 | \$30 for 2

4oz seared filet medallion sliced to order

Margherita Pizza | \$14 V GF

Fresh plum tomatoes, basil, mozzarella cheese on gluten free crust with house made tomato sauce

Oven Roasted Mahi | \$17 GF LF

Fresh herb marinated mahi-mahi served with a lemon wedge

Baked Cod | \$16 GF LF

Fresh herb marinated Icelandic cod served with a lemon wedge

Pan Seared Scallops | \$15 for 3 | \$25 for 5

Pan seared Atlantic sea scallops served with a lemon wedge

ADD-ONS

All herb marinated and cooked to order

Poached or Seared Atlantic Salmon | \$15 GF LF

Please specify rare, medium, or well done.

Sautéed Shrimp | \$9 for 3 | \$15 for 5 GF LF

Sautéed Chicken Breast | \$9 for 4oz | \$13 for 6oz GF LF

STARCHES

Roasted Baby Yukon Potatoes | \$4

Parmesan Truffle Fries | \$5

Seasoned Fries | \$4

Brown Jasmine Rice | \$4

Fettuccini Pasta | \$4 Vg LF

gluten free penne pasta available.

VEGETABLES

Steamed Tri Color Cauliflower | \$4  Vg GF LF

Sliced Tomatoes | \$4 

Lemon-Roasted Asparagus | \$5

Spinach | \$4  Vg GF LF

Steamed or garlicky

Unsweetened Apple Sauce | \$4  Vg GF LF

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