



C E N T R O

M E N U

F A L L 2 0 2 4

STARTERS

Soup du Jour | \$5

Always fresh and changing

Chicken vegetable soup | \$4 ♥GF

Traditional chicken soup with zucchini squash, kale and bell peppers

Cranberry Potstickers | \$6 for 3 | \$10 for 5 Vg LF

Potstickers filled with plant-based meat, cranberry and cabbage. Served with soy dipping sauce.

Baked Oyster Rockefeller | \$7 each

Oyster on the half shell baked with chopped spinach, parsley, breadcrumbs and butter

Duck Liver Pate | \$12

Brandy-braised and chilled duck liver mousse served with biscuit crackers and seasonal apricot jam

SALADS

Crab Louie Salad | \$7 small | \$14 entrée GF LF

Chopped iceberg lettuce with fresh lump crab, asparagus cuts, sliced cooked eggs, local plum tomatoes and Louie dressing

Autumn Beet Salad | \$4 small | \$8 entrée ♥Vg GF LF

Bibb lettuce with cucumbers, baby corn, Chioggia beets, candied pecans and choice of dressing

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.

Pumpkin Pizza | \$15 V GF

Sun-dried tomato pancetta, caramelized onions, gruyere cheese blend, sage and pumpkin puree spread, dried cherries, chopped herbs on a gluten free rice Italian dough
Substitute with vegan cheese to make vegan

Wild Mushroom Ravioli | \$16 V

A sunflower shaped ravioli filled with a blend of assorted mushrooms cooked with port cream sauce and garnished with shaved Parmesan cheese

Japanese Ramen | \$14 V ♥LF

A hearty vegetarian bowl with ramen noodles, bamboo shoots, pea tendrils, seared tofu, boiled egg, curry miso broth and sesame seeds

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!

FRESH FROM THE SEA

Coconut Tilapia | \$16 ♥GF LF

Fresh tilapia dredged in chickpea flour and toasted coconut flakes seared and served with a warm apple raisin chutney

Salmon en Papillote | \$18 ♥ GF LF

Atlantic salmon baked in parchment paper with white wine, lemon, and fresh dill

Seared Branzino | \$17 ♥GF

Pan seared skin on branzino bass served with fig tapenade

POULTRY & MEATS

Add sides & sauces to customize your meal

Strawberry Chicken | \$17 for 6oz | \$22 for 10oz GF LF

Murray's airline Statler chicken breast sautéed and served with a strawberry red wine demi glaze

Double Crunch Korean Chicken Thigh | \$15

Crispy boneless thigh deep fried and tossed with Korean soy garlic sauce

Wagyu Beef Brisket | \$18 GF LF

An American wagyu well-marbled brisket slow cooked and served with onion au jus

Ribeye Heart | \$29 GF

6 oz lean center cut ribeye steak grilled to order and served with Boursin cheese compound butter

Scan the QR code for daily entrée specials, weekly salad and daily soup 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.