



C E N T R O

D I N N E R M E N U

S U M M E R 2 0 2 5

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 appetit!

STARTERS

Chicken Noodle Soup | \$5 LF

A comfort staple for any day

Soup du Jour | \$5

Always fresh and changing

Truffled Mushrooms and Leeks | \$5 Vg ♥

Herb-roasted and drizzled with lemon agave vinaigrette and served with toast points

Brûléed Brie Crostini | \$4 V

Rosemary raspberry jam spread on toasted baguette balsamic glaze drizzle

Ranch Seasoned Wings | \$6 for 4 | \$12 for 8 GF

Crispy wings served with a side of mild buffalo sauce

SALADS

Caprese Salad | \$5 small / \$8 entrée V GF ♥

Sliced heirloom tomatoes with fresh mozzarella garnished with balsamic glaze and basil

Garden Salad | \$4 small / \$8 entrée VG GF

Iceberg lettuce, cherry tomatoes, sliced cucumbers, julienned carrots, and red onion

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

Fresh seasonal fruits and vegetables

Your choice of dressings: Balsamic vinaigrette, raspberry vinaigrette, honey mustard, thousand Island, low fat Italian, ranch, blue cheese

VEGETARIAN SELECTIONS

Eggplant Napoleon | \$12 V

Crispy eggplant stacked with fresh mozzarella, tomatoes and pesto marinara sauce and garnished with fresh basil

**can be prepared vegan (contains nuts)*

Spinach Garlic Vodka Ravioli | \$14 V

Lily's local pasta filled with roasted garlic, spinach, and mozzarella cheese tossed with vodka sauce and garnished with grated parmesan cheese

French Omelet | \$12 V GF

Two eggs, spinach, tomato and cheddar cheese served with a seasonal fruit garnish

**can be prepared vegan*

FRESH FROM THE SEA

Boston Baked Cod | \$21 LF

Local caught cod lightly marinated in fresh herbs and baked with seasoned crumbs

Baked Pistachio Trout | \$19 GF LF

Rainbow trout herb mustard topped with toasted pistachio crumbs

Sea Scallops | \$15 for 3 | \$25 for 5 GF

Pan seared sea scallops served with saffron beurre blanc garnished with a grilled lemon half

POULTRY & MEATS

Veal Parmigiano | \$24

Breaded tender cutlet, sautéed and served with NewBridge tomato sauce and provolone cheese

Steak au Poivre | \$26 GF

A prime 6oz grilled lean cut of top sirloin served with peppercorn sauce

Chicken Florentine | 4oz \$14 | 6oz \$17 GF LF ♥

Herb marinated chicken breast sautéed with fresh spinach and tomatoes in a white wine sauce

Duck Wellington | \$24 LF

Pulled duck mixed with a mushroom duxelle, baked in a puff pastry, garnished with cabbage slaw and a side of sweet and sour sauce

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



V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly. 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

Greek Impossible Burger | \$14 Vg
Impossible patty grilled and topped with vegan feta cheese crumbles, Kalamata olive aioli, lettuce and tomato on a chia roll

Angus Burger | \$12 LF
6oz fresh ground Angus patty grilled to order served with lettuce, tomato and onion on a brioche bun

Molasses BBQ Chicken Slider | \$7 LF
Braised chicken thighs with pickled red cabbage on a Hawaiian slider roll

Lox and Bagel | \$18
Plain bagel toasted with smoked salmon, lettuce, tomato, red onion, capers and cream cheese

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

- *homemade tomato sauce
 - red wine gravy
 - pesto marinara sauce
 - white wine sauce
 - peppercorn sauce
 - *sweet and sour sauce
 - *saffron beurre blanc
 - *kalamata olive aioli
 - *soy sauce
 - *Lemon Agave vinaigrette
 - *mild buffalo sauce
 - *vegan options**
- *A1 sauce
 - *tabasco
 - *ketchup
 - *mustard
 - *relish
 - mayonnaise
 - tartar sauce
 - sour cream

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TRADITIONAL HOUSE
FAVORITES

Pot Roast | \$18 GF LF
Traditional slow-cooked beef roast served with red wine gravy with vegetables

Cheese Pizza | \$10 V
Served on a flatbread with Newbridge tomato sauce and shredded mozzarella
***may be prepared gluten free or vegan**

Baked Cod | \$20 GF LF ♡
Herb-marinated and cooked with white wine and served with a lemon wedge

Baked Rainbow Trout | \$17 GF LF ♡
Herb-marinated and cooked with white wine and served with a lemon wedge

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

Baked sweet potato| \$3 **VG GF** ♡

Angel hair pasta with tomato sauce | \$3 **VG**

Wild rice | \$4 **VG GF**

Seasoned steak fries| \$4 **VG GF**

VEGETABLES

Steamed broccoli | \$3 **VG GF** ♡

Sauteed baby squash medley | \$5 **VG GF** ♡

Chilled herb-marinated plum tomatoes | \$3 **VG GF** ♡

Roasted carrots with garden seasoning | \$3 **VG GF** ♡

BEVERAGES

Harney & Sons Tea, coffee | \$2

Soft Drinks: Pepsi, Diet Pepsi, ginger ale, iced tea, lemonade, bubly | \$2

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

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