



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

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

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.

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