



Date effective: Monday, November 17, 2025.

C E N T R O

M E N U

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

- Autumn Cranberry Pear Chicken Salad | \$9 LF**
Served with assorted crackers
- Chicken Sweet Potato Leek Soup | \$5 GF LF**
Hearty fall chicken soup
- Soup du Jour | \$5**
Always fresh and changing
- Stuffed Baby Bells | \$6 Vg GF**
Mini sweet peppers stuffed with seasoned Impossible meat served with a tomatillo salsa verde
- Bang Bang Shrimp | \$7 for 3 | \$14 for 6**
Golden panko-breaded shrimp lightly fried and drizzled with sweet chili aioli and scallions

SALADS

- Classic Caesar Salad | \$5 small | \$8 entrée V**
Fresh romaine lettuce tossed with creamy Caesar dressing, shredded parmesan cheese and home-style croutons Garnished with lemon and anchovies
- Farro & Duo Beet Salad | \$4 small | \$8 entrée Vg**
mixed with arugula and a honey apple vinaigrette
- Chef’s Weekly Salad Special | \$5 small | \$8 entrée**
Fresh seasonal vegetables and fruits prepared for a starter salad or full entrée
- Your choice of dressings: Balsamic Vinaigrette, Caesar, Honey Mustard, Raspberry Vinaigrette, Thousand Island, Low Fat Italian, Ranch, Blue Cheese, Honey Apple Vinaigrette

VEGETARIAN SELECTIONS

- Baked Mac and Cheese | \$14 V**
Elbow macaroni baked with a creamy blend of mozzarella, cheddar, and Colby cheese sauce with a layer of buttery panko crumbs
- Eggplant Rollatini | \$12 V**
Breaded eggplant rolled with herbed ricotta and mozzarella cheeses finished with NewBridge marinara
- Flamenco Eggs | \$12 V GF**
Potatoes, plant based chorizo, peas, onions, cooked in a Spanish tomato sauce topped with baked eggs
***vegan option available**

FROM THE SEA

- Miso Halibut | \$28 LF**
Fresh Pacific halibut glazed with a miso-based sauce garnished with bok choy and sesame seeds
- Crispy Fish Cakes | \$8 for 1 \$16 for 2 GF LF**
Smoked trout and cod blended with lemon, potato, and herbs served with peppadew remoulade
- Seafood Bouillabaisse | \$36 GF**
Lobster tail, black tiger shrimp and swordfish tips sautéed with saffron broth served with grilled garlic bread

POULTRY & MEATS

- Chimichurri Steak Tips | \$25 LF**
Marinated with parsley, garlic and cilantro grilled to order served with fried onions and roasted red pepper chimichurri sauce
- Plum Ginger Beef | \$30 LF**
8oz prime flat iron steak seared and sliced to order served with plum ginger sauce
- Duck Confit| \$24 GF LF**
French classic salt and herb-cured duck leg slowly braised in its own fat served with a pear and sage gastrique
- Roasted Herb Chicken | \$18 GF**
Marinated skin on bone-in chicken thighs with a tarragon Mustard Au Jus



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.