



CENTRO

MENU

STARTERS

Hummus Sampler | \$6 **Vg**

A duo of roasted red pepper and roasted garlic hummus served with pita chips

Lemon Orzo Chicken Soup | \$5 **LF**

A hearty comfort soup with a Greek twist

Soup du Jour | \$5

Always fresh and changing

Sweet & Sour Cocktail Meatballs | \$8

A Southern classic meatball recipe slow cooked with a grape jelly chili sauce

Rhode Island Calamari | \$9

Crispy fresh squid served with banana peppadew mix with a side of roasted tomato aioli

SALADS

Iceberg Wedge | \$6 small / \$10 entrée

Baby iceberg lettuce wedge with crumbled beef bacon, diced plum tomatoes & Applewood smoked blue cheese crumbles with Ranch dressing drizzle

Roasted Acorn Squash | \$4 small / \$7 entrée **Vg GF**

Tossed baby kale, roasted acorn squash, roasted red onion, toasted almond & tahini lemon dressing

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

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

Your choice of dressings: Balsamic vinaigrette, Caesar, honey mustard, lite raspberry vinaigrette, thousand island, golden Italian, ranch, blue cheese, tahini lemon dressing

VEGETARIAN SELECTIONS

Kung Pao Cauliflower | \$12 **Vg**

Asian-style deep-fried cauliflower bites tossed with teriyaki sauce, chili threads, green onions and garnished with peanuts

Greek Pizza | \$15 **V GF**

Heirloom tomatoes, Kalamata olives, green peppers, mozzarella and feta cheese blend, brushed with garlic oil on a cauliflower crust

**vegan option available upon request*

Shakshuka | \$12 **V GF**

A Middle Eastern vegetarian pot dish with egg, tomatoes, harissa paste, za'atar, lentils and Mediterranean feta

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!

FROM THE SEA

Citrus Baked Char | \$25

Fresh wild Arctic char filet from Canada brushed with lemon mayo and baked with seasoned panko crumbs

Sundried Tomato Poached Cod | \$22 **GF LF**

Fresh local Cod poached with white wine and garnished with sundried tomato, caper and basil relish

Shrimp Étouffée | \$24 **LF GF**

5 sautéed tail-on shrimp with creole sauce of onions, peppers, tomatoes served with scoop of jasmine rice

POULTRY & MEATS

Sous Vide Honey Glazed Game Hen | \$28 **LF GF**

Sautéed half Cornish game hen with honey thyme glaze

Chicken Parmesan | \$24

Pan-seared breaded chicken breast topped with homemade tomato sauce, provolone and parmesan cheese blend

Smoked Orange Short Rib | \$28 **LF GF**


Bone-in chuck roast slow smoked in house served with an orange & soy glaze

Blue Cheese Filet | \$35 **GF**

5oz pan-seared filet mignon finished with creamy blue cheese sauce



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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.