



CENTRO LUNCH MENU

SPRING 2026

STARTER

| | |
|---------------------------------|----------|
| SOUP OF THE DAY | \$5 |
| LOBSTER BISQUE | \$7 |
| CHEESE BLINTZ DUO V | \$5 |
| With berry sauce and sour cream | |
| GREEN GODDESS SALAD V | |
| Romaine and arugula | half \$4 |
| with roasted corn, | full \$8 |
| edamame beans, avocado, | |
| cucumber, radishes & boiled | |
| egg with green dressing | |
| SALAD OF THE WEEK | half \$4 |
| | full \$8 |

SALAD ADD ONS:

- Sauvengers 6oz sautéed chicken breast \$14 **GF LF** ♥
- Seared or poached salmon \$15 **GF LF** ♥
- Sautéed shrimp 3 for \$9 | 5 for \$15 **GF LF**

All sandwiches served with pickles. Gluten-free bread available upon request

BREAD CHOICES:

Light rye, brioche bun, club white,
club wheat, English muffin

SIDES (A LA CARTE)

- Seasoned house-made chips **Vg** \$3
- Coleslaw **V GF LF** \$4
- French fries **Vg LF** \$4

*** Ask your server for the Soup & Special of the Day***
bread available upon request