



CENTRO

MENU

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!

STARTERS

Soup du Jour | \$5
Always fresh & changing

Chicken Lentil Soup | \$5 ♡ GF LF

Thai Vegetable Rolls | \$8 ♡ Vg LF
Chilled twin vegetable rolls wrapped in rice paper, filled with rice noodles, cucumber, basil, cilantro, carrot & served with hoisin peanut dip

Double Crunch Cherry Chicken | \$7 GF LF
Fried chicken tenders with black cherry & tomato basil relish with balsamic glaze

Crispy Crab Wontons | \$7 for 3 | \$12 for 5
Wontons filled with crab & scallion cream cheese, served with duck sauce

SALADS

Southwestern Salad | \$5 small | \$8 entrée V GF
Shredded iceberg lettuce with corn, cherry tomato, black beans, shredded pepper jack cheese, crispy tortilla strips & avocado ranch dressing

Dedham Garden Salad | \$4 small | \$7 entrée ♡ Vg GF
Mixed green lettuce with sliced radishes, cucumbers, black olives & red onion with white balsamic vinaigrette

Chef's Weekly Salad Special | \$5 small | \$8 entrée
see weekly specials

Your choice of dressings: Caesar, honey mustard, thousand island, golden Italian, ranch, blue cheese, oil and vinegar, balsamic or low fat raspberry vinaigrette

VEGETARIAN SELECTIONS

Grilled Peach and Burrata Flatbread | \$15 V
Basil pesto, grilled peaches, burrata cheese, arugula & honey glaze
***gluten free option available**

Rice Bowl | \$15 V LF
Steamed brown rice topped with wild mushrooms, warm cabbage & bell pepper slaw, fried tofu & a sunny side egg with side of ponzu sauce

Summer Ragu | \$12 Vg
Plant-based "sausage" stew with hearty seasonal vegetables

FROM THE SEA

Broiled Mahi | \$26 GF LF ♡
Fresh Mahi-mahi lightly seasoned, baked & topped with a yellow grape tomato relish

Lobster Ravioli | \$32
Fresh pasta filled with cheese and fresh lobster, tossed with sherry wine sauce and spinach. Served with a garlic breadstick

Roasted Steelhead Trout | \$22
Fresh skin-on trout, baked with Ritz & cashew crumb topping & finished with a mango buerre blanc

POULTRY & MEATS

Add sides & sauces to customize your meal

Peruvian Rotisserie Half Chicken | \$22 GF LF
Brined & marinated with paprika, lemon & cumin. Slowly cooked in a rotisserie oven & served with side of green sauce

Spiced Duck Breast | \$26 GF LF
Chinese 5-spice seasoned duck breast seared & served with a raspberry brandy sauce

Lamb Chops | 2 bone \$19 | 4 bone \$39 GF LF
Grilled double-boned Australian lamb chops marinated with mustard, garlic & rosemary served with grilled onion rings & mint jelly

Root Beer Glazed Prime Steak | \$24 GF LF
Grilled sirloin tips served with root beer glaze



Scan QR Code for our Daily Specials

V = Vegetarian Vg = Vegan ♡ = Heart Healthy GF = Gluten Friendly LF = Lactose Free.

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.