



CENTRO

MENU

SANDWICHES & BURGERS

*Add sides & sauces to customize your meal
All sandwiches served with pickles - gluten free bread
available upon request*

Angus Burger | \$14 **LF**
7oz beef patty grilled to order with lettuce, tomato & onion & served on a brioche roll

Wood Fire Turkey Burger | \$16
Seasoned smoked turkey patty grilled to order topped with beef bacon, pepper jack cheese & red onion jam on a croissant roll

Mediterranean Eggplant Club | \$12 **V**
Crispy breaded eggplant sandwich with sundried tomato aioli, grilled onions, fresh mozzarella cheese on brioche roll

*Add cheese to any sandwich for no additional charge:
American, Swiss, pepper jack, cheddar or vegan mozzarella*

SAUCES & CONDIMENTS

Choose from a variety of meal enhancing options at no additional charge

sherry wine sauce	A1 sauce
homemade tomato sauce	Tabasco
duck sauce	ketchup
red onion jam	mustard
demi	relish
green sauce	mayonnaise
raspberry brandy	tartar sauce
root beer glaze	sour cream
mango buerre blanc	parmesan cheese
ponzu sauce	cocktail sauce

BEVERAGES

Harney & Sons Tea, Coffee | \$2

Soft Drinks: Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, La Croix | \$2

Juices: Orange, Cranberry, Arnold Palmer | \$2

Water: San Pellegrino | \$4 small

TRADITIONAL HOUSE FAVORITES

Genovese Veal Roast | \$20 **GF LF**
Slow cooked boneless veal breast sliced and served with onion demi sauce

Simply Prepared Steelhead Trout | \$18 **GF LF**
Fresh herb marinated skin on trout baked and served with lemon

Cheese Pizza | \$10 **V**
Baked flatbread topped with Newbridge tomato sauce and shredded mozzarella
*may be prepared gluten free

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**

Savorers 6oz Sautéed Chicken Breast | \$14 **GF LF**

STARCHES

Brown Rice | \$4 **Vg GF**

Sweet potato fries | \$5 **Vg LF**

Baked potato | \$4 **Vg GF**

Rigatoni pasta with tomato sauce | \$4 **Vg LF**

Starch of the day | \$4

VEGETABLES

Steamed Cauliflower | \$4 **Vg GF**

Overnight baked tomato | \$4 **V**
topped with parmesan seasoned panko and herbs

Apricot braised baby carrots | \$4 **Vg GF**

Creamed green peas with fried onions | \$5 **V**

Vegetable of the day | \$3

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.