



# CENTRO LUNCH MENU

## SUMMER 2026

### STARTER

|                                                                         |                      |
|-------------------------------------------------------------------------|----------------------|
| SOUP OF THE DAY                                                         | \$5                  |
| SEASONAL GAZPACHO <b>V</b> <b>GF</b>                                    | \$5                  |
| CHEESE BLINTZ DUO <b>V</b>                                              | \$5                  |
| With berry sauce and sour cream                                         |                      |
| CAPRESE SALAD <b>V</b> <b>GF</b>                                        | half \$4<br>full \$8 |
| Hierloom tomatoes, fresh mozzarella cheese, fresh basil, balsamic glaze |                      |
| SALAD OF THE WEEK                                                       | half \$4<br>full \$8 |

### SIMPLY PREPARED

|                                                                                                        |                       |
|--------------------------------------------------------------------------------------------------------|-----------------------|
| ANGUS BURGER                                                                                           | \$14                  |
| 7oz Angus beef burger served with lettuce, tomato, onion and choice of cheese on a toasted brioche bun |                       |
| GRILLED CHEESE & TOMATO <b>V</b>                                                                       | half \$5<br>full \$10 |
| Served on white or wheat bread                                                                         |                       |
| TUNA SALAD SANDWICH                                                                                    | half \$5<br>full \$10 |
| Served on white or wheat bread                                                                         |                       |
| SCRAMBLED EGGS <b>V</b>                                                                                | \$10                  |
| 3 eggs scrambled served with a side of toast                                                           |                       |

### SALAD ADD ONS:

- Savenors 6oz sautéed chicken breast \$14 **GF** **LF** ♥
- Seared or poached salmon \$15 **GF** **LF** ♥
- Sautéed shrimp 3 for \$9 | 5 for \$16 **GF** **LF**

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

### BREAD CHOICES:

Marble rye, sub roll, brioche bun, club white, club wheat, pita, sourdough

### 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**

Consuming raw or undercooked meat, fish shellfish, poultry, or eggs can increase your risk of a food borne illness. Check with your server if you have specific dietary needs