

DINNER MENU



SHAREABLES

POUTINE FRIES 15

hand-cut fries, shredded short rib, cheddar cheese curds, au jus, horseradish aioli

BAVARIAN PRETZEL 13

spicy deli mustard & cherry pepper cheddar cheese sauce

WINGS 15

celery & bleu cheese dressing

BUFFALO | HONEY BBQ | SWEET THAI CHILI | PARMESAN GARLIC

CRISPY CAULIFLOWER NIBS 12

fried cauliflower, Gochujang garlic, sesame seed, ranch dressing

AVAILABLE AS CLASSIC BUFFALO WITH BLEU CHEESE

GARLIC SHRIMP 17

garlic cream sauce, crostini

FRIED CALAMARI 12

chipotle lime aioli

FRIED BRUSSEL SPROUTS 12 **V**

soy lemon dressing, grated parmesan

BRUSCHETTA FLATBREAD 15

tomato bruschetta, pesto, fresh mozzarella, balsamic drizzle

TUSCAN FLATBREAD 15

fig jam, prosciutto, baby greens, gorgonzola, honey drizzle

SOUP & SALAD

Citrus Vinaigrette, Balsamic, Caesar, Ranch, Bleu Cheese, Oil & Vinegar

Chicken or Shrimp (grilled, blackened or buffalo) +8/10 | Steak +13 | Salmon +14

FRENCH ONION SOUP 9

gruyere, mozzarella, crouton, frizzled onion

CENTRAL HOUSE SALAD 12 **GF V**

mixed greens, feta, red onion, cherry tomatoes, dried cranberries, toasted almonds, citrus vinaigrette

CAESAR SALAD 12 **GF V**

romaine, shaved parmesan, garlic croutons, house made dressing

STEAKHOUSE WEDGE 12

iceberg wedge, cherry tomatoes, Nueske's bacon, red onion, crumbled blue cheese, bleu cheese dressing

HANDHELDS

Served with hand-cut fries | Lettuce & tomato upon request

Served with your choice of bread: Ciabatta | Brioche | French Baguette | Pretzel Bun +1 | Gluten Free Bun +1

Sweet potato fries +3

THE CENTRAL BURGER 23

custom blended dry aged beef, soft cheddar, bacon

THE CLASSIC BURGER 19

beef burger, soft cheddar, bacon

BEYOND BURGER® 19 **V**

plant-based burger, lettuce, tomato, red onion

FRENCH DIP 19

prime rib, mozzarella, honey caramelized onion, au jus, french baguette

CHICKEN AND WAFFLES 16

fried chicken breast, Mike's Hot Honey drizzle, waffles

PULLED PORK SANDWICH 16

smoky BBQ pulled pork, citrus apple slaw, brioche

CHICKEN CAPRESE SANDWICH 16

grilled chicken, fresh mozzarella, roasted red pepper, pesto mayo, balsamic syrup, brioche

ENTRÉES

Served with your choice of potato: mashed, french fries, or potato croquettes & chef's vegetable

STEAK FRITES 40 **GF**

New York strip, compound butter, frites

ARGENTINIAN STEAK 34 **GF**

hanger steak with chimichurri sauce

APPLE CHUTNEY CHOPS 28

grilled boneless pork chops with apple jalapeño chutney

CABERNET BRAISED SHORT RIBS 30

with natural au jus

FISH & CHIPS 21

beer-battered cod, house made tartar sauce, hand-cut fries

PAN SEARED SALMON 26

with roasted bacon brussel sprouts

PAPPARDELLE BOLOGNESE 26

pappardelle, beef, pork & veal ragu, burgundy wine, fresh herbs, whipped ricotta

GARLIC & WHITE WINE SHRIMP PASTA 26

sautéed shrimp, spicy white wine, garlic aioli, linguini