

BEGINNINGS

STEAMED MUSSELS

steamed in white wine with garlic or pesto cream with local bacon from A Wee Bit Farm 15

LAMB LOLLIPOPS

New Zealand lamb ribs marinated, grilled & served on a bed of arugula 9

LAMB BELLY

rolled with fresh mint, orange zest & goat cheese. slowly braised in blood orange, white wine & beef stock, served with the braised reduction 12

BRUSCHETTA

fresh tomato seasoned with garlic, basil, kalamata olives & parmesan, served on toasted pita bread with pesto 9

SMOKED SALMON PLATE

with fresh chopped tomatoes, capers, red onion, roasted garlic, pita toast points & house made boursin 15

SPICY CRAB CAKES

with horseradish sauce & red pepper coulis 14

FIREBALL SHRIMP

fresh pineapple soaked in Fireball Whiskey grilled & topped with Cajun shrimp drizzled with a whiskey cream sauce 9

PROSCIUTTO & GOAT CHEESE CROSTINI

toasted ciabatta with prosciutto, strawberry, goat cheese & fresh basil 13

WILTED SPINACH WITH SCALLOPS

sautéed with balsamic vinegar, fresh tomato & red onion 13

NACHOS

tortilla chips topped with tomato, onion, black olive, jalapeno & a blend of cheeses topped with scallions & sour cream 12
add chili, chicken or chorizo 4

THE AWARD WINNING CHILI

prepared with veal, pork, beef, beans & spices topped with cheese, scallions & sour cream 4/8

THE AWARD WINNING GRAMPA JOE'S ELK & CORN CHOWDER

A Wee Bit Farm bacon, elk, corn, carrots, potatoes & a bit of crushed red pepper 5/9

FARMS

CAESAR

traditional romaine salad with shaved parmesan & homemade croutons 9

PEPPERED STEAK

grilled N.Y. Strip served on arugula with gorgonzola, chopped tomatoes & red onion 19

CANDIED PEAR SALAD

grilled pear served with gorgonzola, A Wee Bit Farm bacon, bourbon glazed walnuts & fresh strawberries on mixed greens & spinach, drizzled with balsamic vinegarette 13

11 CENTRAL HOUSE

mixed greens with bourbon glazed walnuts, dried cranberries, feta cheese, cucumber, red onion & roma tomato 13

GORGONZOLA WEDGE

iceberg wedge with red onion, roma tomato & house made Gorgonzola dressing, topped with local bacon from A Wee Bit Farm 11

SMALL DINNER SALAD

caesar	5	garden	6	11 central	7	wedge	6			
Additions ~	chicken	5	lobster	9	crab cake	7	salmon	8	steak	9

FINS

All entrees come with a small Caesar salad

SALMON

grilled topped with your choice of:

an Asian inspired sauce made from sesame oil, 23

rice wine vinegar, herbs & fresh grated ginger

a fresh dill sour cream sauce & grilled cucumbers 23

SEA BASS

broiled, on a bed of sautéed kale, spinach & chard with fresh tomato, marinated with a light sauce of fresh ginger, soy & lime 27

SWORDFISH

served on a bed of fire-roasted tomato & wilted spinach, topped with a savory fire roasted pepper, pineapple & cilantro sauce 24

SEA SCALLOPS

pan seared with local bacon from A Wee Bit Farm, fire-roasted tomatoes & shallots in a garlic cream sauce, tossed with pasta & baby spinach 29

SHRIMP SCAMPI

shrimp, garlic, white wine, scallions & fresh tomato, tossed with pasta 22

MEDITERRANEAN PASTA

tossed with garlic, olive oil, kalamata olives, artichoke hearts, spinach & fire roasted tomatoes, topped with feta 17

SEAFOOD FETTUCINE

shrimp, lobster, scallops & mussels served over fettucine tossed with fire roasted tomato, shallots, garlic, white wine, grand marnier & chili flakes 32

FUR & FEATHERS

All entrees come with a small Caesar salad

N.Y. STRIP (locally sourced choice angus)

topped with your choice of:

portobello mushrooms & <i>Ann Marie's Secret Sauce (nuts)</i>	30
sea scallops in an alfredo sauce	36
lobster in a creamy spinach sauce	35

FILET MIGNON

topped with your choice of:

gorgonzola, A Wee Bit Farm bacon & cream sauce	37
cabernet reduction with fresh rosemary, herbs & butter served on a toasted English Muffin	36

THICK CUT PORK CHOP

topped with your choice of:

Bacon, Bourbon, Barbeque sauce	24
breaded, pan-seared & topped with a prosciutto, spinach, Dijon cream sauce	25

JK'S SPICY DUCK ALFREDO

oven roasted duck breast served over pasta with scallions, spinach 25

topped with your choice of: & portobella mushrooms in a Sriracha alfredo sauce

DOC'S DISH substitute the duck for grilled chicken,
shrimp & chorizo 25

KATIES' CHICKEN CAPRESE

parmesan almond crusted chicken breast filled with mozzarella, fire roasted tomato, basil & red onion, dressed with a balsamic cream reduction 25

GARDEN CHICKEN

crusted in herbed panko breadcrumbs, pan-seared & topped with fresh arugula & tomatoes, dressed with citrus vinaigrette 23

GNOCCHI

pan seared gnocchi tossed with fire roasted tomatoes, shallots, garlic, sugar peas, zucchini, summer squash & baby carrots in olive oil 23

SURF & TURF WITH COMFORT

rich and creamy Mac N Cheese, with a five cheese blend with Maine lobster & topped with grilled petit filet mignon 33

PIZZA

Our pizzas are created with homemade sauce & local dough
Available with Gluten Free Crust
Dairy Free Cheese (MKP)

LOBSTER ARTICHOKE

Maine lobster claw meat & artichoke hearts with alfredo sauce 17

MEDITERRANEAN CHICKEN

fire-roasted tomatoes, spinach, artichoke hearts, feta & olive oil 15

THE MEAT BALL

Ann Marie's Meatballs, fresh mozzarella & arugula with pesto alfredo sauce 16

DAT'S A REALLY GOUDA PIZZA

Shaved steak, gouda, red onion & peppadews with garlic alfredo sauce topped with fresh arugula 17

BBQ CHICKEN

BBQ sauce with red onions 15

THAI CHICKEN

sweet Thai chili sauce with peppadews & scallions 15

THE HIPSTER

house made red sauce with avocado, peppers, portobello mushrooms, zucchini, & summer squash sprinkled with shaved parmigiano cheese 13

THE MAINE SPUD

mashed potatoes, A Wee Bit Farm bacon, scallions & olive oil 14

DIRTY HIPPIE

pesto with tomato, spinach, avocado, artichoke hearts, & portobello sprinkled with goat cheese 16

ROASTED GARLIC

whole roasted garlic with tomato, red sauce & olive oil 13

CHEESE choice of red sauce, pesto, alfredo or olive oil 10

meats 5	seafood 8	vegetable/fruit 3
pepperoni	shrimp	red onion, peppers, spinach, artichoke,
chorizo	scallops	avocado, tomato, portobello, banana pepper,
chicken	smoked salmon	peppadew pepper, pineapple, roasted garlic,
prosciutto	lobster	black olive, jalapeno, fire roasted tomato,
bacon		basil, shallot, scallion, mashed potatoes

This food is or may be undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

Please notify your server of any food allergies, including peanuts & dairy. Some of our foods may contain these ingredients.

Thank you