

# CENTRO

## GRILLE

### Starters

- Spring Vegetable Minestrone...** \$7
- Spinach Artichoke Dip**, baked in mozzarella and parmesan cheeses, served with tortilla chips... \$8
- Grilled Octopus**, pickled radishes, cucumbers, grape tomato confit, avocado dressing... \$13
- Oysters**, Blue Points (6)... \$12
- Cuban Pork & Mango Quesadilla**, key lime guacamole, ancho chili aioli... \$9
- Sweet & Sour Calamari**, crackling hot peppers, sweet & sour glaze... \$11
- House Made Bison Merguez Sausage**, butter beans, broccoli rabe, crushed tomatoes, shaved parmesan... \$11
- Chili Lime Shrimp**, watercress, avocado yogurt... \$11
- Wild Mushroom Flatbread**, four varieties, vermont cheddar & mozzarella, caramelized onion, porcini mushroom balsamic reduction... \$9

### Salads

- Caesar Salad**, romaine, shaved locatelli, herbed croutons... \$8
- Heirloom Caprese**, house made mozzarella, heirloom tomatoes, balsamic reduction fresh basil, evoo... \$9
- Arugula & Spice Roasted Pear**, warm goat cheese buttons, honey glazed pecans, dried cranberries, pomegranate vinaigrette... \$10
- Mesclun Green Salad**, roasted peppers, seasonal tomatoes, red onion, cucumber, honey balsamic vinaigrette... \$6
- Baby Beet & Watercress**, assorted beets, baby greens, shredded ricotta salata, quinoa, pickled radishes, red wine vinaigrette... \$10

### Entrées

- Rack of Lamb**, fresh rosemary and black vinegar reduction, whipped yukon potatoes, rapini... \$36
- 10 oz. Gorgonzola Crusted Filet Mignon**, au jus, whipped yukons, haricot vert... \$37
- Seafood Cappellini**, shrimp, scallops, crabmeat, mussels and lobster tail, garlic vermouth sauce... \$35
- Vodka Penne**, prosciutto, vodka infused creamy plum tomato sauce... \$16
- BBQ Kurobuta Pork Chop**, roasted local peach & cippolini glaze, quinoa, crispy kale... \$25
- Sesame Crusted Ahi Tuna**, wasabi aioli, asparagus tempura, hoisin whipped potatoes... \$27
- Chicken Sorrentino**, prosciutto, eggplant, mozzarella, served with saffron arancini, spring vegetables... \$23
- Pan Roasted "Jail Island" Salmon**, cajun shrimp, spring leeks, saffron risotto, romesco... \$29
- Hoisin Glazed Halibut**, crispy potato, caramelized brussels, wild black rice... \$35
- Gnocchi Primavera**, local vegetables, mushrooms, parmesan cream sauce... \$18
- Surf & Turf**, 6 oz. Lobster Tail, drawn butter, vegetable and potato... \$45

Children's Menu Also Available

HAPPY **Mother's** DAY

# 30 FOR 30

## 30 Wines \$30 and Under

### White Wines

	Glass	Bottle
Chardonnay, <b>Josh Cellars, Sonoma</b>	8	26
Chardonnay, <b>Hob Nob, France</b>		24
Chardonnay, <b>Kenwood, Yulupa</b>		23
Pinot Grigio, <b>Barone Fini, Italy</b>	8	25
Pinot Grigio, <b>Stellina Di Notte, Italy</b>	7	23
Pinot Grigio, <b>Francis Ford Coppola Emerald Series, California</b>		28
Sauvignon Blanc, <b>Oyster Bay, New Zealand</b>	8	25
Sauvignon Blanc, <b>Matua, Marlborough</b>		24
Sauvignon Blanc, <b>Ferrari Carano, Fumé Blanc</b>		30
Riesling, <b>Hogue, Washington State</b>		25
Riesling, <b>Cono Sur, Chile</b>	7	23
Moscato, <b>Caposaldo, Tuscany</b>	7	23

### Red Wines

Red Blend, <b>The Big Red Monster, California</b>	8	27
Cabernet Sauvignon, <b>Josh Cellars, Sonoma</b>	8.5	27
Cabernet Sauvignon, <b>J. Lohr, California</b>	9.5	29
Cabernet Sauvignon, <b>Rosenblum, Sonoma</b>		25
Merlot, <b>The Velvet Devil, Wash. State</b>	8.5	29
Red Zinfandel, <b>Cigar Zin, Sonoma</b>		30
Pinot Noir, <b>Hob Nob, Loire, France</b>	7	23
Pinot Noir, <b>Lyric, Santa Barbara</b>		30
Pinot Noir, <b>10 Span, Napa</b>		23
Malbec, <b>Ruta 22, Patagonia, Argentina</b>	8	24
Malbec, <b>The Seeker, Argentina</b>		25
Chianti Classico, <b>Piccini, Tuscany</b>	7	23
Shiraz, <b>Nine Stones, Barossa Valley, Au.</b>		23
Tempranillo, <b>Campo Viejo, Rioja, Spain</b>		24
Barbera D'Asti, <b>Michele Chiarlo, Piedmont</b>		26
Barbera D'Alba, <b>Franco Amoroso, Italy</b>		26

### Sparkling

Prosecco, <b>Enza, Veneto</b>	8	25
Prosecco Brut D.O.C., <b>Canella, Veneto</b>		25

### House Wines By The Glass

Rex Goliath  
50 Gold Medals  
\$6

Please Ask for Our Premium Wine List

### Premium Wines By The Glass

	Glass
Sauvignon Blanc, <b>The Crossings, New Zealand</b>	11
Chardonnay, <b>Kendall-Jackson, Grand Reserve, Sonoma</b>	12
Pinot Grigio, <b>Santa Margherita, Aldo Adige</b>	13
Cabernet Sauvignon, <b>Rodney Strong, Alexander Valley</b>	13

## SIGNATURE COCKTAILS

### Gingie \$11

Hendricks Gin, Domaine De Canton French Ginger Liqueur, Orange Blossom Water, Lemon Juice

### Mojito No. 43 \$10

Brugal Especial Rum, Licor 43, Sugar Cane, Fresh Mint, Lime Juice

### Icy OJ Cosmo \$9

Deep Eddy Real Orange Vodka, Fresh OJ, Campari, Lemon

### Berry Lemonade \$11

44° North Huckleberry Gluten Free Vodka, Pama, Fresh Lemonade, Blueberries

### Lucky Lime Mule \$10

Absolut Lime, Ginger Beer, Fresh Lime, Mint

### Redemption Strong \$9

Redemption High Rye Bourbon, Drambuie, Ginger Beer, Lime

## Everyday Specials Featuring:



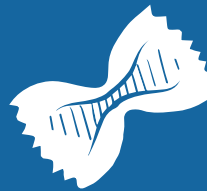
### Sunday Brunch

Featuring Endless Champagne, Mimosas, Sangria, Bellinis & Bloody Marys  
(\$8 for 1<sup>st</sup> Drink & \$2 After)



### Monday

Half Price Wine Bottles



### Tuesday

Pasta Night - Half Price Pasta Dishes Starting at 4pm



### Wednesday

"Buck-A-Shuck" Oysters  
\$1 Oysters



### Thursday

Prime Rib Night  
14oz. cut \$19  
18oz. cut \$24  
22oz. cut \$29  
(Includes salad, vegetable & potato)