






STARTERS	BAKED ESCARGOT	13
	in Herbed Citrus Parmesan Butter	
	GRILLED & FRIED CALAMARI	19
	with Sweet and Spicy Dipping Sauce	
	SIGNATURE DUNGENESS CRAB CAKES	21
	with Spicy Herbed Remoulade	
	GRILLED PORTOBELLO MUSHROOM  VEGETARIAN	11
	Stuffed with Garlic Goat Cheese and Herbs	
	OCTOPUS CARPACCIO	16
	Serrano Pepper Mignonette, Grilled Lemon, EVOO and Micro Cilantro	
	BEEF TENDERLOIN CARPACCIO	18
	Avocado, Baby Greens, Truffle Vinaigrette, Jicama, Parmesan and Shaved Black Truffles	
	CENTRAL SEAFOOD PLATTER	63
	Chilled Jumbo Shrimp, Crab Claws, Crab Cakes, Tuna Sashimi, Smoked Salmon with Caviar	
	GRILLED OCTOPUS	18
	Cilantro Chimichurri, Salt and Vinegar Fingerling Potatoes, Dashi Foam, Garlic Ash Aioli	
	SALTSPRING BRITISH COLUMBIA MUSSELS	26
	Sautéed in Dijon, White Wine and Butter, Baguette Tartine, Pommes Frite	

SOUPS	DAILY CREATION	6	SIGNATURE CREAM OF GREEN CHILE	8
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GARDEN	LUMP CRAB & AVOCADO TOWER	19
	with Lavash Cracker and Baby Greens	
	BABY FIELD GREENS	11
	with Apples, Pears, Dried Cranberries and Apricots, Seasoned Walnuts, Blue Cheese	
	CLASSIC CAESAR SALAD	11
	Anchovy Dressing, Parmigiano, Focaccia Garlic Croutons, Confit Cherry Heirloom Tomatoes	
	SLOW ROASTED BEET TOWER	9
	with Garlic Infused Goat Cheese and Seasoned Walnuts	
	PETIT ICEBERG WHEEL	11
	Roquefort Dressing, Shaved Radish, Pickled Red Onion, Tomato Confit, Crispy Pork Belly	
	VINE RIPENED TOMATOES	8
	with Mozzarella, Basil, Balsamic Vinegar and Extra Virgin Olive Oil	

 **SIGNATURE DISHES**



OCEAN	LINGUINI AI FRUTTI DI MARE	33
	Pan-Seared Scallop, Grilled Prawn, Clams, Mussels, Heirloom Tomato Marinara	
	CHILEAN SEA BASS	45
	Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki	
	SCOTTISH SALMON	35
	Fermented Carrot and Black Garlic Risotto, Orange Caper Beurre Blanc	
	SESAME CRUSTED TUNA	34
	Fried Rice, Shiitake Mushrooms, Spicy Teriyaki, Quail Egg	
	LOBSTER RAVIOLI	29
	Lobster and Shrimp Stuffed, Parmigiano Reggiano, Truffle Beurre Blanc, Asparagus Tips, Egg Yolk Jam	
	PRAWN BROCHETTE	35
	Bacon Wrapped and Marinated in Chipotle, Braised Leek and Creamy Lobster Orzo	
	SEARED DIVER SCALLOPS	42
	Broccoli Purée, Orzo, Hollandaise Mousseline, Cauliflower Florets with Pork Belly, Toasted Brioche	

LAND AND AIR	ROOT VEGETABLE VOL AU VENT  VEGETARIAN	23
	Roasted Wild Mushrooms, Charred Cauliflower Puree, Pinto Demi Glaze	
	ROASTED HALF CHICKEN	24
	Sun Dried Tomato and Lemon Pan Sauce, Daily Whipped Potatoes, House Vegetables	
	DUCK BREAST IN THE WOODS	35
	Creamy Smoked Black Rice, Duck Bacon, House Jam, Brussel Sprouts Fritas	
	COLORADO RACK OF LAMB	MP
	Citrus, Basil and Cabernet Marinated, Demi Glaze, Daily Whipped Potatoes, House Vegetables	
	GRILLED PORK CHOP TOMAHAWK	35
	Mulata Sauce, Wild Mushrooms, Apple Pecan and Bourbon Tamal	
	PUNTAS DE FILETE	35
	Roasted Long Green Chile with Jalapeño Au Jus, Daily Whipped Potatoes, House Vegetables	
	GRILLED ANGUS TENDERLOIN	45
	Four Cheese Dauphinoise Potatoes and Sautéed Baby Spinach	
	RIBEYE PRIME (16 OZ.)	49
	Chipotle Lime Butter, Daily Whipped Potatoes and Seasoned Onion Strings, House Vegetables	
	28 DAY DRY AGED NEW YORK LIMITED AVAILABILITY	47
	Stuffed Shishito Peppers, Conquistador Sauce	
	CAFE CENTRAL MEAT PLATTER SERVES 2 TO 3 GUESTS	MP
	28 Day Dry Aged New York Strip, Grilled All-Natural Rib Eye, Colorado Rack of Lamb, Cocktail Style	

ASK FOR THE CHEF'S INSPIRED CREATIONS

 SIGNATURE DISHES • MP=MARKET PRICE

Any Particular dietary concern is essential to us making your dining experience more pleasurable. Please inform your waiter. A 20% gratuity will be added to parties of 6 or more. Please Request Separate Checks Upon Ordering. All of us at Cafe Central would like you to know that we use only the freshest ingredients in every dish. Subsequently, quantities may be limited. We apologize if we are not able to accommodate your choice upon occasion.