







LUNCH MENU

STARTERS

GRILLED PORTOBELLO MUSHROOM V VEGETARIAN	11	SHRIMP COCKTAIL	26
Stuffed With Garlic Goat Cheese And Herbs		Four Jumbo Shrimp, House Made Cocktail Sauce, Fresh Guacamole	
BAKED ESCARGOT	13	ANTIPASTO	40
in Herbed Citrus Parmesan Butter		Assorted Cheese and Meats From Around the Globe, Accompanied With Marcona Almonds, House Jam, Assorted Fruit	
 OCTOPUS CARPACCIO	16	 CENTRAL SEAFOOD PLATTER	63
Serrano Pepper Mignonette, Grilled Lemon, EVOO, Micro Cilantro		Chilled Jumbo Shrimp, Crab Claws, Crab Cakes, Tuna Sashimi, Smoked Salmon with Caviar	
BEEF TENDERLOIN CARPACCIO	18	SALTSPRING BRITISH COLUMBIA MUSSELS	26
Avocado, Baby Greens, Truffle Vinaigrette, Jicama, Parmesan and Shaved Black Truffles		Sautéed in Dijon, White Wine and Butter, Baguette Tartine, Pommes Frite	
TRUFFLE FLATBREAD	18		
Grilled Naan, 3 Cheese, Prosciutto, Kale			
 SIGNATURE DUNGENESS CRAB CAKES	21		
with Spicy Herbed Remoulade			

SOUP & SALAD

 SIGNATURE CREAM OF GREEN CHILE	8	BABY FIELD GREENS	11
CHEF'S DAILY SOUP CREATION	6	with Apples, Pears, Dried Cranberries and Apricots, Seasoned Walnuts, Blue Cheese	
PETIT ICEBERG WHEEL	11	COBB SALAD	15
Roquefort Dressing, Shaved Radish, Pickled Red Onion, Tomato Confit, Crispy Pork Belly		Romaine, Iceberg, Spinach, Grilled Chicken, Apple Bacon, Tomatoes, Hard Boiled Egg, Blue Cheese	
CLASSIC CAESAR SALAD	11	LUMP CRAB & AVOCADO TOWER	19
Anchovy Dressing, Parmigiano, Focaccia Garlic Croutons, Confit Cherry Heirloom Tomatoes		with Lavash Cracker and Baby Greens	
<small>*ADD CHICKEN FOR A \$6 UPCHARGE</small>		SALMON 2 WAYS	19
		Grilled and Smoked Salmon on Baby Iceberg, Radish, Tomatoes, Feta, Champagne Dijon Dressing	

TAQUERÍA

TENDERLOIN STEAK	18	SHRIMP TACOS	21
Black Bean Puree, Radish, Jalapeño and Lime		Beer Battered, Cheese Crust, Mango Jicama Pico de Gallo	
CHILEAN SEA BASS	18	V VEGETARIAN OPTION AVAILABLE	
Chipotle Crème, Cabbage Salad, Pickled Red Onions			

*SERVED WITH CHIPOTLE RICE, TOMATILLO, AND CHILE DE ARBOL SALSA.

SIGNATURE DISHES

Food Allergy Notice. Please be advised that food prepared here may contain these ingredients or traces of these ingredients: Milk, Eggs, Wheat, Gluten, Peanuts, Soybeans, Tree Nuts, Fish and Shellfish. Please advise our staff of any food intolerances or allergies that you may have. **Food Preparation Notice.** Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



SANDWICHES

CHICKEN SALAD

Roasted Chicken Breast, Cranberries, Apricots, Toasted Pecans, Raisin Pecan Bread

12 **CENTRAL BURGER**

Half A Pound Angus Patty, Confit Pork Belly, Organic Baby Arugula, Tomato, Truffle Aioli

16

ROASTED TURKEY BREAST

Pancetta, Avocado, Lettuce, Tomato, Red Onion, Red Pepper Aioli, Wheatberry

13 **PRIME RIB TORTA**

Shaved Prime Rib, White Cheddar, Mushrooms, Mix Green, Horseradish Cream

16

CUBANITO AHOGADO

Mojo Au Jus, Roasted Pork Carnitas, Black Forest Ham, Swiss Cheese, Pickles, Spicy Whole Grain Mustard

14 **VEGETARIAN OPTION AVAILABLE**

*ALL SANDWICHES SERVED WITH CHOICE OF PARMESAN FRENCH FRIES, KETTLE CHIPS, OR HOUSE SALAD. BOWL OF MAC & CHEESE \$5 UPCHARGE.

ENTRÉES

AIRLINE CHICKEN

Marinated in Whole Grain Mustard with Baby Squash and Whipped Potatoes

17 **CHILEAN SEA BASS**

Miso Marinated, Sweet Ginger Jasmine Rice, House Teriyaki

45

PUNTAS DE FILETE

Roasted Long Green Chile with Jalapeño Au Jus, Daily Whipped Potatoes, House Vegetables

35

GRILLED ANGUS TENDERLOIN

Four Cheese Dauphinoise Potatoes and Sautéed Baby Spinach

45

LINGUINI AI FRUTTI DI MARE

Pan-Seared Scallop, Grilled Prawn, Clams, Mussels, Heirloom Tomato Marinara

33

RIBEYE PRIME (16 OZ)

Chipotle Lime Butter, Daily Whipped Potatoes and Seasoned Onion Strings, House Vegetables

49

*ALSO AVAILABLE COCKTAIL STYLE WITH WARM TORTILLA, AVOCADO, SLICED JALAPEÑO, ONION, AND TOMATO

SCOTTISH SALMON

Clams, Mussels, English Peas, Heirloom Tomatoes, in Citrus Jalapeño Broth

35

28 DAY DRY AGED NEW YORK *LIMITED AVAILABILITY

Stuffed Shishito Peppers, Conquistador Sauce

47

PRAWN BROCHETTE

Bacon Wrapped and Marinated in Chipotle, Braised Leek and Creamy Lobster Orzo

35

COLORADO RACK OF LAMB

Citrus, Basil and Cabernet Marinated, Demi Glace, Daily Whipped Potatoes, House Vegetables

*MP

SIDES

MASHED POTATOES

6

POMME FRITES WITH GRATED REGGIANO & TRUFFLE

8

VEGETABLES

7

TRUFFLE MAC AND CHEESE

16

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.