

STARTERS

TUNA TARTARE TACOS

Sushi Grade Ahi Tuna ~ Capers ~ Cucumber
~ Jalapeno ~ Sesame Oil ~ Wasabi Sauce ~ Sweet
Soy Sauce ~ Wonton Taco Shell. 12

CORN & CRAB FRITTERS

Lump Crab ~ Sweet Corn ~ Cajun Remoulade
~ Black Bean/Corn Salsa. 13

CALAMARI

Parsley ~ Lemon ~ Cajun Remoulade. 11

CRISPY THAI RIBS

Thai Barbecue Sauce. 11

CRAB & ARTICHOKE DIP

Toasted Baguette. 11

BLACKENED STEAK BITES

Smoked Jalapeno Aioli ~ Heirloom Tomato Salad. 13

CHESAPEAKE FLATBREAD

Lump Crab ~ Chesapeake Sauce ~ Mozzarella/
Provolone Cheese ~ Heirloom Tomatoes. 13

CHEESE STEAK FLATBREAD

Shaved Ribeye ~ Caramelized Onion ~ Mozzarella &
Provolone Cheese ~ Jalapeno Queso. 11

CENTRE PARK WINGS

Ginger/Chili Glazed ~ Pickled Carrot. 10

FILIPINO WINGS

Soy Garlic Vinaigrette. 10

PERUVIAN WINGS

Avocado Chimichurri. 10

SALADS

CILANTRO-LIME CHICKEN SALAD

Mixed Greens ~ Grilled Chicken ~ Black Bean/Corn
Salsa ~ Heirloom Tomatoes ~ Tortilla Strips
~ Honey/Cilantro Dressing. 12

GRILLED STEAK SALAD

Field Greens ~ Heirloom Tomatoes ~ Caramelized
Onions ~ Roasted Peppers ~ Blue Cheese Crumbles
~ Aged Balsamic Vinaigrette. 15

TLV FARM KALE SALAD

Red Kale ~ Black Kale ~ Curly Kale ~ Candied
Walnuts ~ Feta Cheese ~ Honey Citrus
Vinaigrette. 11

CENTRE PARK CAESAR

Chopped Romaine ~ Caesar Dressing ~ Sun Dried
Tomatoes ~ Garlic Crostini. 7.5

CENTRE PARK HOUSE

Seasonal Greens ~ Heirloom Tomatoes ~ Cucumbers
~ Carrots ~ Onions ~ Sprouts ~ Housemade
Parmesan Dressing. 7.5

**Add to any salad: Chicken 5. Shrimp 5.5.
Salmon 6.5. Steak 6.5.**

SOUPS

CREAM OF CRAB

Cup 6.5 Bowl 7.5

BUTTERNUT SQUASH

Cup 6.5 Bowl 7.5

FRENCH ONION

Croutons ~ Gruyere. Crock 8

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SANDWICHES

REUBEN

Housemade Corned Beef ~ Swiss ~ Sauerkraut
~ Russian Dressing ~ Rye. 13

PASTRAMI

Housemade Brisket Pastrami ~ Russian Dressing
~ Swiss ~ Coleslaw ~ Marble Rye. 14

STEAK N' THE GRASS

House Roasted Sliced Prime Rib ~ Sautéed
Spinach/Shallots ~ Provolone ~ Roasted Garlic Aioli
~ Ciabatta. 13

CUBANO

Roast Pork ~ Honey Ham ~ Swiss ~ Pickle ~ Dijon
~ Pressed Cubano Bread. 12

SALMON BLT

Atlantic Salmon ~ Lettuce ~ Tomato ~ Bacon
~ Mayo ~ Ciabatta. 14

CRAB CAKE

7 oz. Colossal Lump ~ Lettuce ~ Tomato
~ Housemade Tartar ~ Brioche Bun. 18

CLUB

House Roasted Turkey ~ Ham ~ Bacon ~ Cheddar
~ Lettuce ~ Tomato ~ Mayo ~ Country White. 13

GRILLED CHICKEN

Bacon ~ Lettuce ~ Tomato ~ Onion ~ Gruyere
~ Cajun Remoulade ~ Brioche Bun. 11

SHRIMP SALAD SANDWICH

Steamed, Peeled Shrimp ~ Old Bay ~ Lettuce
~ Tomato. 13

VEGGIE SANDWICH

Roasted Eggplant ~ Portobello Mushrooms
~ Zucchini/Yellow Squash ~ Red Pepper ~ Basil
Vinaigrette ~ Ciabatta. 11

Choice of:

Hand Cut Fries / Housemade Slaw / Side Salad

*We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

KID'S MENU

(FOR CHILDREN AGE 12 & UNDER)

GRILLED CHEESE SANDWICH

Choose any one side. 6

HAMBURGER/CHEESEBURGER

Choose any one side. 6

KID'S SPAGHETTI

Alfredo or Red Sauce. 5

6oz GRILLED CHICKEN BREAST

Choose any one side. 9

6oz FLAT IRON STEAK

Choose any one side. 12

SIDES:

HAND CUT FRIES ~ ASPARAGUS
~ POMME PUREE ~ CRISPY FRIED FINGERLINGS
~ DELICATA SQUASH ~ CIPOLLINI ONIONS
~ SAUTEED BROCCOLINI ~ CENTRE PARK SLAW
~ SAUTEED MUSHROOMS ~ MAC 'N' CHEESE

JOIN US FOR BRUNCH @ CPG!

EVERY SATURDAY & SUNDAY, 10.30AM TO 3PM

BURGERS

Choice of: Hand Cut Fries / Housemade Slaw / Side Salad

LAMB BURGER

Black Truffle Aioli ~ Red Onion Jam ~ Baby Spinach
~ Brioche Bun. 14

CHIPOTLE BURGER

Bacon ~ Caramelized Onions ~ Gruyere ~ Chipotle
Aioli ~ Brioche Bun. 13

CPG BURGER

Lettuce ~ Tomato ~ Onion ~ Cheddar ~ Brioche
Bun. 12

BLACK & BLUE BURGER

Black Angus Ground Beef ~ Blackening Seasoning
~ Blue Cheese ~ Lettuce ~ Tomato ~ Onion. 13

MUSHROOM SWISS BURGER

Mushroom Duxelles ~ Caramelized Onions ~ Swiss
Cheese . 13

VEGGIE BURGER

Broccoli ~ Cauliflower ~ Carrots - Onions ~ Corn
~ Romesco Aioli ~ Lettuce ~ Tomato ~ Onion
~ Brioche Bun. 15

STEAK & CHOPS

Pick Two Sides

14oz PRIME NY STRIP

Black Truffle Butter. 35

8oz BEEF TENDERLOIN

Aussie Grass Fed ~ Herb Butter. 29

16oz RIBEYE

Dry Aged 28-days. 39

12oz NEW YORK STRIP

Mushroom Demi. 25

RACK OF LAMB

Rosemary Demi. 32

GRILLED PORK CHOPS

Honey Bourbon Glaze. 19

SIDES

HAND CUT FRIES

Black Truffle Salt. 5

GRILLED ASPARAGUS. 5

POMME PUREE

Yukon Gold ~ Butter. 5

CRISPY FRIED FINGERLINGS

Black Truffle Salt. 5

CIPOLLINI ONIONS

Honey/Balsamic Glaze. 5

SAUTEED BROCCOLINI

Extra Virgin Olive Oil ~ Garlic. 5

CENTRE PARK SLAW

Just Great Slaw. 5

SAUTEED MUSHROOMS

Bourbon Glazed. 5

MAC 'N' CHEESE

Pancetta ~ Four Cheeses. 6

DELICATA SQUASH. 5

DRINKS

Coke ~ Diet Coke ~ Sprite ~ Ginger Ale ~ Root Beer ~ Iced Tea ~ Lemonade ~ Cranberry Juice
~ Pineapple Juice ~ Raspberry Iced Tea. 2.50

Fresh Squeezed Orange Juice ~ Fresh Squeezed Grapefruit Juice. 3.50

Coffee ~ Hot Tea ~ Milk. 3.50

Espresso 4.50 ~ Cappuccino 5.50

ENTREES

STEAK TIPS AU POIVRE

Filet Mignon Tips ~ Grilled Asparagus ~ Pomme Puree ~ Bourbon Peppercorn Sauce. 21

SMOKED RIBS

Hickory Smoked St Louis Style Ribs ~ Roasted Red Potatoes ~ Coleslaw. Half Rack 14. Full Rack 24

ROSEMARY CHICKEN

Grilled and Marinated ~ Grilled Asparagus ~ Pomme Puree ~ Chorizo Demi. 19

HALIBUT

Crispy Fried Fingerlings ~ Grilled Asparagus ~ Tomato Salad ~ Basil Vinaigrette. 28

SESAME SALMON

Baby Bok Choy ~ Crispy Fried Fingerlings ~ Sesame Ginger Glaze. 19

BLACKENED SWORDFISH

Fresh Atlantic Swordfish ~ Roasted Potatoes ~ Mixed Vegetables. 19

PAN ROASTED CHICKEN

Boneless Skin-On Chicken Breast ~ Pomme Puree ~ Grilled Asparagus ~ Chicken Jus. 19

VEGETABLE LASAGNA

Zucchini ~ Squash ~ Eggplant ~ Spinach ~ Mozzarella ~ Provolone Cheese ~ Herb Béchamel.
Choice of One Side. 16

SHRIMP & GRITS

Andouille Sausage ~ Tasso Ham ~ Shrimp ~ Peppers ~ Onions ~ Anson Mills Parmesan Grits. 21

COLOSSAL LUMP CRABCAKE

7 oz. Choice of Two Sides. 24

SHRIMP & CRAB CHESAPEAKE PASTA

Jumbo Lump ~ Tomato ~ Garlic ~ Spinach ~ Old Bay ~ White Wine ~ Garlic Cream Sauce. 23

CPG MEATLOAF

Angus Ground Beef ~ Grilled Asparagus ~ Pomme Puree ~ Shallot Demi. 17

VEGETABLE STACK

Portabello Mushrooms ~ Eggplant ~ Zucchini ~ Tomato ~ Squash ~ Goat Cheese ~ Romesco Sauce. 17

DESSERTS

CHOCOLATE CAKE

Five Layer Cake ~ Iced with Dark Chocolate
Ganache. 10

RED VELVET

Five Layer Cake ~ Chocolate Truffle Layered
~ Cream Cheese Icing. 10

BANANA CHOCOLATE BREAD PUDDING

Vanilla Creme Anglaise. 7

BOURBON PECAN PIE

Toasted Pecans ~ Rich Bourbon Laced Filling. 8

MOLTEN CHOCOLATE CAKE

Dark Chocolate Cake ~ Warm Chocolate Truffle. 8

CARAMEL APPLE CHEESECAKE EGG ROLL

Caramel Sauce ~ Vanilla Ice Cream. 7

HOUSEMADE CHEESECAKE OF THE DAY

Salted Caramel ~ Blueberry ~ Vanilla ~ Pumpkin. 8