

# CENTRE PARK GRILL

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## LUNCH MENU

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### 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. 12

#### 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. 12

#### CENTRE PARK WINGS

Ginger/Chili Glazed ~ Pickled Carrot. 11

#### BUFFALO WINGS

Hot Sauce ~ Celery ~ Blue Cheese. 11

#### HOG WINGS

Slow Cooked Crispy Pork Shanks ~ Soy Garlic  
Sauce. 11

#### PERUVIAN WINGS

Avocado Chimichurri. 11

### SOUPS

#### CREAM OF CRAB

Cup 6.5 Bowl 7.5

#### SEASONAL SOUP

Cup 6.5 Bowl 7.5

#### FRENCH ONION

Croutons ~ Gruyere. Crock 8

#### CHIPOTLE & BLACK BEAN CHILI

Cheddar Cheese ~ Sour Cream ~ Onions.  
Cup 6.5 Bowl 7.5

### SALADS

#### CILANTRO-LIME CHICKEN SALAD

Mixed Greens ~ Grilled Chicken ~ Black Bean/Corn  
Salsa ~ Heirloom Tomatoes ~ Tortilla Strips  
~ Honey/Cilantro Dressing. 13

#### GRILLED STEAK SALAD

Field Greens ~ Heirloom Tomatoes ~ Caramelized  
Onions ~ Roasted Peppers ~ Blue Cheese Crumbles  
~ Aged Balsamic Vinaigrette. 17

#### TLV FARM KALE SALAD

Locally Grown 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

#### AHI TUNA SALAD

Seared Then Chilled Ahi Tuna ~ Kale ~ Kohlrabi  
~ Brussels Sprouts ~ Carrots ~ Broccoli ~ Sesame  
Ginger Dressing. 17

Add to any salad: Chicken 6. Shrimp 7.  
Salmon 7. Steak 8. Tuna. 8

### SANDWICHES

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

#### REUBEN

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

#### FRIED CHICKEN BREAST SANDWICH

Buttermilk Marinated Chicken ~ Bacon ~ Lettuce  
~ Tomato ~ Housemade Honey Mustard  
~ Brioche Bun. 13

CONTINUES ON BACK →

## CUBANO

Roast Pork ~ Honey Ham ~ Swiss ~ Pickle ~ Dijon  
~ Pressed Cubano Bread. 13

## BANH MI

Sliced Prime Rib ~ Pickled Carrot ~ Bibb Lettuce  
~ Cucumber ~ Tomato ~ Daikon Sprouts ~ Garlic  
Aioli. 14

## 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. 12

## SHRIMP SALAD SANDWICH

Steamed, Peeled Shrimp ~ Old Bay ~ Lettuce  
~ Tomato. 14

## CHICKEN SALAD SANDWICH

Roasted Chicken ~ Lettuce ~ Tomato. 11

## VEGGIE SANDWICH

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

## 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

### BISON BURGER

Fresh Ground Bison ~ Lettuce ~ Tomato ~ Onion  
~ Brioche Bun. 17

### 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

## 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

Four Cheeses. 6

### SEASONAL SQUASH. 5

## ENTREES

### ROSEMARY CHICKEN

Grilled and Marinated ~ Grilled Asparagus  
~ Pomme Puree ~ Chorizo Demi. 14

### STEAK FRITES

Flat Iron Steak ~ Grilled Asparagus  
~ Hand Cut Fries. 17

### CHICKEN SAUSAGE RIGGY

Roma Prosecco Chicken Sausage ~ Heirloom  
Tomatoes ~ Fresh Spinach ~ Touch of Cream. 16

## DESSERTS

### CHOCOLATE CAKE. 10

### BANANA CHOCOLATE BREAD PUDDING. 7

### MOLTEN CHOCOLATE CAKE. 8

### RED VELVET. 10

### BOURBON PECAN PIE. 8

### CARAMEL APPLE CHEESECAKE EGG ROLL. 7

### HOUSEMADE CHEESECAKE OF THE DAY. 8

Please See Table-Top Menu, or Ask Your Server For Descriptions.

\*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.