

# 11 CENTRAL

DOWNTOWN EATERY



We are a team dedicated to creating a dining experience for our community's residents & guests.

## BEGINNINGS

### STEAMED MUSSELS

steamed in white wine with garlic or pesto cream with local bacon from A Wee Bit Farm 15

### LAMB LOLLIPOPS

New Zealand lamb ribs marinated in rosemary, thyme & garlic, grilled & served on a bed of arugula 13

### LAMB BELLY

rolled with fresh mint, orange zest & goat cheese. Slowly braised in blood orange, white wine & beef stock 12

### BRUSCHETTA

fresh tomato seasoned with garlic, basil, kalamata olives & parmesan, served on toasted pita bread with pesto 9

### SMOKED SALMON PLATE

with fresh chopped tomatoes, capers, red onion, roasted garlic, pita toast points & house made boursin 15

### SPICY CRAB CAKES

with horseradish sauce & red pepper coulis 14

### PROSCIUTTO & GOAT CHEESE CROSTINI

toasted ciabatta with prosciutto, strawberry, goat cheese & fresh basil 14

### WILTED SPINACH WITH SCALLOPS

sautéed with balsamic vinegar, fresh tomato & red onion 13

### NACHOS add chili, chicken or chorizo 4

tortilla chips topped with tomato, onion, black olive, jalapeno & a blend of cheeses topped with scallions & sour cream 12

### THE AWARD WINNING CHILI

prepared with veal, pork, beef, beans & spices topped with cheese, scallions & sour cream 4/8

### THE AWARD WINNING GRAMPA JOE'S ELK & CORN CHOWDER

locally sourced elk, A Wee Bit Farm bacon, corn, carrots, potatoes & a bit of crushed red pepper 5/9

### TOMATO BISQUE FROM ANN MARIE'S KITCHEN

served with toasted ciabatta with melted gouda & provolone 4/8

## FARMS

### CAESAR

traditional romaine salad with shaved parmesan & homemade croutons 9

### PEPPERED STEAK

grilled N.Y. Strip served on arugula with gorgonzola, chopped tomatoes & red onion 19

### CANDIED PEAR SALAD

grilled pear served with gorgonzola crumbles, A Wee Bit Farm bacon, bourbon glazed walnuts & fresh strawberries on mixed greens & spinach, drizzled with balsamic vinegarette 13

### 11 CENTRAL HOUSE

mixed greens with bourbon glazed walnuts, dried cranberries, feta cheese, cucumber, red onion & roma tomato 13

### GORGONZOLA WEDGE

iceberg wedge with red onion, roma tomato & house made Gorgonzola dressing, topped with local bacon from A Wee Bit Farm 11

**SMALL DINNER SALAD** caesar 5 garden 6 11 central 7 wedge 6  
Additions to any salad ~ chicken 5 lobster 9 crab cake 7 salmon 8

## FINS

All entrees come with a small Caesar salad

### SALMON

grilled with your choice of  
dijon & maple cream sauce 23  
fresh lemon & pepper 22

### SEA BASS

broiled, on a bed of sautéed kale, spinach & chard with fresh tomato, marinated with fresh ginger, soy & lime 29

### SWORDFISH

served on a bed of fire-roasted tomato & wilted spinach, topped with a savory fire roasted pepper, pineapple & cilantro sauce 24

### SEA SCALLOPS

pan seared with local bacon from A Wee Bit Farm, fire-roasted tomatoes & shallots in a garlic cream sauce, tossed with pasta & baby spinach 30

### SHRIMP SCAMPI

white wine, garlic, scallions & fresh tomato, tossed with pasta 23

### MEDITERRANEAN PASTA

tossed with garlic, olive oil, kalamata olives, artichoke hearts, spinach & sun dried tomatoes, topped with feta 17

### SEAFOOD FETTUCINE

shrimp, lobster, scallops & mussels served over fettucine tossed with fire roasted tomato, shallots, garlic, white wine, grand marnier & chili flakes 32

## FUR & FEATHERS

All entrees come with a small Caesar salad

### **N.Y. STRIP** (locally sourced choice angus)

topped with your choice of:

portobello mushrooms & Ann Marie's Secret Sauce	30
sea scallops in an alfredo sauce	36
lobster in a creamy spinach sauce	35

### **FILET MIGNON**

topped with your choice of:

Gorgonzola, Wee Bit Farm bacon & cream sauce	37
Au Poivre coated in fresh peppercorns, roasted and topped with a brandy cream sauce	37

### **THICK CUT PORK CHOP**

topped with your choice of:

breaded, pan-seared & topped with prosciutto, spinach, dijon cream sauce	25
fresh apple slices, cranberries, & walnuts in a maple cream sauce	25

### **JK'S SPICY DUCK ALFREDO**

oven roasted duck breast served over pasta with scallions, spinach & crimini mushrooms in a Sriracha alfredo sauce 25

#### **DOC'S DISH**

substitute the duck for grilled chicken, shrimp, and chorizo 25

### **CHICKEN PARMIGIANA**

breaded, baked, and smothered in fresh mozzarella parmigiana & Ryan's house made sauce 24

### **CHICKEN PESTO SAUTEE**

portobello mushrooms, fresh tomato, and spinach in a pesto cream sauce served over pasta 24

### **GNOCCHI**

portobello mushrooms, spinach and W. A. Bean chorizo specially produced for 11 Central, in a garlic parmesan cream sauce 24

### **SURF & TURF WITH COMFORT**

rich & creamy mac n cheese tossed with Maine lobster & topped with a grilled petite filet mignon... dreamy & creamy 33

Gluten Free options available upon request

# PIZZA

Our pizzas are created with homemade sauce & local dough  
Available with Gluten Free Crust  
Dairy Free Cheese (MKP)

## LOBSTER ARTICHOKE

Maine lobster claw meat & artichoke hearts with alfredo sauce 19

## MEDITERRANEAN CHICKEN

fire-roasted tomatoes, spinach, artichoke hearts, feta & olive oil 15

## THE MEATBALL

Ann Marie's Meatballs, fresh mozzarella & arugula with pesto alfredo sauce 16

## DAT'S A REALLY GOUDA PIZZA

shaved steak, gouda, red onion & peppadews with garlic alfredo sauce topped with fresh arugula 17

## BBQ CHICKEN

BBQ sauce with red onions 15

## THAI CHICKEN

sweet Thai chili sauce with peppadews & scallions 15

## THE HIPSTER

house made red sauce with avocado, peppers, portobello mushrooms, zucchini, & summer squash sprinkled with shaved parmigiano cheese 13

## THE MAINE SPUD

mashed potatoes, A Wee Bit Farm bacon, scallions & olive oil 14

## DIRTY HIPPIE

pesto with tomato, spinach, avocado, artichoke hearts, & portobello sprinkled with goat cheese 16

## ROASTED GARLIC

whole roasted garlic with tomato, red sauce & olive oil 13

**CHEESE** choice of red sauce, pesto, alfredo or olive oil 10

meats 5

pepperoni

chorizo

chicken

prosciutto

bacon

seafood 8

shrimp

scallops

smoked salmon

lobster

vegetable/fruit 3

red onion, peppers, spinach, artichoke, avocado, tomato, portobello, banana pepper, peppadew pepper, pineapple, roasted garlic, black olive, jalapeno, sun-dried tomato, basil, shallot, scallion, mashed potatoes

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

Please notify your server of any food allergies, including peanuts & dairy. Some of our foods may contain these ingredients.

Thank you

## SPECIALTY DRINKS

### Shake It Up

- Thai Basil Martini** Bombay East gin, Thai basil puree, fresh lemon & pineapple juice  
\*11 Central is donating \$1 for every one sold in 2018 to Good Sheperd Foodbank 11
- White Pear Cosmo** Absolut vodka & triple sec shaken with white pear, apple juice & fresh lime served straight up 9
- Witchy Woman** Stoli Oranj vodka shaken with strawberry & passion fruit 9
- Blood Orange Martini** Absolut Ruby Red vodka, Cointreau shaken with blood orange served straight up 8
- Genevieve** Hendrick's gin & Grand Marnier shaken with ruby red grapefruit juice & fresh orange juice served straight up 11
- New York, New York** Bulleit Rye whiskey, apricot brandy & fresh squeezed orange juice with a twist 10
- Twenty 2 Espresso Martini** Twenty 2 espresso infused vodka, Frangelico, espresso & sweet cream served straight up 11
- Tricia-licious** Stoli Raspberi vodka shaken with muddled raspberries & fresh lemon juice served with a twist 9

### On The Rocks

- Kelly's Cucumber Kiss** Twenty 2 vodka, tripple sec, fresh squeezed lemon, a touch Midori & fresh cucumbers topped with cava 10
- The Maine Fizz** Twenty 2 vodka, Bar Harbor Jam Blueberry Sauce, fresh basil & lemon topped with club soda 11
- The Chapel Hill Bouquet** Magellan's iris flavored gin, hibiscus syrup, & St. Germain elderflower liqueur shaken with fresh lemon & lime juice garnished with a hibiscus flower 11
- Honeysuckle** Tullamore Dew whiskey, Bärenjäger honey liquor, apple juice & passion fruit 9
- Atticus Finch** Hornitos Reposado tequilla, Domaine De Canton ginger-flavored liqueur, fresh lime & pear with a cinnamon sugar rim 9
- Island Pain Killer** a traditional favorite incorporating Pusser's rum with coconut & pineapple topped with fresh nutmeg 9
- Thigh Sweats** a true classic: apricot brandy shaken with lemon, lime & egg white 7  
Try the Screaming version with Twenty 2 Vodka 9
- Dirty Blonde** A refreshing mix of orange, lime & cranberry juices, shaken with Absolut vodka & triple sec 7

## WINE COCKTAILS

<i>Featherweight</i>	9
un-oaked chardonnay shaken with strawberry & topped with sparkling wine	
<i>Lightweight</i>	8
sweet red wine & fresh squeezed orange & lime juice	
<i>Bellini</i>	9
your choice of fruit puree topped with sparkling white wine	

## AFTER DINNER DRINKS, PORTS & COGNAC

<i>Freckled Ginger</i>	9
Bailey's, Grand Marnier & Godiva with coffee, whipped cream & nutmeg	
<i>The Healer</i>	6
Canadian Club, hot tea, honey & fresh squeezed lemon	
<i>Lucid Dream</i>	8
a curious mixture of Frangelico, DiSarrono, Godiva & coffee	
<i>Jamaican Coffee</i>	8
a timeless one, Tia Maria & fresh brewed coffee	
<i>Twenty 2 Espresso Martini</i>	11
Twenty 2 espresso infused vodka, Frangelico, espresso & sweet cream served straight up	
<i>Vista Alegre Tawny Port</i>	5
Portugal	
<i>Remy Martin XO</i>	25
France	
<i>Remy Martin VSOP</i>	12
France	

## MOCKTAILS

<i>School-girl</i>	4
fresh squeezed orange & lime with cranberry juice	
<i>Downeast Delight</i>	4
a mingling of cranberry, grapefruit & orange juice with orgeat	
<i>Fruit Spritzers</i>	4
your choice of fruit puree topped with soda water	
<i>Fresh Squeezed Lemonade</i>	4
with fruit flavor	5

## WHITE

### BY THE GLASS

	Glass	Bottle
Santa Marina Pinot Grigio Italy	8	30
13° Celsius Sauvignon Blanc New Zealand	8	30
Kung Fu Girl Riesling Washington	7	26
Fortant Coast Select Chardonnay California	8	30
Donati Sisters Un-oaked Chardonnay California	7	26
Casteller Cava Brut Spain	8	30
Pascal Jolivet Sancerre France	15	60

### BY THE BOTTLE

Cloudy Bay Sauvignon Blanc New Zealand		45
Simi Chardonnay California		30
Chandon Brut California	split	20

## REDS

### BY THE GLASS

	Glass	Bottle
Angeline Reserve Pinot Noir California	7	28
Punto Final Malbec Argentina	9	34
Plungerhead Zinfandel California	9	34
Woodwork Cabernet Sauvignon California	8	32
Villa San Juliette Petite Sirah California	9	34
Di Majo Norante Sangiovese Italy	9	34

### BY THE BOTTLE

Luigi Bosca Pinot Noir Argentina		43
Pingao Rioja Spain		32
Katherine Goldschmidt Cabernet Sauvignon California		45
Various Specialty Cabernet Sauvignon		MKP

## BOTTLE BEER LIST

Lagunitas IPA California 6.2%	6
Six Point Resin American Double IPA New York 9%	6
Lagunitas Little Sumpin' Sumpin' American Pale Wheat Ale California 7.5%	7
Allagash White Belgian-style Witbeir Maine 5%	6
Allagash Black Maine 7.5%	7
New Belgium Fat Tire Colorado 5.2%	6
Samuel Smith Nut Brown Ale United Kingdom	8
Brooklyn Lager New York 5.2%	5
Pacifico Mexico 5%	4
Rekorderlig Passion Fruit Hard Cider Sweden 4.5%	5
Urban Farm Fermentory Blueberry CIDA Maine 5.5%	5
Miller Lite	4
Bud Lite	4
Clausthaler non - alcoholic	5

## DRAFT BEERS

all Maine breweries

Geaghans

Baxter

Sebago

Maine Beer Company

Orono Brewing Company

Lone Pine Brewing Company

Market Price

**ROUND OF DRAFT BEERS FOR THE KITCHEN \$ 25**