

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

BRUSCHETTA

fresh tomato seasoned with garlic, basil, kalamata olives & parmesan, served on toasted pita bread with pesto 10

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 14

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 vinegarett 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 13

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

FINS

All entrees come with a small Caesar salad

SALMON

grilled and topped with a dijon & maple cream sauce 23

SEA BASS

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

SWORDFISH

grilled with your choice of
 -savory fire roasted pepper, pineapple & cilantro sauce, served on a bed of fire-roasted tomato & wilted spinach 25

-Con Pomodoro: topped with a spicy, house-made blush tomato and cream sauce 25

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 32

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 18

SEAFOOD FETTUCINE

shrimp, lobster, scallops & mussels served over fettucine tossed with fire roasted tomato, shallots, garlic, white wine, grand marnier & chili flakes 33

FUR & FEATHERS

All entrees come with a small Caesar salad

LOCALLY SOURCED CHOICE ANGUS

Grilled and topped with your choice of:

STRIP

14 oz.

FILET

8 oz.

Dry and seasoned to perfection	32	37
Ann Marie's secret sauce and Portobello mushrooms	33	38
Pan-seared scallops and Alfredo sauce	38	40
Sautéed Lobster in a spinach cream sauce	39	42
WeeBit Farm bacon and Gorgonzola cream sauce	35	39

MICHAEL'S LAMB BOLOGNESE

lamb cooked low & slow, dressed with a classic tomato, carrot & white wine sauce, served over fettuccine, topped with parmesan 25

THICK CUT PORK CHOP

topped with your choice of:

-breaded, seared & topped with prosciutto, spinach, dijon cream sauce	27
-grilled & topped with fresh apples, 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 26

DOC'S DISH

substitute the duck for grilled chicken, shrimp, and chorizo 26

CHICKEN CORDON BLEU - 11 CENTRAL STYLE

breaded and layered with prosciutto, provolone, peppadew & pineapple, topped with peppadew alfredo sauce 25

CHICKEN PARMIGIANA

breaded, baked and smothered in a fresh tomato sauce, mozzarella, & parmesan served over linguini 25

GNOCCHI

crimini mushrooms, spinach & W.A. Bean chorizo - specially produced for 11 Central, in a garlic parmesan cream sauce 25

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