



# CENTRO

Tuesday, December 3

## First Course

Choice of one of the following

- Tuscan Bean Soup V
- Cream of Mushroom Soup
- Caesar Salad
- Raspberry Goat Cheese Salad with Raspberry Vinaigrette

## Second Course

Full Course | Entrée Only

### Blue Cheese Filet

26 | 23

A 6oz Boneless Grilled Ribeye, Topped with Caramelized Onions and French Roquefort Demi Glace

### Apricot Glazed Chicken Thighs

22 | 19

Gently Marinated Chicken Thighs Braised in Apricot Sauce

### Baked Arctic Char

23 | 20

Fresh Arctic Char, Lightly Marinated with fresh Herbs and Oven Baked

### Quinoa Stuffed Peppers V

20 | 18

Sweet Bell Pepper Stuffed with Vegetable Herb Quinoa Filling with Tomato Coulis

A full course meal includes your choice of soup or salad, two side offerings, dessert and a beverage  
Entrée only selection includes a choice of two side offerings

## Sides

Choice of two of the following

- Fresh Herb Quinoa or Steamed Faro with Red Lentils
- Sautéed Baby Carrots or Steamed Cauliflower

## Desserts

Italian Cookie

Oreo Cookie Cheesecake with Fresh Whipped Cream  
Sugar Free Chocolate Pudding with SF Whipped Cream

Fruit Cup

Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week  
Frozen Yogurt of the Week

Menu and Price are subject to change V = Vegetarian =Heart Healthy

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your risk of a food borne illness.

Inform your server if you or anyone in your party has a food allergy