



# CENTRO

Friday, December 6

## First Course

Choice of one of the following

Tuscan Bean Soup **V**

Lemony Chicken with Dill Soup

Caesar Salad

Baby Mixed Green Salad with Red Peppers, Red Onion, Black Olive, Artichokes, Feta cheese and Lite Italian Vinaigrette

## Second Course

Full Course | Entrée Only

### Surf and Turf

**28 | 25**

A 5oz Petit Filet, crab Encrusted and Served with Port Wine Demi

### Chicken Cacciatore

**22 | 19**

Fresh Skin On Boneless Chicken Thighs Braised with Vegetables, Herbs and Capers

### Tuscan Flounder

**25 | 22**

Fresh Flounder Gently Marinated and Stuffed with Spinach, Sun-Dried Tomato, Artichoke Hearts Fresh Herbs. Served with Roasted Red Pepper Coulis and Lemon

### Wintertime Pot Roast **V**

**20 | 17**

A Vegetarian Take on a Classic Dish with Parsnips, Carrot, butternut squash, Sweet Potato Brussels Sprouts

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

Red Bliss Smashed Potato or Vegetable Faro Pilaf

Herb Roasted Summer Squash or Steamed Parsnips

## Desserts

Chocolate Walnut Cookie

Chocolate Trifle Cake with Chocolate Drizzle

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