

Dinner Choices for the week of:
Sunday, March 12th – Saturday, March 18th



Lighter Fare Menu Options
Entrée Course Only (\$4 off)

*Not available for in person dining on
buffet nights*

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>
Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY MARCH 12TH
Centro is CLOSED on Sundays

MONDAY MARCH 13TH
Tomato and Split Pea Soup **Vg** **GF** or Baked New England Stuffed Clams
MIXED GRILL \$33 **GF**
Lightly Marinated Lollipop Lamb Chops & Grilled Knockwurst Served with a Side of Whole Grain Mustard Sauce
CHEDDAR RANCH CHICKEN BURGER \$22
Homemade Seasoned Ground Chicken Burger with Cheddar Cheese and Ranch Slaw Served on a Brioche Roll
CHILEAN SEA BASS \$35 **GF**
Fresh Sea Bass Pan Seared and Served with a Cherry Tomato & Caper Relish
COUSCOUS CARBONARA **V** \$20
Israeli Couscous Tossed with Pesto Cream Sauce, Oyster Mushrooms, Roasted Tomatoes Garnished with Pea Tendrils and Parmesan Cheese
Daily Sides: Sweet Potato Fries **V GF** and Vegetable Succotash (edamame, wax beans, green beans, peppers, corn) **Vg** **GF**
Dessert: Caramelized Apple Upside Down Cake **V** or Sugar Free Rice Pudding with Raisin Sauce **V** or Fruit Cup **Vg** **GF**

TUESDAY MARCH 14TH
Chicken, Corn and Potato Chowder or Apple and Celery Salad with Toasted Walnuts and Shaved Parmesan with Dijon Vinaigrette **V GF**
MESQUITE RUBBED ROAST BEEF \$30
Sirloin of Beef Seasoned with Barbeque Mesquite Rub served with Burgundy Au Jus
*CHICKEN MARSALA \$26
Floured Chicken Breast Pan Seared and Cooked in a Mushroom Marsala Wine Sauce
BAKED GROUPER \$32 **GF**
Fresh Grouper Baked and Served with a Honey Lime Vinaigrette
*MUSHROOM RAVIOLI \$20 **V**
Ricotta and Mushroom Filled Ravioli Tossed in an Herbed Alfredo Sauce
Daily Sides: Cauliflower Puree **V GF** and Maple Glazed Baby Carrots **Vg GF**
Dessert: Warm Bread Pudding with Banana Foster Sauce **V** or Sugar Free Pistachio Chocolate Blondie **V** or Fruit Cup **Vg** **GF**

WEDNESDAY MARCH 15TH
Vegetable Chickpea Soup **Vg GF** or Cranberry Chicken Salad with Assorted Crackers
LIVER AND ONIONS \$27
Sliced Veal Liver Floured and Pan Seared Served with Caramelized Onions
CINNAMON RAISIN TURKEY \$28 **GF**
Fresh Turkey Breast Slow Roasted and Served with Cinnamon Raisin Gravy
NEW ENGLAND BAKED COD \$28
Fresh Local Cod Baked with Ritz Cracker Crumb Topping Garnished with Lemon
MANICOTTI BOLOGNESE **V** \$20
Cheese Stuffed Manicotti with a Wild Mushroom Bolognese Sauce and Grated Parmesan Cheese
Daily Sides: Mashed Sweet Potato **V GF** and Sautéed Green Beans with Cranberries **Vg GF**
Dessert: Peach Blueberry Greek Yogurt Cake **V** or Sugar Free Chocolate Brownie **V** or Fruit Cup **Vg** **GF**

V=Vegetarian Vg=Vegan =Heart Healthy GF=Gluten Friendly (no recipe ingredients contain gluten)
Consuming raw or undercooked meat, fish, poultry, or eggs can increase your risk of a food borne illness.
Please notify your server in advance of any food allergies you may have.
*** Denotes menu items that are unable to be sauce on side due to the cooking method.**

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THURSDAY MARCH 16TH

Black Bean and Butternut Squash Soup **Vg** **GF** or Seafood Salad Stuffed Cucumber Rings with House Chips **GF**
VEAL OSCAR \$32

Tender Pan Seared Veal Cutlet Served with Asparagus and Crabmeat Finished with Hollandaise Sauce

CHICKEN ROULADE \$29 **GF**

Sundried Tomato and Artichoke Stuffed Statler Chicken Breast Pan Seared and Served with Chicken Gravy

STUFFED LOBSTER TAIL \$38

Seafood Stuffed Lobster Tail Served with Clarified Butter and Lemon

VEGETARIAN CABBAGE ROLLS \$20 **V GF**

Braised Cabbage Rolls Filled with Onion, Mixed Mushrooms, Red Bell Peppers, Zucchini, Garlic, Fresh Herbs and Gouda Cheese Served with Tomato Sauce

Daily Sides: Parsley Potatoes **Vg GF** and Creamed Spinach **V GF**

Dessert: Strawberry Dark Chocolate Truffle Cake or Sugar Free Pear Crumble or Fruit Cup **Vg** **GF**

FRIDAY MARCH 17TH **ST PATTY'S DAY BBQ Buffet Night (In-Person Dining Buffet Price \$27)**

Potato Cheddar Soup **V GF** or Guacamole Deviled Eggs **V GF**

CORNER BEEF BURGER SLIDERS \$27

A Homemade Mixture of Ground Beef and Corned Beef Grilled to Order Topped with Stout Mustard

SMOKED TURKEY SHEPPHERD'S PIE \$26 **GF**

Seasoned Ground Turkey with Peas, Carrots, Carrots Topped with Garlic Mashed Potatoes

WHISKEY GLAZED SLAMON \$28 **GF**

Fresh Atlantic Salmon Grilled and Glazed with a Sweet Whiskey Sauce

GRILLED VEGAN BURGER **Vg** \$20

Grilled Meatless Burger Topped with Aged Cheddar Cheese and Guinness Caramelized Onions on a Chia Roll

Daily Sides: Warm Irish Potato Salad **V GF** and Fried Cabbage with Chicken Bacon **GF**

Dessert: Baileys Cheesecake **V** or Sugar Free Mint Chocolate Chip Cookies **V** or Fruit Cup **Vg GF**

SATURDAY MARCH 18TH

New England Clam Chowder or Israeli Salad over a Bed of Romaine with a Cider Vinaigrette **Vg GF**

*TUSCAN SHORT RIB RAGU \$32 **GF**

Boneless Braised Short Ribs Cooked with Stewed Tomatoes, Carrots, Celery and Onions

*ARTICHOKE AND OLIVE CHICKEN TAGINE \$24 **GF**

Chicken Thighs Slow Cooked in Stock of Moroccan Spices, Pickled Lemons, Artichokes, and Green Olives

BAKED POLLOCK \$28 **GF**

Fresh Herb Marinated Pollock Oven Roasted and Served with Dill Vinaigrette

*VEGETABLE PAELLA \$20 **Vg**

One Pot Dish with Vegan Sausage, Green Peas, Okra, Turmeric Rice, Red Peppers and Kidney Beans

Daily Sides: Orzo Pilaf **Vg** and Sautéed Snap Peas and Orange Bell Pepper **Vg GF**

Dessert: Coconut Macaroons **V** or Sugar Free Blueberry Ricotta Cake **V** or Fruit Cup **Vg** **GF**

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