

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

CORNED 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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