

Appetizers

Shrimp Cocktail

Four iced jumbo shrimp served with our cocktail sauce. 13.00

Stuffed Mushrooms

Fresh mushrooms topped with jumbo lump crab imperial sauce. 12.00

Centerton Sampler

Our sampler boasts three of the following; clams casino, stuffed mushrooms, and chilled shrimp cocktail. 15.00

Crab Cakes

Tender lump crab meat broiled and seasoned perfectly. Served with red pepper sauce. 12.75

Clams Italiano

A dozen fresh clams sautéed with garlic, olive oil, onions, oregano, basil, peppers and white wine. 11.00

Fried Calamari

Crisp-coated calamari is flash fried and served with a side of orange-chipotle dipping sauce. 12.50

Shrimp Capri

Jumbo shrimp wrapped in prosciutto and basil, and topped with garlic butter. 11.50

Teriyaki Grilled Beef Tips

Sweet soy grilled beef tips with onions, peppers, and pineapple served on a bed of crispy noodles. 12.50

Clams Casino

Broiled to perfection, and bubbling with cheese and bacon. 12.50

Bacon Wrapped Scallops

Sea scallops are perfectly broiled with bacon and served with a side of horseradish mustard sauce. 12.00

Eggplant Parmigiano Tower

Eggplant is layered with basil, marinara, and fresh mozzarella, then stacked and baked to bubbly perfection. 9.50

Seafood Bisque

Rich seafood and creamy sherried goodness! 9.25 bowl/ 5.25 cup

Centerton Salad

Our timeless combination of romaine and iceberg lettuces with shredded carrots in our secret mixture of spices, *he avy g arlic*, (that's *no* secret!) and blended cheeses. May also be ordered separately. 7.00 regular/ 11.50 large. Add chicken \$3.00, beef or shrimp for \$6.00.

Garden Salad or Hearts of Lettuce

Choice of dressing: French, Ranch, Creamy Italian, Bleu Cheese or Raspberry Vinaigrette. 6.00

Beef

Filet Mignon

Our most tender cut, eight ounces. 33.50

New York Strip Steak

The choice of chefs for its robust beef flavor.

We use only a twelve ounce portion of aged Certified Angus Beef! 33.50

Steak Centerton

Grilled Filet Mignon topped with Crabmeat and Bearnaise. 38.75

Steak Fromage

Grilled New York Strip Steak with Crumbled Bleu Cheese. 34.00

Combination Plates

Centerton Surf and Turf Market Price

Eight ounce filet mignon paired with and 8 ounce lobster tail.

Filet and Crab Imperial or Stuffed Shrimp

Eight ounce filet mignon with choice of crab imperial or stuffed shrimp. 38.50

Broiled Seafood Combination Platter

Tilapia, stuffed shrimp, crab imperial, broiled scallops, and half lobster tail. 34.50

Pasta

Crabmeat over Imported Linguine

In a white wine garlic herb broth. 29.50 **Complete**

Linguine Primavera Finished In a Blush Sauce

Seasonal vegetables, fresh basil and pecorino cheese. 17.50 **Complete**

Penne Minestra

Spinach, basil, white beans and Pecorino. 17.50 **Complete**

(Add 3.00 and have it with chicken, or 6.00 with shrimp.)

Seafood Pescatore over Angel Hair Pasta

Jumbo shrimp, clams, scallops, and crabmeat simmered with tomato broth. 29.00 **Complete**

Fowl

One-Half Roasted Long Island Duck with Blueberry Glaze

Served with a scallion and pecan wild rice. 29.00

Chicken Isabella

Boneless chicken breast sautéed with garlic, shallots, oven dried tomatoes, and mushrooms, then flamed with white wine, and finished with capers and herb butter. Served over linguine. 19.50 **Complete**

Chicken Parmigiano

Breaded fried chicken cutlet, provolone cheese, and marinara sauce, served over linguine. 24.00 **Complete**

Chicken Carbonara

Boneless breast of chicken sautéed with scallions, bacon, garlic, our secret blend of Centerton cheeses, and heavy cream. Served over angel hair pasta. 23.50 **Complete**

Chicken Marsala

Tender boneless chicken breast with sauteed mushrooms and a rich marsala wine pan sauce. 22.50

Chicken and Seafood Aurora

Tender chicken medallions sautéed with shrimp, scallops, peppers, mushrooms, herbs and spices. Flamed with brandy and simmered in a tomato cream parmigiano sauce. Served over linguine. 25.50 **Complete**

Chicken Maryland

Boneless, skinless chicken breast is sauteed in an Old Bay, sherry wine and crab infused cream sauce. 25.50

Pork

The Governor's Pork Tenderloin

This popular dish was named by *The Press of Atlantic City* as one of their top twenty entrees! We cover a pork tenderloin in a pumpkin seed crust and set it atop a caramelized apple and Apple Jack liquor glaze. 24.50

Rack Pork Chop

A rack chop is stuffed with sausage then wrapped in bacon and pan roasted. Topped with a Lea and Perrins butter sauce. 28.00

Entrees Come with Choice of Centerton salad, Garden Salad, or Daily Soup, and your choice of 1 of the following additional sides:

(sides may also be ordered for 4.50)

Mashed Sweet Potatoes
Sautéed Mushrooms
Onion Rings
Asparagus

Baked Potato
Centerton Potato
Truffled Creamed Corn
Sautéed Spinach

Vegetable du Jour

Seafood

Parmigiano Crusted Tilapia

Sauteed with garlic, and simmered with black olives, red peppers, and artichoke hearts. 25.00

Broiled Costa Rican Tilapia

Fresh tilapia broiled in a lemon butter or with Cajun spices. 19.00

Crab Imperial

Simply our most popular seafood dish, we combine jumbo lump crabmeat with our signature sauce. 29.75

Pan Seared Sea Scallops in a Lemon-Caper Tomato Butter

Sea scallops are roasted, then topped with a tangy lemon butter and served over a bed of spinach. 28.00

Lobster Newburg

Lobster meat sautéed with mushrooms and a sherry Newburg sauce. 29.00

Fried Shrimp Macadamia

Fried macadamia nut crusted shrimp served with our decadent raspberry sauce. 23.50

Broiled Atlantic Salmon

Drizzled with pesto oil, and served on a bed of truffled creamed corn. 26.00

Twin Brazilian Lobster Tails

Two eight ounce lobster tails. 44.50. Single tail for 29.00

Menu and menu prices are subject to change without notice, due to seasonal availability and market conditions.

We are a completely smoke-free establishment.