

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 bacon with basil, topped with garlic butter. 11.50

Teriyaki Beef Tips

Sweet soy grilled beef tips with onions and peppers 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

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, *heavy garlic*, (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

Entrees Come with Choice of Center-ton salad or Garden Salad, or Daily Soup, and (unless complete) your choice of 1 of the following additional sides:

Mashed Sweet Potatoes

Baked Potato

Center-ton Potato

Onion Rings

Truffled Creamed Corn

Daily Vegetable

Asparagus

Sauteed Spinach

(sides may also be ordered for 4.50)

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 Center-ton

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

Center-ton 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

Chicken Isabella

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. 21.00 **Complete**

Duck Two Ways

Half a long island duck is presented as a roasted breast and a slow simmered leg. Served **complete** with a savory bread pudding and luscious dijon mustard poultry jus. 29.00

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. 24.50 **Complete**

Chicken Marsala

Tender boneless chicken breast with sauteed mushrooms and a rich marsala wine pan sauce. 24.50

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

Pork

The Governor's Pork Tenderloin

This has remained one of our most popular dishes for a generation now! 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

Seafood

Crab Imperial

Simply our most popular dish, we combine jumbo lump crabmeat with our signature sauce. 31.00

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. 29.00

Bacon Wrapped Tilapia

Topped with a Basil oil and truffled cream corn. 24.50

Honey Mustard Glazed Atlantic Salmon

Topped with a decadent bourbon-brown sugar cream sauce. 26.50

Twin Brazilian Lobster Tails

Two eight ounce lobster tails. Single tail also available. 31.00 single 48.00 twin. 12.00 stuffed with crab.

Shrimp Macadamia

Fried Macadamia nut crusted shrimp served with our raspberry sauce. 23.50

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

We are a completely smoke-free establishment.

Centerton Inn Cocktail Specialties

Relax and unwind with our collection of traditional as well as unique beverages. Our experienced bar staff is also happy to create your favorite concoctions.

Coconut Old Fashioned

Malibu Rum and a splash of crème de cacao. Muddled cherry and orange. 9

Chocolate Martini

Godiva Dark, Creme de Cacao, Bailey's and Stoli Vanil. 9

Centerton Coffee

Amaretto and Bailey's Irish Cream topped with freshly whipped cream. 9

Centerton Negroni

Campari, Bombay Gin, and Sweet Vermouth finished with an orange peel. 9

Tito's Mule

The classic Moscow mule with Ginger Beer and Tito's vodka! 9

Peachtree Margarita

Peachtree liqueur, tequila and lime. 9

Centerton Dark and Stormy

Spiced Rum, Myer's Dark Rum, Ginger Beer and a splash of lime. 9

Bananas Foster

Banana and Butterscotch liqueur and Captain Morgan Spiced Rum. 9

Rendezvous Lemonade

Premium High West Rendezvous Rye Whiskey and our freshly squeezed lemonade. 11

Lemon Drop Martini

Citron Vodka, Simple Syrup, Limoncello, Sour Mix. 9

Granhattan

Gran Marnier, bourbon and bitters! \$9.50

Fish House Punch

Peach Brandy, Sour Mix, Brandy, and Myer's Dark Rum. 9

Apple Orchard

Vodka, Apple Pucker, Midori, cranberry juice, orange.. 9

Centerton Inn Specialty Desserts

Great to share! \$8.00

Warm Chocolate Walnut Bread Pudding

Chocolate Brownie Royale

Cannolis

Rootbeer Float

Trio of Premium Bassett Ice Cream

Lemon Bundt Cake