

# Happy Holiday!!

## Appetizers

**Shrimp Cocktail** \$13.00

**Stuffed Mushrooms** \$11.50

Fresh mushrooms topped with jumbo lump crab imperial sauce.

**Centerton Sampler** \$15.00

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

**Shrimp Capri** \$11.50

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

**Bacon Wrapped Scallops** \$11.50

Sea scallops wrapped with bacon and baked to perfection. Served with horseradish-mustard sauce.

**Soup**

**Seafood Bisque**

**\$7.50**

## **Beef**

### **Steak Center-ton 36.00**

An eight ounce filet mignon is grilled to perfection, then smothered with sautéed jumbo lump crabmeat and béarnaise sauce.

### **Continental Rack of Lamb 35.00**

Australian rack of lamb marinated in olive oil, cracked black pepper and garlic. Charbroiled to your personal specifications, sliced and served with mint jelly.

### **Prime Rib of Beef**

#### **16 ounce Boneless Cut 34.50**

Blue ribbon prime beef carefully aged and flavor-seared by roasting. Served with a side of our special horseradish sauce.

## **Vegetarian**

### **Penne Minestra 17.50**

Spinach, basil, white beans and pecorino cheese.

## **Pork**

### **The Governor's Pork Tenderloin 24.50**

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.

## Seafood

### Tilapia Royale 26.00

Broiled rounds of tilapia topped with crabmeat imperial and asparagus tips. Drizzled with an orange butter sauce.

### Crab Imperial 29.00

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

### Lobster Newburg 29.00

Lobster meat sautéed with mushrooms and a sherry Newburg sauce. Served on a bed of steamed jasmine rice.

### Brown Sugar Glazed Salmon 25.00

Atlantic salmon is brushed with honey mustard and topped with brown sugar and baked. It is served with spinach and a bourbon cream sauce.

## Fowl

### Chicken Carbonara 23.50

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

### Chicken Parmigiano 24.00

Tender chicken breast is lightly breaded and golden fried, then topped with our marinara sauce and provolone cheese. It is served on a bed of imported linguine.

## Centerton Salad

Our classic combination of romaine and iceberg lettuces with shredded carrots in our mixture of spices, *heavy garlic*, and Centerton blended cheeses **or**

## Tossed Salad or Hearts of Lettuce

With: French, Ranch, Bleu Cheese, Creamy Italian or Raspberry Vinaigrette.

**and**

choice of Centerton potato or baked potato. Included are our homemade bread and pastries baked on premises by chef Gianni Trecento.

**Share the Experience!**  
**Holiday Gift Certificates and Other Centerton Inn Gift Items are**  
**Available at the Front Desk**

Thank you for choosing us this year. Our goal is to provide you with the same unsurpassed food and service that has characterized the Centerton Inn for over 300 years now. If there is anything we can do to make your dining experience more pleasurable, either today, or in the future, please let us know.