

# Appetizers

## Shrimp Cocktail

Four jumbo iced shrimp served with our cocktail sauce. 13.00

## Stuffed Mushrooms

Fresh mushrooms topped with jumbo lump crab imperial sauce. 11.50

## Centerton Sampler

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

## Crab Cakes

Tender lump crab meat seasoned perfectly and broiled. Served with red pepper sauce. 12.50

## Clams Italiano

A full 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 with 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 11.00

## 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! 7.95

## Centerton Salad

Our timeless combination of romaine and iceberg lettuces with shredded carrots in our secret mixture of spices, *be avy g arlic*, (that's *no* secret!) and blended cheeses. Accompanies entrees, but may also be ordered separately. 6.50 regular/ 10.00 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, 8 ounces 31.00

### New York Strip Steak

The choice of chefs for its robust beef flavor .

We use only a 12 ounce portion of aged Certified Angus Beef! 31.00

### Steak Centerton

Grilled Filet Mignon topped with Crabmeat and Bearnaise. 36.00

### Steak Fromage

Grilled New York Strip Steak with Crumbled Bleu Cheese 32.50

## Combination Plates

### Centerton Surf and Turf Market Price

6 ounce petite filet mignon paired with and 8 ounce lobster tail

### Filet and Crab Imperial

Eight ounce filet mignon with choice of our finest crab imperial or stuffed shrimp 38.00

### Broiled or Fried Seafood Combination Platter

Tilapia, stuffed shrimp, crab imperial, broiled scallops, half lobster tail 33.00

## Pasta

### Crabmeat over Imported Linguine

In a white wine garlic herb broth. 28.00

### Linguine Primavera Finished In a Blush Sauce

Seasonal vegetables, fresh basil and pecorino cheese. 17.00

### Penne Minestra

Spinach, basil, white beans and Pecorino. 17.00

Add 3.00 and have it with chicken!

### Seafood Pescatore over Angel Hair Pasta

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

## 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

### Chicken Parmigiano

Breaded fried chicken cutlet with provolone cheese and marinara sauce over linguine. 22.00

### Chicken Carbonara

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

### 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, garlic, shallots, peppers, mushrooms, herbs and spices. Flamed with brandy and simmered in a tomato cream parmigiano sauce. Served over linguine. 24.50

### Chicken Maryland

Boneless, skinless chicken breast is sauteed in an Old Bay, sherry wine and crab infused cream sauce. 24.50

## 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. Served complete with savory wild mushroom bread pudding 24.50

### Rack Pork Chop

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

## Additional Sides

Our meals are garnished with a starch and vegetable, but you may want to add the following:  
(all sides 4.00)

Mashed Sweet Potatoes

Hot Peppers

Onion Rings

Asparagus

Baked Potato

Sauteed Mushrooms

# Seafood

## **Tilapia Royale**

Topped with Crabmeat imperial, served with asparagus and orange butter sauce. 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. 28.00

## **Herb-Roasted Scallops in a Lemon-Caper Tomato Butter**

Sea scallops are dusted with herbs and garlic, then roasted. They are then topped with a tangy lemon butter and served over a bed of spinach. The plate is finished with a crispy risotto cake. 28.00

## **Lobster Newburg**

Lobster meat sautéed with mushrooms and a sherry Newburg sauce served over jasmine rice. 28.50

## **Fried Shrimp Macadamia**

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

## **Brown Sugar Glazed Salmon**

Honey mustard breadcrumbs, served with spinach, mashed sweet potatoes and a bourbon cream sauce 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 thank you for your understanding.

**We are a completely smoke-free establishment.**