

# Central Park

## Lunch

### STARTERS

- Salmon & Rock Shrimp Cakes** Chipotle Cream Sauce 9.75
- Crispy Calamari** With Jalapeño Tartar & Tomato Basil Sauce 9.50
- Tomato Stack** Seasonal Tomatoes, fresh Mozzarella, Basil Leaves, Red Onions, Gorgonzola Cheese, Pine Nuts & reduced Balsamic Dressing. 8.50

### SOUP & SIDE SALADS

- Crab Bisque** Sherry laced 6.50    **French Onion Soup** 6.95
- Chilled Gazpacho** With fresh Avocado 5.95    Add Shrimp 1.25
- Baby Kale Salad** Tender Greens, Candied Walnuts, Cranberries, Fresh Mozzarella and Citrus Mint Dressing. 7.50
- House Salad** Vinaigrette 6.25    **Small Caesar** 7.25
- Chopped English Stilton Salad** Tomatoes, Egg & Green Onions. 7.50

### THIN CRUSTED PIZZAS

- Margherita** Mozzarella & Tomato Basil Chiffonade 11.95  
(Pepperoni add 1.50)
- Chicken Alfredo** Blackened Chicken, Alfredo Sauce, Roasted Garlic, Red Bell Peppers, Green Onions and Mozzarella Cheese. 12.95
- Spinach & Artichoke** Mozzarella, Feta Cheese, Roasted Garlic and Red Onions 13.25
- Wild Mushroom** Bacon Crumbles, roasted Garlic, Boursin Cheese 13.50

### PASTA

- Angel Hair Checca** A classic Italian dish, served with vine ripened Tomatoes, Garlic, Extra Virgin Olive Oil, fresh Mozzarella, Basil Chiffonade & Parmesan Reggiano 12.95    add sautéed Shrimp 3.75
- Chicken & Pesto Penne** Sautéed Chicken Breast, Sundried Tomatoes, Garlic and roasted Pine Nuts in a White Wine Pesto Cream Sauce 13.95
- Risotto of the Day**

### SANDWICHES

- New York Steak Sandwich** Open faced on grilled Focaccia with crispy Onions, Garlic Fries and Bearnaise Sauce 16.50
- Grilled Ahi Tuna** Jalapeño Tartar Sauce, sliced Tomatoes & Swiss Cheese on homemade Focaccia. Served with Broccoli Salad. 12.95
- The Dagwood Burger** 1/2 pound Ground Sirloin topped with Cheddar Cheese on a Brioche Bun with all the trimmings. Served with Fries. 11.95
- The Park Burger** 1/2 pound Ground Sirloin, Gorgonzola, Arugula, crispy Onion Strings, Red Wine Reduction on a Brioche Bun. Served with Garlic Fries. 12.95

- Turkey Burger** Swiss Cheese, Sprouts and Red Pepper Aioli on a grilled Brioche Bun. Served with Fries. 12.75
- Short Rib Melt** Slowly braised Beef Short Rib with Mozzarella, Arugula & Horseradish Aioli on homemade Focaccia. Served with Garlic Fries. 13.25

- Turkey Brie Melt** Roasted Turkey Breast with Brie Cheese, caramelized Onions & Garlic Aioli, served on grilled Sourdough. With Broccoli Salad 12.45
- Five Grain Turkey Club** Turkey, Bacon, Lettuce, Tomato & Avocado on toasted Five Grain Bread. Served with Field Greens. 11.45

- Grilled Chicken Caprese** Layers of Red & Yellow Tomatoes, shaved Red Onions, fresh Mozzarella & Arugula, with Balsamic Reduction & Basil Aioli on homemade Focaccia. Served with Broccoli Salad. 11.65

### CAFE SELECTIONS

- Atlantic Salmon Provencal** Pan crusted and topped with fresh Tomatoes and Truffle Basil Vinaigrette. Served with Yukon Gold Mashed Potatoes & sautéed Vegetables. 16.95
- Braised Boneless Beef Short Ribs** Slow cooked with caramelized Vegetables & Red Wine. Served with creamy cheese Polenta, laden with rich natural Jus 16.95
- Chicken Piccata** Sautéed & deglazed with White Wine, Capers & Lemon. Served with creamy Cheese Polenta & sautéed Vegetables 15.75
- Swordfish Tacos** Fresh Catch - Two soft Tacos with Tomatoes, Slaw, Cilantro, Feta Cheese, Aioli and Avocado. Served with chilled Gazpacho. 12.95
- Beer Batter Fish & Chips** Jalapeño Tartar Sauce & Slaw 13.25
- Sand Dabs** Sautéed & topped with Lemon Butter, Wine & Caper Sauce. Served with Garlic Mashed Potatoes & sautéed Vegetables. 15.95
- Avocado, Bacon, Tomato & Swiss Cheese Omelette** Served with fresh fruit & choice of Toast. 10.95

### ENTRÉE SALADS

- Asian Chicken Salad** Grilled Chicken Breast, Julienne Carrots, Green Onions, Snow Peas, Fried Wontons, shredded Iceberg Lettuce and Rice Noodles tossed with our own Soy-Ginger Vinaigrette. 12.75
- Alfonso's Baby Kale Salad** Tender Greens, Candied Walnuts, Cranberries, Fresh Mozzarella and Citrus Mint Dressing. 11.75  
Add Grilled Salmon 4.50    Add Grilled Chicken 3.25
- Grilled Chicken Caesar Salad** Grilled marinated Breast of Chicken, crisp Romaine, housemade Dressing & Parmesan Herb Croutons. 12.95
- Grilled Salmon Caesar Salad** 14.95
- Crunchy Thai Beef Salad** Sautéed thin-cut Steak folded with chopped Romaine, Iceberg, Red Cabbage, Carrots, Scallions, Tomatoes, Sesame Ginger Dressing, Crispy Wonton Strips & Rice Noodles. 13.75
- Crab Tower** A tower of Avocado Salad, Papaya Salad, Crab Salad, Cucumbers, Tomatoes & Mandarin Oranges topped with Asian Slaw and Balsamic Reduction drizzle 13.50
- Crab Cobb Salad** Crab, Bacon, Eggs, French Cut Beans, Avocado, Tomatoes, Gorgonzola, Balsamic Sherry Vinaigrette 14.95
- Turkey Cobb Salad** 12.95

### SIDE DISHES

- House or Garlic Fries** 4.75    **Broccoli Salad** 4.60
- Truffle Parmesan Fries** 5.75    **Creamy Cheese Polenta** 4.95
- Garlic Mashed Potatoes** 3.75    **Sautéed Spinach** 4.95
- Leek and Mushroom Bread Pudding** 4.75

### BEVERAGES

- Cock n' Bull Ginger Beer** 3.95
- Iced Tea** 3.15
- Arnold Palmer** 3.25
- Lemonade** 3.25
- Raspberry Lemonade** 3.50
- Coke, Diet Coke** 2.95
- Sprite, Dr. Pepper** 3.15
- 2%, Non-Fat or Soy Milk** 2.75
- Orange Juice, Apple or Cranberry** 2.85/3.65
- Sparkling Water 1 Liter** 5.50
- Non-Sparkling Water 1 Liter** 5.50
- Signature Roast Coffee** 3.15
- Decaf Coffee** 3.15
- Espresso** 3.25
- Cappuccino** 3.95
- Café Latte** 3.95
- Café Mocha** 4.25  
add .50 for Double shot or Iced drink
- NOVUS. Hot Tea Selections** 3.15
- \*Citrus Chamomile Medley    \*Classic Mint
- Dragon Well Green Tea    Sapphire Earl Grey
- English Breakfast    \*Caffeine Free

**Housemade Sangria** Fresh-cut Fruit 7.50

Split plate charge \$ 2.00

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness