



CAFÉ CENTRO

CAFÉ CENTRO - AFTERNOON MENU

Served from 3pm to 5pm

RAW BAR

Café Centro Royal Seafood Platter

Clams, Oysters, Shrimp, Sea Scallop Ceviche, Lump Crabmeat 19.50 with Lobster 34.

Shrimp Cocktail
each 3.95

Selection of Pacific or Atlantic Oysters each 3.25

Clams on the Half Shell each 2.95

APPETIZERS

Lobster Bisque

Crème Fraîche 12.50

Onion Soup Gratinée

Emmenthaler and Gruyère Cheeses 12.50

Farmer's Field Greens

Fava Beans, Golden Beets, Red Radish,
Banyuls Vinaigrette 11.

Frisée Aux Lardons

Roasted Garlic, Croutons, Roquefort Cheese 13.50

Jumbo Lump Crab Cake Watercress, Fennel, Grain-Mustard Sauce 14.50

Chicken Bisteeya Baked in Phyllo, Toasted Almonds, Golden Raisins, Orange Flower Essence 11.50

Yellowfin Tuna Tartare Capers, Sun-Dried Tomatoes, Cucumbers 14.50

Red & Golden Beets Vermont Goat Cheese, Belgium Endive 12.50

SALADS

Caesar Salad

with Filet Mignon 26.

with Chicken 24.50

Shaved Parmesan Cheese, Garlic Croutons

Chicken Chop Chop Salad

Grilled Chicken, Napa Cabbage, Cucumbers,
Granny Smith Apples, Cilantro, Spicy Cashews,
Soy Nuts, Sesame-Ginger Dressing 24.50

Pan Seared Sea Scallops

Black Rice Tabouleh, Citrus Aioli 28.

ENTRÉES

Porcini Mushroom Omelette

Tomato Fondue, Artichokes, French Fries 19.

Atlantic Salmon

Artichokes, Fingerling Potatoes, Saffron 27.

Rotisserie Chicken

Pommes Sautéed, Cipollini Onions, Au Jus 25.

Café Centro Hamburger

Raclette Cheese, Apple-Smoked Bacon 19.

Lobster and Avocado Club

Avocado, Apple Smoked Bacon,
Cilantro-Jalapeno Mayo, Peppered Brioche Bun 26.50

Steak Frites

Beurre Maitre d'Hôtel 33.

Moules, Frites 21.

Marinière White Wine, Garlic, Fresh Thyme

Piccante Andouille Sausage, Tomatoes

Dijonaise Belgium Beer, Dijon Mustard



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DESSERTS

Meyer Lemon Tart

Buttermilk Ice Cream, Clementines 8.

Molten Chocolate Cake

Vanilla Ice Cream, Cocoa Tuile 8.

Vanilla Crème Brûlée

Chocolate Crust, Chocolate Dipped Strawberries 8.

Carrot Cake Coupe

Rum Raisins, Candied Walnuts, Mascarpone Cream 8.

Assortment of Cookies and Petits Fours 6.

WINE BY THE GLASS

White

- Pinot Grigio, Santa Marina 2010 (Italy) 11.
Chardonnay, Round Hill 2010 (California) 11.
Chardonnay, Maison Nicolas 2010 (France) 11.
Riesling, The Magnificent 2010
(Colombia Valley) 12.
Sauvignon Blanc, Casas Patronales
2011 (Chile) 11.
Sancerre, Picard 2010 (France) 14.

Red

- Malbec, Vega Alta 2010 (Argentina) 11.
Pinot Noir, Lucky Star 2010 (California) 12.
Côtes Du Rhône, Vieilles Vignes 2009 (France) 12.
Bordeaux, Le Vigniers de Fontcailloux 2009
(France) 12.
Viña Robles Petit Syrah, Pasa Robles
2009 (Napa Valley) 12.
Pinot Noir, Primarius 2009 (Oregon) 15.

BEVERAGES

- Espresso 4. Cappuccino 4.25 Double Espresso 4.75 Coffee 3.75
Serendipitea Tea Selection 3.75 Black Currant Ice Tea 4.50
Mineral Water Saratoga Small 5. / Large 8.