

LUNCH

APPETIZERS

SEAFOOD PLATTER

A Selection of Chilled Fresh Seafood
Lobster, Shrimp, Clams, Oysters,
Crabmeat, Crayfish, Ceviche

Perfect to share

As an appetizer 19.50 As an entrée 34.

Chilled Shrimp

Each 3.95

Clams on the Half Shell

Each 2.95

Pacific and Atlantic Oysters

Each 3.25

Jumbo Lump Crabmeat Cocktail

15.50

Onion Soup Gratinée

Emmenthaler, Gruyère Cheeses *12.50*

Lobster Bisque

Crème Fraîche *12.50*

Red and Golden Beets

Vermont Goat Cheese,
Belgium Endive *12.50*

Farmer's Field Greens

Haricots Verts, Golden Beets,
Red Radish, Banyuls Vinaigrette *11.*

Frisée Aux Lardons

Poached Quail Eggs,
Roquefort Cheese,
Garlic Croutons *13.50*

Chicken Bisteeya

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

Yellowfin Tuna Tartare

Capers, Sun-Dried Tomatoes,
Cucumbers *14.50*

Jumbo Lump Crab Cake

Celery Rémoulade,
Grain-Mustard Sauce *14.50*

Foie Gras Terrine

Granny Smith Apples, Port Wine,
Toasted Brioche *15.*

SIDES *7.50*

Haricots Verts

Sautéed Leaf Spinach

Pommes Frites

Whipped Yukon Gold Potatoes

Sautéed Wild Mushrooms

Snow Peas Almondine

SALADS & SANDWICHES

Chicken Chop-Chop Salad

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

Caesar Salad

Shaved Parmesan Cheese, Croutons
Peppered Filet Mignon *26.*
Roasted Breast of Chicken *24.50*

Pan-Seared Sea Scallops

Black Rice Tabouleh, Citrus Aioli *28.*

Lobster Club Sandwich

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

Porcini Mushroom Omelette

Tomato Fondue, Artichokes,
French Fries *19.*

MEAT

All our steaks are Dry-Aged, served with Pommes Frites.

Steak Frites Beurre Maître d'Hôtel *34.*

Grilled Hanger Steak

Yukon Gold Potatoes, Braised Short-Rib Ragu,
Glazed Carrots *24.*

Café Centro Burger

Raclette Cheese, Apple-Smoked Bacon *19.*

Filet Mignon

"Café de Paris" or au Poivre *41.*

Rotisserie Chicken

Whipped Yukon Gold, Thyme Jus *25.*

New York Sirloin Steak *42.*

Petit Filet Mignon

Roasted Potatoes, Snow Peas,
Bordelaise Sauce *34.*

Vanderbilt Suites

MetLife Building at 200 Park Avenue - Lobby Level
Midtowns Newest Conference Center
Team-Building, Breakfast Meetings, Press Conference,
Product Launch, Seminars & more
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Café Centro is available for
Social or Corporate Meetings,
Parties and other Special Events
For more information, please call our
Special Events Manager
at 212 949 8248



CAFÉ CENTRO

SEAFOOD

Atlantic Salmon

Artichokes, Fingerling Potatoes, Saffron *27.*

Jumbo Lump Crab Cake

Celery Rémoulade, Grain-Mustard Sauce *29.*

Penne Pasta

Lobster, Sweet Peas, Ricotta Salata *25.*

Seared Yellowfin Tuna

King Oyster Mushrooms,
Snow Peas, Roasted Red Peppers *27.*

Filet of Sole

Capers, Tomatoes, Leaf Spinach *27.*

Ocean Striped Bass

Chanterelle Mushrooms, Braised Salsify *27.*

Moules Frites

Marinière-White Wine, Garlic, Fresh Thyme,
Piccante-Andouille Sausage, Tomatoes,
Dijonaise-Belgium Beer, Dijon Mustard *21.*

DAILY SPECIAL

MONDAY

Pot Au Feu

Short Ribs in Beef Consommé,
Root Vegetables, Brussels Sprouts *26.*

TUESDAY

Beef Bourguignon

Spaetzle, Root Vegetables, Lardons *24.*

WEDNESDAY

Coq Au Vin

Leaf Spinach, Glazed Pearl Onions,
Button Mushrooms *24.*

THURSDAY

Cassoulet

Duck Confit, Garlic Sausage, Bacon,
White Bean Stew *26.*

FRIDAY

Bouillabaisse Provençale

Rouget, Monkfish, Shrimp, Mussels,
Clams, Saffron Aioli *27.*

SATURDAY

Whole Roasted Rib-Eye

Au Jus, Potato Leek Gratin *29.*

RESERVATIONS 212 818 1222

PRIVATE ROOM AVAILABLE

www.cafecentrony.com